

JANUARY FEATURES

Some of ours old time favorites!

BREAKFAST ITEMS SERVED ALL DAY

***CAJUN TENDERLOIN SKILLET**

Tender beef tenderloin seasoned with Cajun spice then sautéed with onions, red and green bell peppers, and served over crackers country potatoes with melted cheddar cheese and two eggs made to order.

Choice of toast. 11.99

***APPLE CRANBERRY FRENCH TOAST**

Two slices of cinnamon swirl bread hand dipped in vanilla custard batter then grilled and topped with homemade apple cranberry topping, honey butter and sprinkled with powder sugar. Served with two eggs cooked to order and two slices of crispy bacon. 10.99

LUNCH ITEMS SERVED AT 10:30

BLACKENED CHICKEN PATTY MELT

A char-broiled Chicken breast with blackened seasoning, topped with caramelized onions, secret sauce and Muenster cheese. Served on grilled marbled rye bread with choice of side. 10.99

CHEESE CRUSTED STEAK QUESADILLA

Large flour tortilla grilled over jack cheese then topped with more jack cheese, grilled beef tenderloin with green chilies, southwestern black bean and corn mix along with onion red and green bells. Served with choice of one side, and homemade salsa. 11.99

*The consumption of raw, undercooked foods may increase the risk of food borne illness. Hamburgers, eggs and steaks may be cooked to order

Made from Scratch
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DAILY SOUP SELECTIONS

Baked Potato
Cream of Spinach & Artichoke
Chicken Tortilla (spicy)
Cracker's Chili
Vegetable Beef
Chicken Dumpling
Chef's Soup du Jour
(Please ask your server)

FEATURED HOMEMADE DESSERT

CRANBERRY APPLE BREAD PUDDING

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