



APPETIZERS

Golden Fried Pickles - \$8.95 ✓

Cooked golden brown and served with a Cajun aioli

Baked Pimento - \$8.95

Oven baked house made pimento cheese served with toasted pita points

Shrimp & Crab Dip -- \$10.95

Creamy housemade shrimp and lump crab dip served with toasted pita

Fried Calamari -- \$9.95

Calamari, sliced pepperoncini and quartered artichoke hearts served with our Cajun remoulade

Apple Chutney & Goat Cheese -- \$10.95 ✓

House made apple chutney and warm, toasted goat cheese served with toasted pita points

Buffalo Cauliflower Bites - \$8.95 ✓

Crispy battered cauliflower tossed in housemade buffalo sauce served with ranch or bleu cheese dressing

Bacon Wrapped Scallops – 5 for \$15.95 - 10 for \$28.95 ☹️

Seared and drizzled with our signature Cheerwine BBQ

SALADS

Protein Add Ons:

5oz grilled chicken (+\$6.95) 4oz salmon (+\$7.95)

5 blackened shrimp (+\$6.95) 5oz filet tips (+\$7.95)

Classic Bleu Cheese Wedge -- \$6.95

Topped with crispy bacon, red onions, grape tomatoes, and our bleu cheese dressing and crumbles, drizzled with a balsamic reduction

Tossed Caesar -- \$6.95

Chopped Romaine hearts tossed with shaved parmesan, homemade croutons, Kalamata olives and our house made Caesar dressing

Baby Field Greens -- \$6.95 ✓

Mixed greens, tomatoes, dried cranberries, caramelized onions, cinnamon pecans and a fried goat cheese round, served with our house made Sherry Vinaigrette

Spinach, Apple & Butternut Squash-- \$6.95 ✓ ☹️

Baby spinach, granny smith apples, roasted butternut squash, goat cheese crumbles, red onion and grape tomatoes

Dressings: Creamy Herbed Ranch -- Sherry Vinaigrette

Buttermilk Bleu Cheese -- Honey Mustard -- Seasonal Vinaigrette

Steakhouse Sides -- \$2.95

Steakhouse Fries ✓ ☹️ Steamed Broccoli ✓ ☹️

Signature Sides -- \$3.95 (or \$2.50 upgrade)

Baked Mac & Cheese Char Grilled Brussels ✓ ☹️

Sweet Potato Fries ✓ ☹️ Sautéed Mushrooms ✓ ☹️

STEAK, FISH & RIBS

Served with your choice of steakhouse side item

Steaks are Seasoned with Kosher Salt, Char Grilled and Topped with Herb Butter

Filet Mignon – 6oz \$23.95/ 8oz \$27.95 ☹️

Ribeye – 10oz \$24.95/ 14oz \$28.95 ☹️

Sirloin – 8oz \$20.95 ☹️

New York Strip – 10oz \$23.95/ 14oz \$27.95 ☹️

Char Grilled Atlantic Salmon – 8oz \$20.95 ☹️

Char grilled and drizzled with lemon beurre blanc sauce

Baby Back Ribs – Half Rack \$16.95 / Full Rack \$23.95 ☹️

Tender, fall off the bone ribs smothered in our signature Cheerwine BBQ

HALF-POUND BURGERS

Served with your choice of steakhouse side item

Classic Cheeseburger – \$11.95

Mayo, mustard, sharp cheddar, provolone, L, T, & P

Tasty Burger – \$12.95

Homemade pimento cheese, sliced jalapenos, mayo, bacon crumbles, L, T, & P

Shroom & Swiss Burger – \$12.95

Sauteed mushrooms, melted swiss cheese, mayo, L, T, & P

Applewood Smoked Bacon Burger – \$13.95

Topped with our thick Applewood smoked bacon, melted sharp cheddar cheese and mayo

Belly Burger – \$13.95

Crispy pork belly, L, T, and sweet jalapeño jam

Texas Burger – \$12.95

Fried sweet onion straws, pepperjack cheese, bacon crumbles, L, T, & P topped with our signature Cheerwine BBQ

Salmon Burger – \$14.95

Chopped salmon filet served with Cajun remoulade, spring mix, tomato, red onion

CRAFT SANDWICHES

Served with a choice of steakhouse side item

Turkey & Apple Chutney - \$9.95

Thick cut, grilled turkey breast with warm apple chutney on Texas Toast with Swiss Cheese, spring mix and T.

Blackened Chicken Club – \$10.95

5oz blackened chicken topped with melted sharp cheddar, honey mustard, Applewood smoked bacon, red onion, L, & T on a toasted buttery croissant

Tumbleweed Chicken Sandwich – \$10.95

5oz grilled chicken, pepper jack, bacon crumbles, fried onion straws, house Cheerwine BBQ, L & T on a toasted buttery croissant

Steak Tips Pita – \$12.95

5oz filet tips, provolone, creamy horseradish, spring mix, tomatoes, & crispy onion straws

Buffalo Chicken Sandwich - \$10.95

Hand breaded 5oz chicken breast fried golden brown, tossed in housemade buffalo sauce, topped with bleu cheese crumbles, L & T on buttered Texas Toast

Salmon BLT -- \$11.95

4oz grilled salmon filet, applewood bacon, L, T and mayo on a warm, buttery croissant.

- 18% Gratuity added to parties of six or more

Consuming raw/undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness especially if you have medical condition. Please inform your server of any food allergies before placing order.

Executive Chef: Chris Cook Chef de Cuisine: Kevin Waters: