APPETIZERS

Pub Pretzels with Beer Cheese Dip
Fried pub pretzels seasoned and served with our homemade beer cheese dip. $6.99

Crab Dip
Creamy dip with lump crabmeat. Served with toasted baguette roll for dipping. $10.50

Mussels Provençale
Blue mussels sautéed with butter, white wine, diced tomatoes, garlic, parsley, and topped with Parmesan cheese. $15.95

1 lb. of Shrimp
1 pound of steamed peel-and-eat shrimp with Old Bay. Served with Cocktail sauce. $14.50

Potato Poppers
Deep-fried potatoes served with our own gruyere cheese dip. $8.50

Potato Skins
Loaded with Monterrey Jack, Cheddar cheese, and bacon. Served with sour cream. $9.95

Loaded Fries
Crispy fries topped with shredded Monterrey Jack and Cheddar cheese, and bacon bits with a side of Ranch dressing. $7.95

Onion Rings
Deep-fried onion rings, $7.50

Three Cheese Garlic Toast
Thick garlic bread topped with Monterrey Jack, Mozzarella, and Cheddar cheese. $5.95

SOUPS

Chicken Noodle $3.50
French Onion Soup $6.95
Lobster Bisque $3.95
Soup of the Day $3.50

Bandless Wings
Breaded pieces of boneless chicken tossed in any of our sauces. $8.99

Broccoli Cheese Poppers
Breaded broccoli stuffed with bacon, onion, and Cheddar cheese. Served with sauce for dipping. $5.50

Buffalo Blasts
Chicken, Pepper Jack cheese, and wing sauce stuffed in a spiced wrapper and fried until crisp. Served with blue cheese. $8.00

Buffalo Chicken Dip
Zesty and creamy dip with Buffalo chicken. Served with tortilla chips. $7.95

Cheese Sticks
Beer battered then deep-fried golden brown. Served with marinara sauce. $4.75

Chicken Fingers
Breaded chicken strips fried golden brown. Served with fries and choice of Honey Mustard or BBQ sauce for dipping. $6.50

Jalapeno Poppers
Jalapeno peppers and Cheddar cheese fried to a golden brown. $5.95

Blackened Steak and Cheese Egg Roll
Blackened steak and Pepper Jack cheese rolled in an egg roll. Served with a bleu cheese dressing. $8.25

Quasadillas
Flour tortillas stuffed with Monterrey Jack and Cheddar cheese, tomatoes and jalapenos. Served with your choice of rice and salad. Add chicken or beef for $2.50. $8.15

Nachos
Crispy chips topped with mixed cheese, lettuce, pico de gallo, and sour cream. $7.50

...and DON'T MISS OUR FAMOUS WINGS!

I established this restaurant in the fall of 1996 for those individuals who enjoy a variety of great food and fantastic drinks in a very comfortable atmosphere. If you have enjoyed yourself please tell a friend or associate, if we did not meet your expectations please inform your server, a manager or myself.

My goal is for you to have a great dining experience. Thanks for coming and I appreciate your patronage.

Sincerely,
Robert A. Kolar, Jr.
Dressings – Ranch, L. Ranch, Italian, Fat-free Italian, Honey Mustard, Catalina, Thousand Island, Blue Cheese, Crumbled Blue Cheese, Oil & Vinegar, Raspberry Vinaigrette, Sweet & Sour, Bacon Dressing, and our House - Balsamic Vinaigrette

Substitute spring mix in any salad for an additional $0.59.

House Salad
Mixed greens, tomatoes, onions, cucumbers and croutons. Served with your choice of dressing. $3.75

Santa Fe Salad
Spicy fried chicken served over mixed greens, Monterey Jack and Cheddar cheese, black olives, Pico de Gallo and crispy tortilla chips. Served with your choice of dressing. $3.25

Buffalo Chicken Salad
Grilled chicken breast covered in hot wing sauce. Served atop mixed greens, Monterey Jack and Cheddar cheese, tomatoes, onion and sliced celery. Served with your choice of dressing. $7.95

California Salad
Chargrilled chicken served over spring mix, onions, cucumbers, dried cranberries, pecans, Monterey Jack, Cheddar and crumbled Bleu cheese. Served with your choice of dressing. $9.50

Caesar Salad
Crisp romaine lettuce tossed in a Tuscan Caesar dressing and topped with tomatoes, black olives and croutons. $6.25. With chicken for $8.50

Spinach Salad
Fresh spinach topped with hard boiled egg, crumbled bacon and croutons. Served with a side of bacon dressing. $7.75

House Salad
Mixed greens, tomatoes, onions, cucumbers and croutons. Served with your choice of dressing. $3.75

Santa Fe Salad
Spicy fried chicken served over mixed greens, Monterey Jack and Cheddar cheese, black olives, Pico de Gallo and crispy tortilla chips. Served with your choice of dressing. $3.25

Buffalo Chicken Salad
Grilled chicken breast covered in hot wing sauce. Served atop mixed greens, Monterey Jack and Cheddar cheese, tomatoes, onion and sliced celery. Served with your choice of dressing. $7.95

California Salad
Chargrilled chicken served over spring mix, onions, cucumbers, dried cranberries, pecans, Monterey Jack, Cheddar and crumbled Bleu cheese. Served with your choice of dressing. $9.50

Caesar Salad
Crisp romaine lettuce tossed in a Tuscan Caesar dressing and topped with tomatoes, black olives and croutons. $6.25. With chicken for $8.50

Spinach Salad
Fresh spinach topped with hard boiled egg, crumbled bacon and croutons. Served with a side of bacon dressing. $7.75

Served By The Dozen

Spring mix, pineapple, mandarin oranges, cucumbers, tomatoes and sliced almonds. Served with your choice of dressing. $7.50

Chickn Salad
Sliced chargrilled chicken served over mixed greens, Monterey Jack and Cheddar cheese, tomatoes and onions. Covered with crispy fries and your choice of dressing. $8.75

Chicken Fajita Salad
Chargrilled chicken breast, mixed greens, onions, peppers, tomatoes, Monterrey Jack and Cheddar cheese. Served in a fried tortilla bowl with salsa, sour cream and your choice of dressing. $8.35

Mexican Salad
Fried tortilla shell filled with mixed greens, tomatoes, Monterrey Jack and Cheddar cheese. Topped with chili. Served with salsa and sour cream. $7.95

Steak Salad*
Sliced chargrilled steak served over mixed greens, Monterrey Jack and Cheddar cheese, tomatoes and onions. Covered with crispy fries and your choice of dressing. $9.95

Garlic Wings
Crisp wings covered with a garlic herb sauce. $9.50

Hot and Garlic
Two sauces combined for a great twist. $9.50

Smoked Wings
Crispy wings smoked first and seasoned with house spices. (When available) $9.50

Italian Wings
Crisp wings coated in Italian seasoning and sprinkled with parmesan cheese. $9.50

Nitro Wings
You guessed it! These are HOT! $9.50

Spicy Wings
Crisp wings coated with a blend of dry spices. $9.50

Consisting raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
### Burgers

All burgers are served with French fries. May be cooked to order.

**Hamburger**
- 1/2 pound burger grilled to perfection. Served with lettuce, tomato and onion. $7.25

**Cheeseburger**
- 1/2 pound burger topped with American cheese. Served with lettuce, tomato and onion. $7.95

**Brooke Burger**
- Named for our smiling baby girl. A breakfast classic on a bun. Egg, bacon, ham and mixed cheeses served over a chargrilled 1/2 pound burger. Served with lettuce, tomato and onion. $9.75

**Bacon Cheeseburger**
- 1/2 pound burger topped with American cheese and bacon strips. Served with lettuce, tomato and onion. $8.50

**Belly Buster Burger**
- 1/2 pound burger with two eggs, two slices of American cheese served between two grilled cheese sandwiches. $10.25

**Nacho Burger**
- 1/2 pound burger served atop nachos with melted cheese and topped with spicy nacho cheese, Pico de Gallo, jalapeños, and spicy ranch sauce. Served with lettuce, tomato and onion. $8.95

**Smothered Burger**
- 1/2 pound burger topped with a garlic herb sauce, onions, mushrooms, and melted Monterey Jack and Cheddar cheese. Served with lettuce and tomato. $8.20

**Ebensburg Burger**
- 1/2 pound burger blackened and covered with a bourbon sauce with Swiss cheese on a pressed Kaiser roll. Served with a side of bourbon sauce. $8.50

**Crabby Patty**
- 1/2 pound burger topped with our crab dip, Cheddar cheese and Old Bay. Served with lettuce and tomato. $9.50

**Supersize Burger**
- Two 1/2 pound burgers, two eggs, six slices of cheese, bacon and onion rings served between three grilled cheese supreme sandwiches. Served with a pound of fries. $13.85. Weighting in at just under five pounds. Maybe a Man vs. Food challenge?

### Sandwiches

All Sandwiches served with French fries unless otherwise noted.

**Pittsburgh Sandwich**
- Shaved blackened steak topped with Monterey Jack cheese, caramelized onions and French fries served on toasted Italian bread. $8.50

**Chicken Parmesan Sandwich**
- Fried chicken topped with marinara sauce and Provolone cheese. $7.75

**Smothered Chicken Sandwich**
- Roasted garlic chicken breast smothered with onions and mushrooms, and topped with shredded Monterey Jack and Cheddar cheese. $7.25

### Wraps

All Wraps served with French fries unless otherwise noted.

**House Wrap**
- Sliced grilled chicken with mixed greens, cucumbers, onions and our House dressing. $8.50

**Buffalo Chicken Wrap**
- Crispy chicken tossed in our Buffalo wing sauce with mixed cheese, lettuce, tomato and onion. $8.50

**Club Wrap**
- Sliced ham, turkey, bacon, Monterey Jack cheese with lettuce and tomato. $8.25

**Crab Wrap**
- Crab meat, Monterey Jack and Cheddar cheese, lettuce and tomato with a spicy Old Bay mayonnaise. $8.75

**Hot Beef Wrap**
- Roast beef, beef gravy, Monterey Jack cheese and French fries wrapped in a tortilla. Served with a side of beef gravy. $8.50

**Fried Fish Sandwich**
- Breaded Flounder fried and served on a Kaiser roll with lettuce and tomato. $7.95

**Hot Club**
- Sliced ham, turkey, bacon, lettuce, tomato and Monterey Jack cheese served on a toasted roll. $7.95

**Triple Cheese Turkey Supreme**
- Turkey breast topped with bacon, Monterey Jack cheese, Cheddar cheese, and Mozzarella cheese. Served on a whole wheat roll with lettuce, tomato and onion. $7.75

**Turkey Burger**
- Turkey burger with Monterey Jack cheese served on a pretzel roll with lettuce, tomato, onion and honey mustard sauce. $8.25

**Corned Beef Reuben**
- Lean shaved corned beef, Swiss cheese, sauerkraut and Thousand Island Dressing served on rye bread. $7.75

**Shrimp Po Boy**
- Spicy breaded shrimp with lettuce, cheese and tomato. Served with a spicy sauce on a hoagie roll. $8.50

**Hot Beef and Gravy**
- Thin sliced roasted beef piled on white bread topped with beef gravy and served with fries. $8.25

**Steak and Cheese Sandwich**
- Shaved steak topped with onions, peppers, Monterey Jack, Cheddar and Mozzarella cheese. Served on a hoagie roll. $8.25

**Gavin Grinder**
- This one a little like our little guy. Fried chicken tossed in any of our great wing sauces with mixed Monterey Jack cheese, lettuce and onion. Served on a hoagie roll. $7.95

**French Dip**
- Roast beef, onions, Monterey Jack cheese served on a hoagie roll. Accompanied by a side of au jus for dipping. $8.50

**Fish Tacos**
- Fried Cod served with lettuce, tomato and Monterey Jack and Cheddar cheese in soft shell tortillas. $7.75

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**CHICKEN**

Chicken dinners include your choice of two sides: house salad, french fries, baked potato, loaded baked potato, red skin potatoes, rice or broccoli. Add $0.79 for loaded baked potato. Rolls served upon request.

- **Stuffed Chicken**
  Chicken breast stuffed with homemade stuffing and topped with gravy. $12.95

- **Smoky Chicken**
  Grilled chicken breast topped with BBQ sauce, ham, bacon, Monterrey Jack cheese and fried tomatoes. $14.95

- **Italian Crusted Chicken**
  Chicken breast coated with Italian bread crumbs and melted Parmesan cheese and served with homemade marinara sauce. $14.75

- **Chicken Chesapeake**
  Grilled chicken breast topped with crab meat and creamy seafood sauce. $18.95

- **Smothered Chicken**
  Roasted garlic chicken breast smothered with onions and mushrooms and topped with shredded Monterrey Jack and Cheddar cheese. $14.75

**HOUSE SPECIALS**

- **Baby Back Ribs**
  Full rack of tender pork ribs, marinated and seasoned, then chargrilled. Served with choice of two sides: house salad, french fries, baked potato, red skin potatoes, rice, or broccoli. $18.95

- **Dry Rub Ribs**
  Full rack of tender baby back ribs seasoned with our house dry rub. Served with choice of two sides: house salad, french fries, baked potato, red skin potatoes, rice, or broccoli. $18.50 1/2 rack - $14.50

- **1/2 Rack of Ribs**
  1/2 rack of tender baby back ribs. Served with choice of two sides: house salad, french fries, baked potato, red skin potatoes, rice, or broccoli. $14.50

- **Rib & Steak Combo**
  1/2 rack of tender baby back ribs and 6 oz. sirloin steak. Served with choice of two sides: house salad, french fries, baked potato, red skin potatoes, rice, or broccoli. $18.50

- **Sweet Bourbon Trio**
  Grilled chicken breast, sautéed shrimp, and chargrilled steak covered in a sweet bourbon sauce. Served with choice of two sides: house salad, french fries, baked potato, red skin potatoes, rice, or broccoli. $17.95

- **12 oz. Porterhouse Porkchop**
  The king cut of pork chops chargrilled to perfection. Served with choice of two sides: house salad, french fries, baked potato, red skin potatoes, rice, or broccoli. $16.95

- **Combo Rib & Chicken**
  1/2 rack of tender baby back ribs and chargrilled chicken topped with ham, BBQ sauce, bacon, tomatoes, and Monterrey Jack cheese. Served with choice of two sides: house salad, french fries, baked potato, red skin potatoes, rice, or broccoli. $16.95

- **Smothered Combo**
  Grilled chicken breast and chargrilled steak topped with garlic herb sauce, mushrooms and melted Monterrey Jack and Cheddar cheese. Served with choice of two sides: house salad, french fries, baked potato, red skin potatoes, rice, or broccoli. $15.95

**STEAK**

Steak dinners include your choice of two sides: house salad, french fries, baked potato, loaded baked potato, red skin potatoes, rice or broccoli. Add $0.79 for loaded baked potato. Rolls served upon request.

- **Oak Barrel Sirloin**
  Chargrilled, tender, marinated Sirloin steak. This is a must try! $16.50

- **Filet Mignon**
  Tenderloin filet seasoned and chargrilled to perfection. $25.95

- **Sirloin**
  Center cut sirloin steak cooked to your specification. $16.50

- **Strip**
  USDA choice aged beef, fresh cut and chargrilled to perfection. $22.50

- **Delmonico**
  USDA choice center cut. Marbled to perfection. $24.95

- **T-Bone**
  USDA choice center cut steak. King of all steaks. Grilled to your liking. $23.95

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15% gratuity will be added to parties of 8 or more.

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Pasta dishes are served with a house salad and bread stick.

**Buffalo Shrimp Pasta**
Gemelli noodles tossed in garlic herb sauce with Buffalo style shrimp topped with shaved Parmesan cheese. $15.95

**Red Pepper Ravioli**
Cheese ravioli tossed in a red pepper alfredo sauce. Topped with Parmesan cheese. $12.59

**Chicken Parmesan**
Breaded chicken breast topped with marinara sauce, melted provolone cheese and diced tomato relish. Served over a bed of linguine. $13.59

**Seafood Pasta**
Linguine noodles tossed in lobster cream sauce with scallops, shrimp and crab meat. $18.75

**Mussels Marinara**
Linguine noodles topped with marinara sauce and sauteed mussels. $14.75

**Baked Gemelli**
Corkscrew-shaped pasta topped with marinara sauce and melted mozzarella cheese. $11.95

**Grown Up Mac and Cheese**
Noodles mixed with melted cheese and topped with baked breadcrumb. $9.95

**Chicken Scampi**
Gemelli noodles tossed in garlic herb sauce with diced tomato and topped with grilled chicken and shaved Parmesan cheese. $13.95

**Purses Primavera**
Our own unique pasta. Shaped purses stuffed with a blend of cheeses and tossed with fresh broccoli, cauliflower, carrots, mushrooms, zucchini and squash tossed in a creamy alfredo sauce. $14.95

**Combo Fajitas**
Choose any two: Chicken, Steak, or Shrimp. Served with our house salad. $16.50

** Chargrilled Fajitas**
Choice of either chicken, steak, or shrimp. Served on a bed of onions and peppers. Served with lettuce, tomatoes, Cheddar cheese, warm tortillas, salsa and sour cream. Served with our house Mild. Chicken - $12.95, Steak or Shrimp - $14.95

**Pot Roast**
Pot roast simmered in au jus with carrots and celery. Served with choice of two sides: house salad, french fries, baked potato, red skin potatoes, rice, or broccoli. $14.50

**Garlic Parmesan Tilapia**
Tilapia baked with garlic herb sauce and topped with melted Parmesan cheese. $14.95

**Fried Flounder**
House breaded Flounder filets deep fried to a golden brown. $14.95

**Jumbo Butterflyed Shrimp**
Fried shrimp served with cocktail sauce. $15.50

**Crab Cakes**
Fresh lump crabmeat baked to perfection. Served with cocktail sauce. $18.95

**Shrimp Scampi**
Sautéed shrimp served in a garlic herb sauce and topped with Parmesan cheese. $14.50

**Grilled Salmon**
Salmon grilled to perfection. $16.50

**Seafood dinners include your choice of two sides: house salad, french fries, baked potato, loaded baked potato, red skin potatoes, rice or broccoli. Add $5.79 for loaded baked potato. Rolls served upon request.**

**Mahi**
Fresh Mahi Mahi steak blackened to perfection. $14.95

**Grilled or Blackened Tuna**
Fresh tuna steak either grilled or cajun blackened. Accompanied by a lemon wine sauce and tomato shallot relish. $17.50

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Kiddie Corner

Kiddie Burger*  $4.75
Kiddie Cheeseburger*  $4.95
Kiddie Chicken Fingers  $4.75
Kiddie Grilled Cheese  $3.50
Mac & Cheese  $4.50
Shrimp Basket  $7.75
Fish & Chip Basket  $7.50
Kiddie Spaghetti  $4.75

*May be cooked to order.

Beverages

Pepsi, Diet Pepsi, Mr. Dew, Dr. Pepper,
Orange Crush, Root Beer and Sierra Mist

Iced Tea, Raspberry Tea, Coffee,
Lemonade, Fruit Punch, Milk

Milkshakes
Chocolate, Strawberry or Vanilla.

Juice
Cranberry, Orange, Grapefruit,
Pineapple and Tomato.
**Martinis**

**Banana Nut Bread Martini** - Rum Chata, Frangelico, Banana Liquor and cream.

**Berry Martini** - Raspberry Vodka, cranberry and pineapple juice.

**Bikini Martini** - Stoli Vodka, Malibu Rum, Grenadine and pineapple juice.

**Chocolate Covered Cherry** - Cherry Vodka, White Godiva, Crème de Cocoa and cream.

**Crème Brulee Martini** - Stoli Vanilla, Butterscotch Schnapps, Hazelnut Liquor and cream. Served in a sugar rimmed glass.

**Cranberry Rum Martini** - Rum Chata, Caramel Liqueur and cream.

**Cucumber Martini** - Muddled cucumber, Cucumber Vodka and simple syrup.

**Georgia Peach Martini** - Peach Vodka, Peach Schnapps, OJ and cranberry.

**Key Lime Martini** - Citrus Vodka, Vanilla Vodka, lime juice, pineapple juice and cream. Served in a graham cracker rimmed glass.

**Le Vic Martini** - Strawberry Vodka, Cointreau, Peach Schnapps, lime juice and cranberry.

**Panna Tini** - Pomegranate liqueur Muddled with Stoli Vodka and a splash of soars. Served in a sugar rimmed glass.

**Pumpkin Pie Martini** - Kahlua Pumpkin, Pumpkin Vodka, cream and sprinkled with cinnamon.

**Thin Mint Martini** - dark creme de menthe, white creme de cacao and chocolate vodka.

**Tropical Martini** - Midori, Malibu Rum and citrus juices.

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**Sutter Home**

Chardonnay, Cabernet, White Zinfandel and Merlot

**Robert Mondavi**

Chardonnay, Cabernet, Pinot Grigio, White Zinfandel, Riesling and Merlot

**Beringer**

Chardonnay, Cabernet and White Zinfandel

**Smoking Loon**

Chardonnay and Cabernet

**Riunite**

Lambrusco

**Barefoot**

Moscato

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**Specialty Mixed Drinks**

**Carolina Ice Tea**

Southern Comfort, Captain Morgan, Peach Schnapps, vodka and iced tea.

**Cherry Limeade**

Cherry Vodka, Sierra Mist, Grenadine and lime juice.

**Killer Kool-Aid**

Malibu Rum, Razzmatazz, Melon Liquor, Grenadine, OJ and cranberry.

**Pineapple Bomb**

Liquer 43, Amaretto, Pineapple Fusion and pineapple juice.

**Rosemary Citrus Lemonade**

Citrus Vodka, Rosemary Simple Syrup and lemonade.

**Strawberry Lemonade**

Bacardi Limon, Strawberry Puree, lemonade and Grenadine.

**Tropical Splash**

Vodka, melon liquor, banana liquor, orange juice, pineapple juice and lime juice.

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Please Drink Responsibly!