Gluten friendly meals: We are happy to provide gluten friendly meals to our patrons, please be aware that during normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with wheat and gluten containing ingredients. Please inform your server if a person in your party has a gluten sensitivity. Certain ingredients of menu items may be omitted in preparation of various gluten friendly dishes.

STARTERS

Bang Bang Shrimp

Baby shrimp fried to a crispy golden brown then drizzled with a sweet and spicy honey Sriracha sauce. Lg. 12.99 Sm. 9.29

Potato Skins

Hand sliced russet potato skins fried to a crispy golden brown then topped with melted cheddar jack cheese and bacon bits. Then baked to perfection and garnished with diced scallions. Served with sour cream for dipping. Lg. 12.49 Sm. 9.79

Fried Mozzarella Wedges

Mozzarella half moons dredged in Italian bread crumbs, then fried to a golden brown. Served with our homemade marinara sauce for dipping. Lg. 12.49 Sm. 10.29

Lobster Rangoons

Crispy wontons filled with real lobster and cream cheese, served with alfredo sauce for dipping. Lg. (10) \$14.99 Sm. (6) 9.79

Appetizer Sampler

These are some of our most popular appetizers! A generous portion of our fried chicken tenders, fried mozzarella wedges, our lobster rangoons, and our classic hand breaded onion rings! No substitutions please! 15.99

Grilled Crab Cakes

Two grilled crab cakes served with a red pepper garlic aioli for dipping. 13.99

Fried Button Mushrooms

Fresh button mushrooms hand breaded and fried to a golden brown. Served with our homemade buttermilk ranch dressing. Lg. 11.99 Sm. 8.79

Fried Chicken Tenders GF (WHEN GRILLED)

Have them any way you like...plain, buffalo, honey BBQ, honey sriracha, salt and vinegar, parmesan garlic, or cajun spiced. Lg. 15.99 Sm. 12.99

Mussels GF

One pound of P.E.I. Mussels sautéed in a garlic-wine butter with diced tomatoes and red onion and garnished with shredded parmesan cheese and scallions. 12.99

South of The Border Nachos

Corn tortilla chips layered with lots of melted cheeses then topped with diced scallions and tomatoes. Served with salsa, sour cream and guacamole. Lg. 11.29 Sm. 9.29 Add our homemade chili, grilled chicken, prime rib, or BBQ pulled pork for just 2.50!

Seafood Stuffed Portabella Mushrooms

Jumbo portabella mushrooms baked in butter and white wine, then stuffed with our lobster and crab stuffing and baked until bubbly. Finished with a creamy homemade alfredo sauce. 13.99

Onion Rings

A classic! Fresh hand sliced onions dipped in our own batter then lightly breaded and fried to a golden brown. Lg. 10.79 Sm. 8.29

Philly Cheeseteak Egg Roll

Shaved steak, peppers, and onions in a crispy egg roll. Served with Alfredo sauce for dipping. Lg. 13.99 Sm. 7.99

SOUPS & SALADS START WITH SOUP, CHOWDER OR CHILI

Soup Du Jour

All of our soups are made right here in house, always fresh and delicious. Bowl 6.25 Cup 4.99

Windjammer's Creamy Clam Chowder

A New England classic and favorite at our sister restaurant, Windjammer's! Thick, creamy and full of flavor. Bowl 8.49 Cup 7.49

Lobster Bisque

Lobster, sherry, spices and cream. Bowl 11.99 Cup 8.99

Baked French Onion Soup GF

Caramelized onions deglazed with sherry in our tasty beef stock then topped with croutons and crispy melted Swiss cheese. Bowl 6.75 Cup 5.49

House Chili

Our own special recipe simmered for hours and topped with melted cheese. Bowl 6.75 Cup 5.49

PICK A FRESH GARDEN SALAD

Salad Toppers Add any steak, chicken or seafood to your salad: fried chicken tenders plain, honey BBQ, buffalo or honey sriracha, grilled chicken breast, popcorn shrimp Cajun or honey sriracha, or make any salad a chef salad 3.99. Add lemon grilled fantail shrimp, BBQ turkey tips, brown sugar salmon filet, or our tenderloin steak tips for 6.99 or Add lobster salad for 10.99.

House Cobb Salad GF

A bed of mixed greens topped with bacon bits, hard boiled egg, diced tomatoes, diced scallions and crumbled blue cheese. Lg. 12.49 Sm. 9.99

House or Caesar Salad GF Fresh romaine tossed with traditional creamy Caesar dressing, shredded parmesan cheese and croutons. Lg. 12.49 Sm. 9.99

Fruit & Feta Salad GF

A bed of mixed greens and traditional veggies topped with sliced strawberries, mandarin oranges, red seedless grapes, candied walnuts, croutons and crumbled Feta cheese. Lg. 12.49 Sm. 9.99

Taco Salad

A large house salad with shredded cheese in an edible fried flour tortilla shell. Served with salsa, sour cream and guacamole. 12.49

Add a Salad Topper from above selection for pricing.

Dressing Choices All of our dressings are gluten friendly: homemade blue cheese, homemade thousand island, homemade buttermilk ranch, Parmesan peppercorn, creamy Caesar, creamy Italian, honey Dijon, light Italian, fat free balsamic vinaigrette, fat free raspberry vinaigrette, and country French.

PREMIUM STEAKS

All entrees served with a warm honey wheat bread loaf and our house made whipped honey butter with your choice of two of the following sides: wedge cut steak fries, rice pilaf, baked potato, redskin mashed potato, coleslaw, vegetable of the day, or a cup of soup of the day.

Upgrade to a Caesar salad, side salad, loaded baked potato, loaded mashed potato, fresh cut fries, hand breaded onion rings, sweet potato fries, a cup of clam chowder, cup of beef chili, or our French onion soup for 2.49, or a cup of our house made lobster bisque for 5.49.

Filet Mignon GF

A 7 oz. cut of the most tender steak we have, lightly seasoned and char-grilled to perfection. This one cuts like butter and melts in your mouth. market price

Filet Tips GF

A generous portion of tender filet mignons chunks lightly seasoned and char-grilled to your liking. Served over sautéed mushrooms and onions. DF or LF market price

Teriyaki Dragon Steak

An 8 oz. sirloin steak marinated in a honey teriyaki sauce then char-grilled to perfection. Served julienned over rice pilaf with a drizzle of teriyaki sauce. market price

Delmonico GF

A generous 14 oz. cut of classic rib eye steak, cut fresh daily, lightly seasoned and char-grilled to your liking. The most flavorful steak we have. market price

New York Strip GF

En la de la de

A center cut strip steak aged for perfect flavor then char-grilled to your liking. It's a steak eaters cut, we know you will enjoy it. DF or LF market price

Add Red wine beef demi glaze to your steak for just 2.00 to further enhance flavors!! Add Hollandaise sauce to your steak for just 2.00 Add Sautéed mushrooms and onions or parmesan garlic compound butter for 2.00

OUR SIGNATURE PRIME RIB GF

Our signature beef dish. Premium upper choice Angus rib eye seasoned and slow roasted all day for the most tender cut possible. Served with au jus. *Mouth Watering!!*

Have any size you'd like. Want larger than a twenty ounce? Add 2.50 per ounce

Light OUNCE market price	
Ten ounce	market price
Twelve ounce	market price
Sixteen ounce	market price

Add Red wine beef demi glaze to your steak for just 2.00 to further enhance flavors!!

Add Hollandaise sauce to your steak for just 2.00

Add Sautéed mushrooms and onions or parmesan garlic compound butter for 2.00

Consumer advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

THE BEST OF BOTH WORLDS

All entrees served with a warm honey wheat bread loaf and our house made whipped honey butter with your choice of two of the following sides: wedge cut steak fries, rice pilaf, baked potato, redskin mashed potato, coleslaw, vegetable of the day, or a cup of soup of the day.

Upgrade to a Caesar salad, side salad, loaded baked potato, loaded mashed potato, fresh cut fries, hand breaded onion rings, sweet potato fries, a cup of clam chowder, cup of beef chili, or our French onion soup for 2.49, or a cup of our house made lobster bisque for 5.49.

SURF AND TURF GF

A generous portion of our tenderloin tips served over sautéed mushrooms and onions, and paired with any of our delicious seafood.

Fried Clam Strips	market price
Fried Whole Clams	market price
Fried or Baked Scallops	market price
Fried or Baked Haddock	market price
Fried or Baked Shrimp	market price
Brown Sugar Salmon	market price
Lobster Rangoons	market price
Crab Cakes	market price
Garlic Sautéed Mussels	market price

BEEF AND REEF GF

10 oz of mouth watering Angus prime rib paired with any of our delicious seafood.

Fried Clam Strips	market price
Fried Whole Clams	market price
Fried or Baked Scallops	market price
Fried or Baked Haddock	market price
Fried or Baked Shrimp	market price
Brown Sugar Salmon	market price
Lobster Rangoons	market price
Crab Cakes	market price
Garlic Sautéed Mussels	market price

Don't like seafood? Instead, try out: Beef and fresh hand breaded Chicken Tenders m

market price

FROM THE DEEP

All entrees served with a warm honey wheat bread loaf and our house made whipped honey butter with your choice of two of the following sides: wedge cut steak fries, rice pilaf, baked potato, redskin mashed potato, coleslaw, vegetable of the day, or a cup of soup of the day.

Upgrade to a Caesar salad, side salad, loaded baked potato, loaded mashed potato, fresh cut fries, hand breaded onion rings, sweet potato fries, a cup of clam chowder, cup of beef chili, or our French onion soup for 2.49, or a cup of our house made lobster bisque for 5.49.

Fried Seafood Combo

The grand daddy of all of our seafood dishes, sea scallops, haddock nuggets, baby shrimp and your choice of whole belly clams or clam strips. 34.49

Baked Fresh Sea Scallops GF

Fresh, tender and sweet, have them fried lightly breaded and cooked to a golden brown or baked with butter, white wine and seasoned bread crumbs. 34.49

Haddock Nuggets

Flaky chunks of haddock hand breaded and deep fried to perfection. DF 20.49 ~ LF 15.99

Baked Seafood Casserole GF

Fresh sea scallops, fantail shrimp and haddock baked in butter and white wine and finished with seasoned Ritz cracker crumbs. 31.49

Haddock Dinner (Baked or Fried) GF

Have it baked or fried, your choice. Baked with butter and white wine then topped with seasoned cracker crumbs, or fried to a golden brown. DF 26.99 ~ LF 19.99

Baked Stuffed Shrimp

Fantail shrimp baked in butter and white wine then topped with our lobster and crab stuffing and creamy hollandaise sauce. DF 27.99 ~ LF 21.99

Shrimp Dinner

Your choice of fantail or baby shrimp hand breaded and fried to a crispy golden brown. Try them cajun or parmesan garlic spiced. DF 22.99 ~ LF 16.99

Fried Clam Strips

Fresh clam strips hand breaded and fried to a golden brown. DF 21.99 ~ LF 16.99

Fried Whole Clams

Fresh local whole belly clams full of flavor, lightly breaded and cooked to perfection. DF ~ LF market price

Brown Sugar Salmon GF

An 8 oz. salmon filet seasoned with a brown sugar dry rub then char-grilled to perfection. 24.99

Build A Two-Way

Choose from sea scallops, clams, baby shrimp, fantail shrimp, haddock nuggets, and clam strips. DF 31.99 ~ LF 25.99 (clams and scallops market price)

Add our seafood stuffing to any seafood entrée for just 3.00

PASTA & THE PAN

Chicken Parmesan

Crispy fried chicken tenderloins topped with our homemade marinara sauce, melted mozzarella and parmesan cheese and baked. Served over linguine. DF 24.99 ~ LF 20.49

Seafood Alfredo

Sautéed sea scallops, fantail shrimp and lobster finished in our house made alfredo sauce, then tossed with penne pasta. Garnished with parmesan cheese and parsley. DF 30.49 ~ LF 25.99

Broccoli & Chicken Alfredo

Pan fried chicken tenderloins and broccoli florets tossed in our own homemade creamy alfredo sauce. Served over linguine. DF 24.99 ~ LF 10.49

Scampi

Sautéed fresh mushrooms and tomatoes finished in a white wine and garlic butter. Served with linguine.

Chicken	DF 24.99 ~ LF 20.49
Shrimp E	DF 24.99 ~ LF 21.49
Lobster	DF 30.49 ~ LF 25.99
Seafood (lobster, scallops, shrim	p) DF 30.49 ~ LF 25.99

Chicken Marsala

Sautéed chicken tenderloins, fresh sliced button and portabella mushrooms with thyme all finished in a rich marsala wine sauce then tossed with linguine. DF 24.99 ~ LF 20.49

Meatlover's Al Forno

Sautéed chicken tenderloins, bacon bits, Italian sausage with prime rib, finished in our house marinara sauce then tossed with penne pasta, topped with mozzarella cheese and baked. DF 24.99 ~ LF 21.49

Macaroni and Cheese

Sautéed sundried tomatoes, bacon bits and baby spinach finished in a creamy cheese sauce then tossed with penne pasta. Finished with mixed cheeses, seasoned cracker crumbs and then baked to perfection. DF 20.99 ~ LF 16.99

Add Honey Ham	DF 21.99 ~ LF 17.99
Add Prime Rib	DF 22.99 ~ LF 18.99
Add Buffalo Chicken	DF 22.99 ~ LF 18.99
Add Lobster	DF 26.99 ~ LF 22.99
Add BBQ Pulled Pork	DF 21.99 ~ LF 17.99

CHICKEN & BBQ PIT

BBQ Pit items are served with a warm honey wheat bread loaf and our house made whipped honey butter and cornbread with your choice of two of the following sides: wedge cut steak fries, rice pilaf, baked potato, redskin mashed potato, coleslaw, vegetable of the day, or a cup of soup of the day.

Upgrade to a Caesar salad, side salad, loaded baked potato, loaded mashed potato, fresh cut fries, hand breaded onion rings, sweet potato fries, a cup of clam chowder, cup of beef chili, or our French onion soup for 2.49, or a cup of our house made lobster bisque for 5.49.

Grilled Chicken Dinner GF

Tender char-grilled chicken breast(s) with your choice of sauce/seasoning: BBQ, plain, teriyaki, lemon pepper, or cajun. DF 19.49 ~ LF 16.25

Backyard Combo

A ½ rack of BBQ baby back ribs, our tenderloin steak tips and our classic buffalo tenders make this a backyard favorite! 29.49

Monterey Chicken Dinner GF

Tender char-grilled chicken breast(s) topped with our zesty BBQ sauce, melted cheese blend, diced bacon and scallions. DF 21.49 ~ LF 18.49

Chicken Tenders GF (IF GRILLED)

Hand breaded, fresh chicken tenderloins fried to a golden brown. Available plain, buffalo, honey BBQ, or salt and vinegar. DF 21.49 ~ LF 17.49

Chicken & Waffles

Our classic chicken tenders fried to a crispy golden brown then set on a crispy Belgian waffle with Pearl sugar and maple syrup. Served with our cinnamon honey butter. DF 24.99 ~ LF 20.49

Honey BBQ Turkey Tips GF

Tender lean turkey tenderloins marinated in honey BBQ sauce then char-grilled to perfect. DF 21.49 ~ LF 18.49

Baby Back Ribs GF

Our ribs are slow roasted for 24 hours in a hickory smoked BBQ sauce for a sweet and savory flavor. We finish 'em chargrilled for that steakhouse flavor. Full Rack 26.99 ~ 1/2 Rack 21.49

THE BURGER BIN

Our 1/2 lb Angus steak burgers are served on a grilled roll with leaf lettuce, tomatoes, pickles, and served with your choice of one side order: wedge cut steak fries, rice pilaf, baked potato, redskin mashed potato, coleslaw, vegetable of the day, or a cup of soup of the day.

Upgrade to a Caesar salad, side salad, loaded baked potato, loaded mashed potato, fresh cut fries, hand breaded onion rings, sweet potato fries, a cup of clam chowder, cup of beef chili, or our French onion soup for 2.49, or a cup of our house made lobster bisque for 5.49.

All gluten friendly sandwiches come on a gluten free bulkie roll.

Adam's Bacon Cheddar Beef Burger GF

Melted mild Wisconsin cheddar cheese and applewood thick cut bacon. 15.25

Nick's Classic Beef Burger GF

No frills here, just the basics. 13.75 Add a cheese for 1.00

The Islander Burger

A 1/2 lb steak burger char-grilled and topped with house thousand island dressing, fried pickles and melted cheddar cheese. 15.25

The Roadhouse Beef Burger GF

This one is topped with our classic BBQ sauce, sautéed onions, thick cut bacon and melted provolone cheese. Get your napkins ready!! 15.25

The Wild Thing Burger

A sirloin burger flame broiled to your liking then topped with our classic fried buffalo tenders, jalapenos, homemade blue cheese dressing and melted mozzarella cheese. 15.25

Field of Dreams Veggie Burger

A grilled veggie burger topped with garlic sautéed onions, red peppers and melted cheddar cheese. 14.25

Maddy's Chicken Ranch BLT GF

A grilled chicken breast topped with melted cheddar cheese and crisp bacon, then drizzled with our homemade ranch dressing. Served on a grilled bulkie roll with lettuce and tomato. 15.25

California Turkey Burger A grilled turkey burger with fried avocado slices, Applewood thick cut bacon and melted provolone cheese, finished with a sweet balsamic reduction. 15.25

Bacon Avocado Chicken Sandwich

A grilled chicken breast topped with fried avocados, crisp bacon and melted Swiss cheese. Served on a bulkie roll with lettuce, tomato, pickles, red onion and mayo. 15.25

GSG'S SICILIAN STYLE PIZZA

Our pizzas are medium thickness, fluffy inside and crispy on the bottom. Our gluten free pizza crust is a rice flour based, thin crust available in 11" sizing. Choices: 10 inch, 16 inch or 11 inch gluten free.

Meatlovers Pizza

Prime rib, Italian sausage and honey ham with red sauce and our pizza cheese blend. 10" 12.99 16" 17.25 | GF 11" 18.50

Five Cheese

Mozzarella, Provolone, cheddar, Monterey jack and parmesan cheese with red sauce. 10" 10.99 16" 15.25 | GF 11" 15.50

Hawaiian Pizza

Red sauce, honey ham, pineapple chunks and pizza cheese blend make this favorite! 10" 11.99 16" 16.25 | GF 11" 16.50

Big Mac Pizza

Our homemade Thousand Island dressing with seasoned ground beef, pickles, red onions and pizza cheese blend baked then garnished with shredded lettuce and diced tomatoes. 10" 12.99 16" 18.50 | GF 11" 18.50

Broccoli Chicken Alfredo Pizza

Alfredo sauce, diced chicken breast, broccoli florets and our pizza cheese blend make this one a favorite! 10" 12.99 16" 17.50 | GF 11" 18.59

Philly Special

Shaved rib eye steak, red peppers, onions and mushrooms with cheese sauce and our pizza cheese blend. 10" 12.99 16" 17.25 | GF 11" 18.50

Bacon Double Cheeseburger Pizza

A pizza with double the toppings! Seasoned ground beef, bacon bits and pizza cheese blend with our red sauce. 10" 12.99 16" 17.25 | GF 11" 18.50

PICK ME UPS

Our sandwiches, wraps and melts are served on a grilled roll or wrap with leaf lettuce, tomatoes, pickles (unless otherwise stated) and served with your choice of one side order: wedge cut steak fries, rice pilaf, baked potato, redskin mashed potato, coleslaw, vegetable of the day, or a cup of soup of the day.

Upgrade to a Caesar salad, side salad, loaded baked potato, loaded mashed potato, fresh cut fries, hand breaded onion rings, sweet potato fries, a cup of clam chowder, cup of beef chili, or our French onion soup for 2.49, or a cup of our house made lobster bisque for 5.49.

Gluten Friendly when requested

Deli Sandwich GF

Turkey, tuna, or BLT served on sourdough, wheat or wrap, with leaf lettuce, tomato and mayo. DF 11.99 ~ LF 9.79

Lobster Salad BLT

Our classic lobster salad, leaf lettuce, tomatoes, bacon and cheddar cheese on grilled sourdough bread. DF 26.99 - LF 21.49

G.S.G. Deluxe Lobster Salad Sub GF

A full 1/2 pound of our traditional lobster salad with diced celery and mayo served in a sub roll with shredded lettuce. This is not for the faint of heart! LF is served in a hotdog roll. DF or LF market price

Steak & Cheese

Shaved prime rib, mushrooms and onions all grilled and topped with melted provolone cheese. Served in a toasted sub roll. 16.29

Reuben Sandwich

Grilled shaved corned beef, homemade Thousand Island dressing, and melted Swiss cheese on grilled sourdough bread. 14.29

Open Face Meatloaf Sandwich

Thick sliced house made meatloaf on a slice of grilled sourdough with sautéed mushrooms, onions and a rich Demi glaze. 13.99

Country Pulled Pork Sandwich GF

Our slow roasted hand pulled pork topped with coleslaw, bacon and melted cheddar cheese on a bulkie roll. 15.29

MELTS

Smokey's Prime Rib Melt GF

Howie's brother's favorite! Tender shaved prime rib, BBQ sauce and bacon all topped with melted provolone cheese. Served on a bulkie roll. 16.29

Tuna Melt

Fancy albacore tuna salad, bacon, sliced tomatoes and American cheese on grilled sourdough bread. 15.29

Country Haddock Melt

A fried haddock filet topped with our homemade slaw, thousand island dressing, and melted American Cheese, served on a grilled bulkie roll with lettuce and tomato. 16.29

Chipotle Chicken Melt

A grilled chicken breast, cheddar cheese, bacon, and chipotle aioli on grilled sourdough. 15.29

WRAPS

Buffalo Chicken Wrap

Golden fried buffalo chicken tenders, leaf lettuce, diced tomato and homemade blue cheese dressing in a soft flour tortilla. DF 15.29 ~ LF 11.99

BBQ Steak and Bacon Wrap

Grilled shaved prime rib, bacon bits, sautéed onions, shredded cheddar cheese and BBQ sauce all rolled into a soft flour tortilla. DF 16.29 ~ LF 11.99

Soft Shell Fish Taco

Cajun fried haddock nuggets, diced tomatoes, slaw blend, fried avocado slices, tartar sauce and shredded cheddar cheese all rolled into a soft flour tortilla. DF 16.29 ~ LF 11.99

SENIOR SELECTIONS

Senior meals are offered to our guests 55 and over and are served with warm house bread, a non alcoholic beverage & select desserts.

Fried 1/2 & 1/2 Combo

Choose from haddock nuggets, clam strips, or baby shrimp. Served with potato and vegetable or soup of the day. 21.49 Whole clams and scallops are available at market price.

Fish & Chips

Served with potato and vegetable or soup of the day. 16.29

Hawaiian Ham Steak GF

Topped with grilled pineapple rings and honey teriyaki glaze. Served with potato and vegetable or soup of the day. 12.99

Baked Haddock GF

Baked in butter and white wine then topped with seasoned cracker crumbs. Served with potato and vegetable or soup of the day. 18.49

English Cut Prime Rib GF

An 8 oz. cut of Angus prime rib served with your choice of potato and vegetable or soup of the day. 25.99.

Fantail Shrimp GF

Succulent skewered fantail shrimp marinated and grilled in a lemon thyme and basil butter sauce. Served with potato and vegetable or soup of the day. 17.49

Grilled Chicken GF

Your choice of BBQ, cajun or lemon pepper. Served with potato and vegetable or soup of the day. 12.99 Or make it Monterey style for 13.99

Filet Tips GF

Tenderloin tips served over sautéed mushrooms and onions with your choice of potato and vegetable or soup of the day. 26.99.

Classic House or Caesar Salad GF

With filet mignon tips, grilled chicken, grilled shrimp, or fried popcorn shrimp. 16.29

Liver & Onions GF

A generous portion of grilled beef liver topped with sautéed onions and crisp bacon. Served with potato and vegetable, or soup of the day. 13.99

Clam Strips

Fresh clam strips lightly breaded and deep fried to a golden brown. Served with potato and vegetable, or soup of the day. 12.99

Shepherd's Pie

Layered ground beef, kernel corn, and red skinned mash potatoes piled high then topped with shredded parmesan and baked to a golden brown. 13.99

Macaroni & Cheese

Sautéed baby spinach, sundried tomatoes and bacon bits finished in a creamy cheese sauce then tossed with penne pasta. Finished with mixed cheese, cracker crumbs and baked to perfection. 16.29 Add: Honey Ham 17.49 ~ Prime Rib 17.49 ~ Lobster 22.49

Chopped Sirloin

Chopped sirloin beef patty topped with sautéed mushrooms, onions and beef demi glaze. 13.99

Chicken Pot Pie

Chicken pot pie filling with chicken, potatoes, carrots, peas, onions and celery topped with a flaky pie crust 15.29

BEVERAGES & HAPPENINGS

We proudly serve Coca-Cola products, and assorted Dasani. Coke Classic, Diet Coke, Sprite, Barq's Root Beer, Mountain Berry Blast Powerade, Seagram's Ginger Ale, Minute Maid Lemonade. We also carry 20 oz bottles of Sprite Zero, Seagrams Diet Ginger Ale, Caffeine Free Diet Coke, Dasani Water and Fanta Orange Soda.

House Brewed Tea sweetened with strawberry or raspberry Flavor or unsweetened Tea

Try a variety of our Smoothies and Frozen Drinks!

Our Signature Drink: Smokey's Punch Vodka, rum, triple sec and peach schnapps infused with fresh pineapple, raspberry tea and pink lemonade. Garnished with a lemon, it's refreshing and smooth. Explore many of our other alcoholic drinks on our drink menus table side.

Don't forget to end your evening with a sweet treat! Ask your server for a dessert menu to browse our many homemade desserts!!

Prices and items are subject to change.