



SOUPS

Corn Chowder
Tomato Soup

SALADS

CEASER SALAD

Chopped romaine, parmesan, focaccia croutons, roasted peppers, olive

CLASSIC CHOPPED SALAD

Greens, tomato, cucumber, chick peas, red onion, egg, bacon, blue cheese, Hudson dressing

BEETS AND GOAT CHEESE

Roasted red and golden beets, frisse, arugula, roasted red onion, balsamic vinaigrette

ASIAN CHOP

Broccoli, Napa cabbage, radicchio, snow peas, carrot, bean sprout, sesame vinaigrette

HOUSE

Greens, tomato, cucumber, red onion, vinaigrette

Add chicken breast to any salad

Add salmon to any salad

Add beef tips to any salad

SANDWICHES

(Served with Chips, Fries or Seasonal Vegetable)

STEAK SANDWICH

Marinated sirloin, peppers and onions, cheese sauce

STEAK BURGER

Fresh house grind, lettuce, tomato, onion

BLACK AND BLUE BURGER

Fresh house grind with smoked bacon, blackened seasoning, lettuce, tomato, blue cheese

FORK AND KNIFE BURGER

Served open face, house ground burger, grilled garlic toast, spinach, mushroom, Fried egg, béarnaise sauce

GRILLED CHICKEN SANDWICH

Marinated breast of chicken, lettuce, tomato, herb mayonnaise

TURKEY CLUB

Sourdough white toast, Tennessee smoked bacon, lettuce, tomato, herb mayonnaise

GRILLED CHEESE

Sourdough white toast, Gouda, aged Vermont cheddar, gruyere Swiss, served with choice of house soup

FISH SANDWICH

Breaded cod, lettuce, tomato, Creole remoulade

HALF SANDWICH AND SOUP

Ask your server for daily half sandwich

SIDES

Chips with House Spicy Cilantro Ketchup

Mac and Cheese

Regular Fries

Duck Fat Fries

Seasonal Vegetables

ENTRÉES

4 **PASTA PRIMAVERA** 11

4 Penne pasta, mornay sauce, broccoli, carrots, cauliflower, mushroom

9 **MAC AND CHEESE** 9

Penne pasta, roasted peppers, light Creole spice, toasted bread crumbs

10 **CHICKEN POT PIE** 11

Fresh buttermilk biscuit, roasted chicken, carrots, peas, mushrooms, chicken cream sauce

9 **SALMON** 14

Pan roasted, potatoes, seasonal vegetables

CHICKEN FETTUCCINE 12

9 Forest mushroom, tomatoes, chicken veloute, parmesan

QUICHE 10

6 Spinach, mushroom, onion, Swiss, served with petite salad

6 **CORNED BEEF HASH** 10

6 Potato hash, bacon, peppers, onions, fried eggs

FLAT BREADS

PEPPERONI 7

Red sauce, mozzarella cheese, pepperoni

SPINACH AND GARLIC 8

Roasted garlic, spinach, mornay sauce, tomato

STEAK AND BLUE 10

Roasted garlic goat cheese, blue cheese, mushrooms, rare steak

SMALL PLATES

13 **SIRLOIN TIPS** 10

Creole seasoned, tarragon stone mustard aioli, blue cheese crostini

CALAMARI 11

Sautéed peppers, sweet coconut red chili sauce, cilantro, garlic

CATFISH BEIGNETS 8

8 Creole rémoulade, Napa slaw

CHEESE 12

Goat, sheep, cow, sourdough crostini, balsamic strawberries

BLUE CHEESE FRIES 7

Blue cheese, smoked bacon, green onion, mornay sauce

SUGGESTED WINE PAIRINGS

For a Few "Dirty Dog" Lunch Favorites

Chicken Fettuccine - Starborough Sauvignon Blanc

Chicken Pot Pie - Joseph Drouhin Chardonnay

Salmon - LaCrema Chardonnay

Steak and Bleu Flatbread - Meomi Pinot Noir

Sirloin Tips - Cigar Red Zinfandel

"Ask your server about items that can be cooked to order. Consuming raw or undercooked eggs, seafood, meat or poultry may increase your risk of food borne illness."

Dining Room Manager:
Willie Jones

Executive Chef:
André Neimanis

Chef de Cuisine:
Eli J. Fox