

## STARTERS

Oysters Rockefeller - creamed spinach, bacon, anise 12 *GF*

Crab Cakes - arugula salad, avocado, lemon butter 14

Fried Calamari and Peppers - crispy calamari, mild cherry peppers, marinara 13

Vegetable and Cheese Potato Skins - broccoli, carrot, mushroom, zucchini 7 *GF*

Bacon and Cheese Potato Skins - scallions, sour cream 8 *GF*

## SOUP

with multi grain bread and whipped honey butter

Chicken Tomatillo cup 4 bowl 6 *GF*

Chef's Choice cup 4 bowl 6

Baked Onion Soup Gratin 7.50

## HOUSE FAVORITES

Served with a cup of soup or a small mixed salad

Javier's Jambalaya - cajun rice, shrimp, chicken, smoked andouille sausage 18 *GF*

Atlantic Salmon - grilled or blackened, wild rice, grilled asparagus 18 *GF*

Mushroom Risotto - Porcini, shiitake, cremini and oyster mushrooms, arborio rice and parmesan cheese 15 *GF*

London Broil - prime top sirloin, sliced and served with a peppercorn and port wine reduction and a choice of side 18 *GF*

Penne Primavera - al dente pasta, house fresh veggies, charred tomato cream, shaved parmesan 14  
Add Grilled Chicken \$4

### Lunch Rib Special *GF*

**Half Rack** 15

with fresh cut fries and horseradish cole slaw

### RIBS & COMBOS

Served with a cup of soup  
or a small mixed salad and a choice of side.

**Whole Rack** 29 **Half Rack** 18 *GF*

Half Rack & Fried Shrimp (4) 29

Half Rack & Atlantic Salmon 5oz 26 *GF*

Half Rack & Buttermilk Fried Chicken Breast 25

Half Rack & Jambalaya 30 *GF*

## SIDES *GF* 4

Fresh Cut Fries | Au Gratin Potatoes | Garlic Mashed Potatoes

Baked Potato | Grilled Asparagus | Horseradish Cole Slaw

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Add a cup of chicken tomatillo or today's soup  
to any salad, sandwich or burger for only \$2

## SALADS

with multi grain bread and whipped honey butter

add a cup of our daily made soup to your entrée salad for \$2

Prime Steak Caesar - medium cooked prime sirloin, soft boiled egg, classic parmesan dressing 14 *GF*

Beet, Bleu and Pear - honey balsamic vinaigrette toasted walnuts 11 *GF*

Chopped Chicken Cobb - crisp romaine, avocado, Danish bleu cheese, smoked bacon, scallions, tomato, honey mustard vinaigrette 14 *GF*

House Mix - mixed greens, shaved broccoli, carrots 10 *GF*

Dressings - Sweet Balsamic, Juanita's Creamy Garlic, Ranch, Thousand Island or Honey Mustard  
Add Grilled Chicken \$4

## SANDWICHES

With fresh cut fries and horseradish coleslaw. Add a cup of our daily made soup for \$2 or small mix salad for \$3.

Fried Chicken Sandwich - buttermilk fried, applewood smoked ham, gruyere, dijonaise, pickles 12

Route 21 Steak Sandwich - broiled prime sirloin on a toasted roll, caramelized onions, roasted mushrooms, garlic aioli 16

Grilled Vegetable Club - portobello mushroom, roasted red peppers, gruyere cheese, grilled zucchini, garlic aioli 12

## BURGERS

With fresh cut fries and horseradish coleslaw. Add a cup of our daily made soup for \$2 or small mix salad for \$3.

Turkey Burger - pan seared house made patty stuffed with brie cheese, oven roasted tomato, caramelized onions, arugula 12

Pullman - 8 oz char grilled prime chuck and short rib blend, gruyere cheese, caramelized onions, sliced pickles, dijonaise 15

Classic Cheeseburger - 8 oz char grilled prime chuck and short rib blend, lettuce, tomato, sliced pickles. Choice of American, Tillamook cheddar, Gruyere or Monterey Jack cheese 13 (*Bleu Cheese Add \$2*)

Add Applewood Smoked Bacon, Avocado or Mushrooms \$2

*GF - These dishes are or can be prepared Gluten Free*