



## STARTERS

<b>Chicken Wings</b>	<b>\$11</b>
Rolled with seasoned flour, deep-fried, served with Garlic-Parmesan, Franks and Pineapple-Teriyaki sauces.	
<b>Shrimp Cocktail</b>	<b>\$13</b>
Freshly cooked and chilled shrimp with our house made cocktail sauce	
<b>Jalapeno poppers</b>	<b>\$10</b>
Five fresh peppers stuffed with a mixture of sausage and Cheddar cheese, wrapped in bacon, deep-fried	
<b>French Onion Soup</b>	<b>\$6</b>
House made with croutons, melted Swiss, Provolone and onion straws	
<b>Fried Onion Straws</b>	<b>\$9</b>
Thinly sliced onions marinated in buttermilk, dusted in seasoned flour, deep-fried. Served with Ranch dressing	
<b>Deep-Fried Mozzarella Sticks</b>	<b>\$10</b>
5 double breaded Mozzarella sticks made from Wisconsin cheese, served with Marinara	

## PASTA

**All Pasta Entrees include our Salad Bar**

<b>Cajun Fettuccini</b>	<b>\$18</b>
Seared bell peppers and Cajun sausage blended in a Cayenne Pepper-Asiago cheese sauce, Blackened chicken	
<b>Fettuccini Alfredo with Chicken</b>	<b>\$18</b>
Freshly cooked fettuccini in a classic Asiago cheese sauce, tossed with Grilled chicken breast	
<b>Roadhouse Steak Pasta</b>	<b>\$21</b>
Grilled to order sirloin steak sliced and served over Pappardelle pasta tossed with tomato bruschetta, a touch of horseradish, Spinach, heavy cream and Asiago cheese, finished with Bleu cheese	
<b>Lemon Garlic Shrimp</b>	<b>\$22</b>
Gulf shrimp sautéed with garlic, splashed with lemon and butter, served over Angel Hair pasta	
<b>Chicken Carbonara</b>	<b>\$17</b>
Seared bacon and garlic blended with Asiago cheese, heavy cream and eggs, tossed with fettuccini, and fried Chicken tenderloins	

## BURGERS

<b>Black and Bleu Burger</b>	<b>\$13</b>
8-ounce burger grilled to order, topped with grilled onions, Bleu cheese, bacon	
<b>Classic</b>	<b>\$10</b>
Your choice, with or without cheese	
<b>Roadhouse</b>	<b>\$12</b>
Same half pound burger with melted Cheddar, grilled onion, BBQ sauce, lettuce, Tomato and onion	
<b>Mushroom</b>	<b>\$12</b>
Not a literal ton of mushrooms, but a lot, Swiss cheese, bacon	
<b>Firehouse</b>	<b>\$13</b>
Grilled green chill, Franks Hot sauce, jalapeno pepper, Pepper Jack cheese	

## FAVORITES

Chicken Parmesan	\$19
Breasts of Chicken breaded with Italian seasoned crumbs, deep-fried, topped with house made marinara, Provolone cheese and served over Angel Hair pasta	
Baby Back Ribs	\$22
Fall off the bone ribs. Choice of 2 sides and our Salad Bar	

## USDA GRADE PRIME BEEF, AGED AND CUT IN HOUSE

Our aged and hand cut steaks include the Salad Bar, choice of 2 sides

Grilled Ribeye Steak \$32  
Very heavily marbled

Grilled Filet Mignon \$32  
Half pound cut with minimal marbling, very tender

Black and Bleu Sirloin Steak \$25  
Topped with Caramelized onion, bacon, Bleu cheese, sour cream

Chicken Fried Steak \$17  
House made; pan fried

Grilled Sirloin Steak \$24  
Aged and hand cut in-house

Grilled New York Steak \$30  
¾ of a pound, so good a city was named after it.

Queen cut 8 oz. \$22  
Half pound version of our classic New York

Slow Roasted Prime Rib; 10 oz and 14 oz. \$25/\$31  
Simply seasoned, tender and delicious

## COMBOS \$25

Served with Salad bar, choice of 2 sides

Half Pound New York steak, four BBQ Ribs and Quarter Chicken

Half Pound New York steak, 2 Tempura Battered Shrimp and 4 BBQ Ribs

Half Pound Sirloin steak, 4 BBQ Ribs and Quarter Chicken

## SEAFOOD

Served with our Salad Bar, choice of two sides

Fish and Chips \$18  
Fresh Cod filet tempura battered

Battered Shrimp \$22  
Gulf shrimp Tempura battered

Grilled Salmon \$23  
Fresh salmon filet char-grilled

Fisherman's' Platter \$25  
Battered shrimp and Cod, fried scallops, shrimp and clams, hush puppies

## SIDES

Baked Idaho Potato	Green Beans, Red Onion and Bacon
Rice Pilaf	Mac and Cheese
French Fries	Whipped Yukon potatoes
Roasted Corn with Bell Peppers	Tony's Smashed potatoes