

Starters

Tortilla Soup	5.00
Red Onion Soup Au Gratin	5.00
Garlic Cheese Bread	7.50
Served with Gorgonzola dipping sauce.	
Chicken Quesadilla	10.00
With diced tomatoes, black olives, and green onions. Served with sour cream & guacamole.	
Coconut Shrimp	8.50
Served with orange horseradish dipping sauce.	
Buffalo Wings	8.00
Served with blue cheese dipping sauce.	
Macho Nachos	9.50
Tortilla chips with cheddar cheese, jalapeno peppers, salsa, sour cream, guacamole, taco beef, and beans.	
Potato Skins	8.50
Topped with cheddar cheese, bacon, sour cream, and salsa.	

Salads

Served with Rolls & Butter

Traditional Caesar Salad	9.00
Served with parmesan, tomato, and garlic croutons. Add grilled chicken or bay shrimp for \$2.00.	
Harvest Salad	10.50
Fresh cut leaves of Romaine lettuce tossed with sun-dried cranberries, diced Granny Smith apples, blue cheese crumbles, green onion, bacon, and toasted pecans in a sweet and tangy apple cider vinaigrette.	
Flat Iron Steak Salad	11.50
Charbroiled sirloin steak fanned on a bed of greens with warm polenta triangles, toasted walnuts, and avocado slices. Finished with an elegant Cabernet dressing.	
Cobb Salad	10.00
With grilled chicken, bacon, tomatoes, boiled eggs, avocado, Swiss, Gorgonzola, and choice of dressing.	
Sesame Chicken Salad	10.00
Thinly sliced Napa cabbage, crisp broccoli florets, sliced water chestnuts, mushrooms, and red bell pepper tossed in a refreshingly light miso-soy dressing. Topped with fried wonton crisps and toasted cashews.	
Chicken Tostada Salad	11.00
Crisp flour tortilla shell with lettuce, tomatoes, charbroiled chicken breast, corn, black beans, black olives, cheddar, Monterey Jack, and chipotle pepper lime vinaigrette. Topped with guacamole and sour cream.	
Cajun Rubbed Salmon Salad	12.50
Fresh salmon fingers blackened on a bed of spring greens with green onion dressing.	

Cold Sandwiches

Served with Potato Salad or Classic Cole Slaw

Soup & Half Sandwich	9.00
Your choice: 1/2 of a ham, turkey, chicken salad, or tuna salad sandwich. Served with a cup of soup.	
Chicken Salad Sandwich	9.00
With sun-dried cranberries, toasted pecans, and a hint of tarragon.	
Tuna Salad Sandwich	9.00
White albacore tuna mixed with finely minced onions, celery, mayonnaise, and sweet pickle relish.	
Triple Decker Club	11.00
Ham, turkey, salami, Swiss, lettuce, tomato, and bacon on toasted honey wheat bread.	
The Vegetarian	10.00
Tomatoes, cucumbers, olives, Spanish onions, and sprouts with herbed cream cheese on seven-grain bread.	

Burgers

Steakhouse Burger	10.00
Choose up to 3: Bacon, avocado, grilled onions, mushrooms, Swiss, cheddar, Jack, and American cheese.	
Grilled Vegetable Burger	10.00
Grilled veggie burger topped with Monterey Jack cheese.	
Patty Melt	10.00
Grilled hamburger on rye bread with grilled onions & Cheddar cheese.	

\$2.00 Charge for Split Plates - Additional Charge for Substitutions

Consumer Advisory

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

Hot Sandwiches

Served with Fries or Potato Chips

Grilled Portobello Mushroom Sandwich Marinated and grilled Portobello mushroom with mozzarella cheese, fresh sliced tomatoes with balsamic vinegar, and sun-dried tomato pesto on grilled foccacia bread.	11.00
Pastrami Sandwich Grilled thinly sliced pastrami served on rye bread with whole grain mustard and grilled onion.	10.00
Traditional Rueben Sandwich Thinly sliced lean corned beef with sauerkraut, Swiss cheese, and Thousand Island on grilled rye bread.	10.00
Tri Tip French Dip Thinly sliced roasted tri tip dipped in au jus. Served on a hoagie roll.	11.00
Monte Cristo Sandwich Texas toast with thinly sliced deli turkey, ham, American and Swiss cheeses dipped in egg batter and grilled.	11.00
Grilled Chicken Sandwich Caprese Marinated chicken breast on a toasted ciabatta bun with tomato, buffalo mozzarella, and pesto mayonnaise.	13.00
Honey Mustard Chicken Sandwich Topped with two bacon slices, Swiss cheese, and glazed with honey mustard. Served on a sesame seed bun.	12.00

Pasta Specialties

Served with Garlic Bread

Chicken Fettuccine Sautéed chicken breast with garlic and mushrooms in a traditional Alfredo sauce with fresh minced basil and oregano.	14.00
Cajun Chicken & Shrimp Fettuccine Blackened chicken breast tossed with bay shrimp meat and vine ripe tomatoes in a Louisiana cream sauce.	14.00

Home-Style Selections

14.00

Monday – Chef’s Choice

Tuesday – Chef’s Choice

Wednesday - Old Fashioned Turkey Dinner

Oven roasted turkey breast served with cornbread dressing, mashed potatoes, gravy, and fresh garden vegetables.

Thursday - Country Style Pot Roast

Fork tender slices of beef in a rich brown sauce with mashed potatoes and fresh garden vegetables.

Friday – Chef’s Catch of the Day

Saturday – Pan Roasted Chicken

With natural juices. Served with roasted red potatoes.

Sunday - Chicken Fried Steak

Tender beef cube steak lightly breaded, grilled to perfection, and topped with rich and creamy country gravy. Served with mashed potatoes and fresh garden vegetables.

Dinner Selections

Dinner selections are served after 5:00PM

Entrees include soup or salad and choice of mashed potatoes, red potatoes, baked potato, or rice.

Top Sirloin Steak Topped with herbed butter.	20.00
Ribeye Steak Blackened or char-grilled to your liking. Topped with sautéed mushrooms and red onions.	23.00
New York Steak Coated with cracked black pepper and Dijon mustard. Broiled to perfection and topped with bordelaise.	26.00
Pecan Crusted Cod Cod filet rolled in toasted pecans and grilled. Served with raspberry cream sauce.	14.50
Scampi Jumbo prawns sautéed with garlic, shallots, tomato, and mushrooms. Finished with Dijon mustard chardonnay sauce.	24.00

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Desserts

Apple, Blueberry, or Cherry Pie	4.50
With Ice Cream add \$1.00.	
New York Style Cheesecake	5.00
With seasonal berries add \$1.00.	
Doubletree Cookie Crumb Bread Pudding with Grand Marnier Custard Sauce	6.00
A traditional favorite with a touch of Doubletree.	
Doubletree Cookie Ice Cream Sandwich	5.00
With vanilla ice cream. Topped with chocolate and caramel sauce and whipped cream.	
Fudge Dark Chocolate Cake	4.50
Two layers of dark chocolate cake with ganache.	
Crème Brulee	4.50
Single Scoop of Dreyer’s® Ice Cream	3.00
Sundaes	5.00
Ice Creams: Vanilla, Chocolate, Strawberry, Mint Chip, Coffee, Sherbet	
Sauces: Chocolate, Strawberry, Butterscotch, Hot Fudge	
Extras: Nuts, Coconut, Chocolate Chips, Granola, Cherries, Whipped Cream	

Beverages

Low-Fat or Non-Fat Milk	2.50
Assorted Hot or Iced Tea, Raspberry Herbal Iced Tea	2.50
Hot Chocolate	2.50
Fresh Squeezed Orange, Grapefruit Juice, or Assorted Fruit Juices	3.00
Coca-Cola®, Diet Coke®, Sprite® & Other Soft Drinks	Bottomless
	2.00
Perrier® Sparkling Water or San Pellegrino Sparkling Mineral Water	3.00
Fountain Style Floats	4.00
Root beer or cola and vanilla ice cream. Very refreshing!	
Milkshakes	4.00
The Old-Fashioned Way - Hand-scooped Vanilla, Chocolate, or Strawberry	

Coffee

Superior “Signature Cup” Premium Roast Coffee
2.50

Specialty Coffee Drinks by Starbucks®
Tall 4.50
Grande 5.00
Venti 5.50

Espresso	Creamic	Cappuccino	Iced Cappuccino
Caramel Macchiato	Caffe Mocha	Chai Tea	Caffe Latte

Flavorings: Vanilla, Chocolate, Macadamia Nut, Hazelnut, or Irish Cream Add \$0.25
Enjoy a double of your favorite specialty coffee! Only \$0.50 additional