

\$14.99

BIG DEAL MEALS

EVERY MONDAY–WEDNESDAY



NEW GRILLED TERIYAKI CHICKEN

A tender, marinated chicken breast flame broiled with a teriyaki glaze and topped with grilled pineapple. Served with teriyaki sauce and two sides.



CRISPY TWIN CATCH

Hand-breaded shrimp and North Atlantic cod both golden-fried until crispy. Served with tartar sauce, french fries and coleslaw.



CHICKEN & SAUSAGE AL FORNO

A guest favorite! Penne pasta tossed with creamy tomato sauce, tender roasted chicken, sweet Italian sausage and parmesan cheese. Topped with mozzarella and provolone cheeses and oven baked. Served with warm Rustic Bread.



CHOPPED SIRLOIN*

Juicy ground sirloin seasoned and flame broiled, smothered with red wine sauce and sautéed mushrooms. Served with two sides.
Topped with peppers and onions. Add 1.79



ROASTED TURKEY DINNER

Tender, slow-roasted turkey breast and cornbread stuffing smothered with a rich turkey gravy. Served with Russet mashed potatoes, warm honey-glazed biscuit and one side.
Cranberry sauce upon request.

DESSERT

NEW CHEESECAKE TOPPED WITH OREO® COOKIE PIECES

Rich, creamy vanilla cheesecake topped with OREO® Cookie pieces, chocolate sauce, and whipped cream. 7.99

AVAILABLE EVERY DAY!



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Before placing your order, please inform your server if a person in your party has a food allergy.

SEPTEMBER 2025

FALL FOR FLAVOR

TRY OUR NEW SEASONAL MENU

DRINKS

PLATINUM MARGARITA

Patrón Silver 100% Agave Tequila, all-natural RIPE® Cold-Pressed Agave Margarita mix and fresh lime. 11.79

PINEAPPLE UPSIDE DOWN COCKTAIL

Corvus Grilled Pineapple Vodka, Disaronno Amaretto, pineapple juice, margarita mix and a splash of bitters. 9.79

GRILLED PINEAPPLE TINI

Corvus Grilled Pineapple Vodka, Patrón Citrónge and pineapple juice. 11.99

LAVENDER LEMON DROP MARTINI

Tito's Handmade Vodka with a hint of lavender and sweet & tart lemon. 11.99

“NOT SO OLD” FASHIONED

An updated smooth style with Maker’s Mark Bourbon, Grand Marnier, bitters and muddled fresh fruit with a premium ice sphere. 12.29

MICHELOB ULTRA

A light lager with a crisp, refreshing finish. 16oz. 5.49 / 23oz. 6.69



MOCKTAILS

LAVENDER STARLIGHT MOCKTAIL (NON-ALCOHOLIC)

A refreshing mocktail with a blend of lavender and Starry Lemon Lime Soda. 3.49

SPARKLING RASPBERRY LIME REFRESHER (NON-ALCOHOLIC)

A handcrafted mocktail made with all-natural raspberry puree, freshly squeezed lime juice and soda water. 3.29



APPETIZERS

NEW BIG BAR PRETZEL ^

A giant freshly baked, salted Bavarian pretzel. Served with warm queso sauce. 12.49

NEW BUFFALO CHICKEN DIP

Inspired by our legendary Boneless Buffalo Wings. Spicy, skillet baked creamy buffalo chicken dip topped with a sprinkle of melted Monterey Jack and cheddar cheeses. Served with crispy tortilla chips for dipping. 10.79

RHODE ISLAND CALAMARI

Local calamari hand breaded, lightly fried and drizzled with a garlic herbed butter sauce. Finished with sweet and hot peppers. Served with a fresh lemon. 17.99

ENTRÉES

NEW BOURBON ONION BURGER* v

A ½ pound 100% American Angus beef burger, seasoned and flame broiled to order with melted American cheese topped with a caramelized onion bourbon jam. Served on a brioche bun with all the fresh toppings and one side. 16.99
Substitute sweet potato waffle fries. Add 2.49



GRILLED CHICKEN CAPRI SALAD

Sliced grilled chicken, grape tomato halves and mozzarella cheese pearls served on a bed of romaine lettuce. Topped with balsamic glaze and basil pesto sauce. Finished with herbed-garlic croutons. 14.99

SWORDFISH

Our swordfish steak is pan roasted and topped with your choice of three delicious flavors. Served with two sides. 20.99

- **NEW Cajun Style** – Garlic butter, Cajun spice and parsley.
- **Lemon Caper** – Lemon butter sauce and capers.
- **Simply Seasoned** – Lightly seasoned with a fresh blend of herbs and spices.

T-BONE STEAK*

A juicy, flavorful 18 oz. T-Bone steak seasoned and flame broiled to perfection. Served with choice of two: potato, House Salad or vegetable. 34.99

WEEKEND SPECIAL

< PRIME RIB DINNER*

Available Friday after 4pm & all day Saturday & Sunday while it lasts!

Savor our 16 oz. USDA Choice Prime Rib, crusted with a blend of seasonings and slow roasted for hours. Served in its natural juices with a side of creamy horseradish sauce, au jus for dipping and choice of two sides: potato, House Salad or vegetable. 35.99

*Cooked to order. "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions." All weights are prior to cooking.

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