



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

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