

# Lunch Menu

## Appetizers

### Crab Cake:

Our own served with cucumber/slaw and bayou tartar sauce. 8.50

### Nachos "Grande":

A large platter of tortilla chips topped with chili, shredded lettuce, chopped tomatoes, jalapeno peppers, onions & cheese served with sour cream. 9.95

### Chili:

Baked in a crock topped with Jack cheese and chopped onions served with tortilla chips. 6.95

### Clams Casno:

Whole clams topped with bacon,peppers,butter and garlic,baked to perfection. 8.95

### Chicken Wings:

"Jumbo" wings served with blue cheese dip and celery sticks. 7.95

### Steamed Mussels:

In a garlic red OR white wine sauce with chopped tomatoes, and celery served with "Tuscan" toast. 7.95

### Stuffed Mushrooms:

With a vegetable stuffing & herbs baked. 8.95

### Stuffed Clams:

With whole clams,,herbs & seasoned bread crumbs baked with butter and white wine. 9.95

### Chili & Cheese Skins:

Fried potato skins filled with chili,bacon,melted Jack cheese chopped chives with a side of sour cream. 6.95

### Fried Calamari:

Served with marinara dipping sauce. 9.95

### "Jumbo" Onion Rings:

Sweet Spanish onions lightly breaded and crisply fried served With a horseradish dipping sauce. 7.50

### Steamed Clams:

In white wine with chopped tomato,celery,garlic and "Tuscan" toast. 9.95

## Soups

### French Onion:

Baked in a crock,with a crouton and melted cheese. 5.00

### Soup Of The Day:

Please ask your server.

# Gourmet Sandwiches

(Served on a HOUSE roll with fries OR cole slaw.)

## Prime Rib Sandwich:

Sliced prime rib, sautéed onions and melted Swiss. 12.99

## Grilled Chicken Breasts:

Grilled honey-glazed breasts, served with lettuce and tomato. 8.99

## "Philly" Cheese Steak:

On a wedge bread Sliced beef with grilled onions and American cheese. 8.99

## The Sorrento:

Grilled boneless breasts, sautéed mushrooms, roasted peppers melted provolone and pesto mayo. 9.50

# Burgers

(All burgers served with fries, cole slaw & pickle)

## Burger:

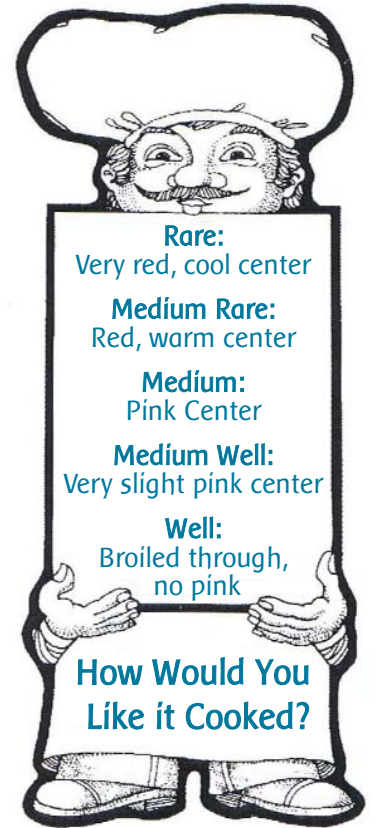
A ½ pound house-made patty grilled to order. 8.95

## House "Special" Burger:

A ½ pound patty grilled to order, topped with chili, sour cream and chopped onions. 9.95

## Toppings:

American, cheddar, Swiss, blue cheese, sautéed onions OR mushrooms, bacon & chili. .60 each



# Salad As A Meal

## Dressings:

Caesar, Balsamic, Raspberry, Blue Cheese add .75

## Caesar Salad:

A "classic" made with our own dressing and croutons. 8.50

with grilled chicken add 5.00

with grilled shrimp add 7.00

## Goat Cheese:

Baby greens, roasted red peppers, chopped walnuts and goat cheese with balsamic vinaigrette. 9.75

## Nut & Fruit:

A medley of mixed greens, dried cranberries, orange slices, candied walnuts, crumbled blue cheese and raspberry dressing. 9.95

## Grilled Chicken Salad:

Grilled chicken pieces tossed with fresh spinach, carrots, scallions, tomatoes, celery, olive oil, white vinegar topped, with parmesan cheese. 10.50

# Entrees

## Steak Sandwich:

Grilled to order served on toast points with fries, lettuce and tomato. 14.50

## Open Roast Beef:

Sliced beef over toast points with chef's choice potatoes and brown gravy. 10.50

## Beef Short Ribs:

Slow cooked, so tender, they fall off the bone, smothered in our Bar B Q sauce with garlic steak fries. 14.00

## Grilled Salmon:

With lemon herb OR Cajun spices served with rice. 10.50

## Penne Al A Vodka:

Tossed in a pink vodka sauce sauce .8.95 with chicken add 4.00 with shrimp add 6.00

## Rigatoní Bolognese:

In a classic meat sauce. 9.50

## "Kansas" City Chicken:

Breaded boneless breasts sautéed with shallots, crisp bacon and tarragon in a mushroom cream sauce served over rice pilaf. 10.75

## Lemon Chicken:

Par de-boned chicken pan-roasted with fresh lemon herbs, capers and white wine with fries OR rice. 10.50

# Beverages

## Soft Beverages

Bottled Water  
Carbonated Water

## Beers on Tap

We feature different  
beers each month

## Bottled Beers

Budweiser  
Heineken  
Corona  
Amstel Light  
Coors Light

## Non-Alcoholic Beers

Coors Non-Alcoholic

## House Wine

Served by the glass,  
full or half carafe

Pinot Grigio  
Cabernet  
Chianti  
Chardonnay  
Merlot  
White Zinfandel  
Shiraz

## Wine by the Bottle

Please ask your server  
for our wine list

## Espresso Bar

Espresso – Regular or Decaf

## Flavored Cappuccino

Amaretto  
Chocolate  
Irish Cream  
Vanilla  
Hazelnut

## Specialty Coffee

### Irish Coffee

Jameson's & Crème de Menthe

### Hot Steamy Mudslide

Absolute, Bailey's & Kahlua

### Nutty Irishman

Jameson's & Fangelico

### Café Country House

Grand Marnier & Courvoisier