

STARTERS

SPINACH ARTICHOKE DIP 9

Fresh spinach, artichoke hearts, and cream cheese topped with mozzarella and baked. Served with pita chips. (GF option, V)

SALMON RANGOONS 9

Five wonton wrappers stuffed with poached salmon and cream cheese, deep-fried and served with sweet chili sauce.

TRUFFLE FRIES 9

French fries tossed in white truffle oil, shaved parmesan cheese, and fresh herbs. Served with house-made garlic aioli and burger sauce. (DF option, V)

GOAT CHEESE DROP BISCUITS 8

Six freshly baked goat cheese-infused biscuits served with strawberry preserves and whipped honey butter. (V)

SOUPS

SUMMER VEGETABLE Cup 6 • Bowl 8

Sautéed zucchini, yellow squash, corn, bell peppers, onions, and tomatoes in a house-made vegetable broth. (DF, GF, V)

FRENCH ONION Cup 8 • Bowl 10

Caramelized onions simmered in a house-made veal stock, topped with croutons and Gruyère cheese, then baked to perfection. (DF/GF options)

SALADS

HOUSE SALAD 6

Mixed lettuces topped with Parmesan cheese, hard-boiled eggs, tomatoes, cucumbers, carrots, red onions, croutons, and your choice of dressing. (DF/GF options, V)
Add Bacon \$2 • Grilled Chicken \$5 • Salmon \$8

INDIANA COBB 17

Hand-breaded fried chicken atop romaine lettuce with grilled corn, cheddar cheese, tomatoes, cucumbers, bacon, and hard-boiled eggs. Served with ranch dressing. (DF option)
Add Bacon \$2 • Grilled Chicken \$5 • Salmon \$8

CHARLEY CREEK BIBB 9

Bibb lettuce with dried cranberries, white cheddar, candied pecans, and strawberries. Served with house-made apple dressing. (DF option, GF, V)
Add Bacon \$2 • Grilled Chicken \$5 • Salmon \$8

STEAKHOUSE WEDGE 26

Grilled six-ounce sirloin served on crisp iceberg lettuce with bleu cheese crumbles, red onions, tomatoes, bacon, and house-made bleu cheese dressing. (DF option, GF)

ENTRÉES

Add a house salad or cup of soup for \$4

NEW YORK STRIP 35

Grilled fourteen-ounce striploin steak served over a potato cake filled with bacon and cabbage. Served with grilled asparagus and portobello mushrooms and finished with Boursin cheese. (DF option, GF)

STEAK DIANE 30

Two four-ounce seared beef medallions served over mashed potatoes with asparagus and topped with a creamy mushroom sauce. (GF)

SALMON 26

Eight ounces of seared Faroe Islands salmon served over ratatouille with bright red pepper sauce. (DF, GF)

CHICKEN SCHNITZEL 17

Fried panko-crusted chicken breast over mashed potatoes, topped with chicken velouté and served with sautéed green beans.

BEEF BRISKET 23

Eight ounces of BBQ-rubbed, slow-roasted brisket smothered in Texas BBQ sauce. Served with a skillet of mac and cheese and tangy coleslaw. (DF/GF options)

BBQ RIBS Full rack 32 • Half rack 20

Grilled pork back ribs in sweet BBQ sauce, served with crunchy broccoli salad and a baked potato. (DF, GF)

SHRIMP SCAMPI 20

Six sautéed jumbo shrimp in a white wine garlic butter sauce with tomatoes, served over angel hair pasta and topped with shaved Parmesan.

FISH AND CHIPS 21

Six ounces of breaded cod paired with crispy French fries, tangy coleslaw, and house-made dill tartar sauce. (DF)

BRISKET TACOS 15

Three flour tortilla tacos with BBQ-rubbed, slow-roasted shredded beef brisket drizzled with Texas BBQ sauce. Served with fresh guacamole, pickled red onions, and street corn salad. (DF, GF option)

CLASSIC DOUBLE BURGER 16

Two four-ounce Angus patties topped with American cheese, lettuce, tomatoes, onions, and pickles on a sesame bun. Served with onion rings. (DF/GF option)
Add bacon \$2 • Egg \$1 • Upgrade to Truffle Fries \$2

(DF) Dairy-Free • (GF) Gluten Free • (V) Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.