

»→ **DINNER PLATES** ←«

Chicken Fried Steak \$ 20

– beef fritter breaded and fried with roasted garlic mashed potatoes smothered in country gravy –

Fish & Chips \$20

– beer-battered cod served with fries, cole slaw, and tartar sauce –

Braised Beef Short Rib \$25

– beef short ribs slow cooked to perfection served with roasted garlic mashed potatoes and a seasonal veggie –

Smoked Ribs \$26

– ½ rack of smoked ribs served with bbq. baked beans, macaroni & cheese, & cornbread –
+ add \$10 for a full rack of ribs +

½ Rotisserie Chicken \$26

– ½ rotisserie chicken served with roasted garlic mashed potatoes and a seasonal vegetable –

Chicken & Rib Plate \$27

– ¼ chicken & ¼ rack of ribs served with baked beans, macaroni & cheese, and cornbread –

»→ **DESSERT** ←«

Ice Cream \$5

– vanilla ice cream served with chocolate syrup and whipped cream –

Cheesecake \$7

– New York-style cheesecake served with whipped cream –

Chocolate Chip Cookie Mousse Cake \$9

– served with whipped cream –

Gluten-Free Chocolate Cake \$10

– flourless chocolate cake served with whipped cream –

»→ **DRINKS** ←«

Pepsi Products \$2

– ask your server about our options / free refills –

Coffee / Hot Tea \$2

Bottled / Canned Beer \$6

– Corona - Budweiser - Bud Light - Michelob Ultra - Blue Moon - White Claw - Twisted Tea - Guinness (\$8) –

Twisted Cedar Wine \$8 / \$24

– Chardonnay - Pinot Grigio - Red Zinfandel - Cabernet –

Warning - consuming raw or uncooked meat, poultry, seafood, or shellfish may increase your risk of food-borne illness.