



## LUNCH

## SOUPS

Chef's Soup Du Jour 4 | 6

Made fresh daily, using the finest herbs and ingredients

House-Made Chili\* 5 | 7

Topped with jack cheddar and red onions

## STARTERS

Shrimp Cocktail | 12.99

Five jumbo shrimp served cold with cocktail sauce and lemon wedge

Coconut Shrimp | 10.99

Five shrimp lightly coated with shredded coconut, served with a sweet chili sauce

Shrimp Ceviche\* | 11

Shrimp marinated in lime juice with tomato, onion and cilantro, served with tortilla chips

Chicken Wings\* | 9.50

Buffalo | Sweet Chili | BBQ

Eight wings tossed in your choice of sauce, served with celery and carrot sticks, with ranch or blue cheese for dipping

Chicken Gizzards\* | 9

Fried gizzards served with your choice of ranch or sweet chili sauce

Macho Nachos | 10

Seasoned ground beef served over tortilla chips, topped with tomatoes, onions, black olives, jalapeños and shredded cheddar cheese, served with a side of sour cream and fire-roasted tomato salsa

Cheese Quesadilla | 8.50

Flour tortilla stuffed with shredded cheddar jack cheese, sautéed poblano peppers and onions, served with sour cream and fire-roasted tomato salsa | *Add: ground beef \$3, chicken \$4, shrimp \$6*

Jalapeño Poppers | 9.99

Fresh jalapeños stuffed with cream cheese, deep fried and served with a side of ranch

Potato Skins | 7.50

Topped with cheddar cheese, bacon bits and green onion, served with a side of sour cream

Onion Rings | 4

Lightly fried and served with ranch

## GREENS

Chicken Cobb Salad\* | 10.99

Seared chicken breast, mixed greens, blue cheese crumbles, hard-boiled egg, diced tomato and bacon bits with choice of dressing

Chef's Salad | 11.99

Mixed greens with ham, turkey, shredded cheese, tomato, onion, bacon bits and hand-made croutons, served with your choice of dressing

Spinach Salad | 10

Bed of fresh spinach topped with feta cheese, mandarin oranges, strawberries, hard-boiled egg, red onion, banana peppers and bacon bits, served with a warm bacon dressing

Classic Caesar\* 6 | 8

Crisp romaine lettuce hearts, aged pecorino romano and house-made croutons, served with creamy Caesar dressing

Add: Tuna Salad \$3 | Chicken Salad \$3 | Chicken Salad \$5 | Grilled Shrimp \$7 | Grilled Mahi Mahi \$7 | Grilled Grouper \$8

Dressings: Balsamic Vinaigrette | Blue Cheese | Caesar | Greek | French | Ranch | Thousand Island

## VEGAN + GLUTEN FREE



Salmon Filet\* | 12.50

Grilled, blackened or tandoori-style, served with Chef's vegetables



Black Bean Veggie Burger\* | 10.50

Seared veggie burger, cooked well and topped with lettuce, tomato and pickle, served on a toasted bun with your choice of side



Grilled Mahi Mahi | 12

Served over a bed of sautéed vegetables



Vegetarian Pasta | 12

Vegetable medley served with a balsamic glaze and goat cheese over penne pasta

All items are subject to 20% gratuity and 6% sales tax | Gluten Free Vegan

\* Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies. Please make your server aware of any medical concerns or food allergies.

## HANDHELDS

All items served with your choice of side:

House Fries, Sweet Potato Fries, Fruit, Coleslaw or Chips

Grouper Sandwich | 13.50

Fried, blackened or sautéed, served on a kaiser bun with lettuce, tomato, remoulade and lemon

Tilapia Basket | 9

Lightly fried tilapia served with fries and coleslaw

Tuna Melt | 9.50

A large English muffin topped with fresh tuna salad, provolone cheese, tomato and onion

Rusty Putter Burger\* | 9.99

Seared burger served on a kaiser bun with lettuce, tomato, onion and your choice of American, blue, cheddar or Swiss cheese

Bacon Mushroom Burger\* | 10.99

Seared burger cooked to temperature, served with Swiss cheese, bacon and sautéed mushrooms

Add: Bacon \$1 | Smoked Ham \$1 | Avocado \$1 | Grilled Onions \$.50 | Sautéed Mushrooms \$.50 | Jalapeños \$.50

French Dip | 10.50

Thinly sliced prime rib on a grilled hoagie bun with Swiss cheese, topped with onion rings and served with a side of au jus

Pastrami Reuben\* | 10

Grilled pastrami, sauerkraut, Russian dressing and gruyère cheese, served on crisp marble rye

The Rachelle | 10

Sliced turkey, Swiss cheese, coleslaw and French dressing, served hot on grilled rye

Club Pita | 10.99

Sliced turkey, ham, bacon, lettuce, tomato and shredded cheese, served on pita bread with a side of ranch dressing

Whole Deli Sandwich\* | 7

Your choice of turkey breast, smoked ham, pastrami, chicken salad, tuna salad or BLT, served on your choice of bread with lettuce and tomato

Choose Two\* | 7

Half deli sandwich with cup of soup du jour, chili or half salad

Gyro\* | 9.99

Sliced lamb or seared chicken breast, red onion, tomato, romaine lettuce and tzatziki sauce, served on a grilled pita

Turkey Brie Sandwich | 9

Roasted turkey, sliced brie cheese, pecan smoked bacon, spinach and cranberry mayo, served on whole wheat bread

Grilled Chicken Sandwich\* | 10

Grilled chicken breast with smoked ham, bacon, Swiss cheese and honey mustard on a kaiser roll

BBQ Pork Biscuit\* | 6.95

Slow roasted pork served on a warm biscuit, topped with coleslaw

Buffalo Chicken Biscuit\* | 6.95

Fried chicken tenders tossed in Buffalo sauce, served on a warm biscuit with lettuce and tomato

Italian Sausage | 6.95

Grilled Italian sausage with peppers and onions

Quarter Pound Hot Dog | 8.50

Choose any three toppings:

Onion | Tomato | Sauerkraut | Pickle | House-Made Relish | Jalapeños | Cheese

Each additional topping \$.50 | Add Chili for an additional \$2

## ENTRÉES

Sizzling Sirloin Steak\* | 19.99

Sirloin steak served on a sizzling plate with garlic mashed potatoes and Chef's vegetables

Hot Meatloaf\* | 11.99

Seasoned meatloaf served with mashed potatoes and brown gravy

Chicken Marsala\* | 14.99

Sautéed chicken breast with marsala wine, shallots and mushrooms, served with garlic mashed potatoes and Chef's vegetables

All items are subject to 20% gratuity and 6% sales tax

\* Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies. Please make your server aware of any medical concerns or food allergies.