



# Lunch Menu

Served Daily 11:00-1:00 P.M.

## Starters

Homemade Soup Cup \$3.50/Bowl \$5.25

☀ House or Small Caesar Salad (G) \$4.75

Lunch Special \$9.25

Soup & Salad Combo \$8

## Entrée Salads

☀ Fresh Berry Spinach Salad \$9 (N) – Bed of Spinach Topped with Fresh Berries, Toasted Almonds, Red Onion & Raspberry Vinaigrette.

☀ Tomato Caprese Salad \$8.75 (D) – Field Greens Topped with Grape Tomatoes, Fresh Mozzarella. Served with Balsamic Vinaigrette.

Add to Any Salad: ☀ Chicken \$3.50, ☀ Salmon (F) \$5.75, or Fried Shrimp (G SF) \$6.

## Entrées - Served with Choice of One Side & Pickle

Grilled Cheese \$8.75 (G D) – Served on White or Wheat.

Cheeseburger Sliders \$9.75 (G D) – Two Sliders with Lettuce, Tomato, & Pickle.

☀ Grilled Chicken Sandwich \$10.75 (G) – Served with Lettuce, Tomato, & Pickle.

Hot Ham & Cheese \$10.25 (G D) – Served on White or Wheat.

Chicken Tenders \$9.50 (G E) – Served with Honey Mustard or BBQ.

## Side Choices (\$3 a la Carte Price)

French Fries (G)

☀ Applesauce

☀ Seasonal Fresh Fruit

☀ Cottage Cheese (D)

Noted items contain these allergens:

G-Gluten/Wheat D-Dairy E-Egg N-Tree Nuts S-Contains Sesame

F-Fish SF-Shellfish Soy-Soy P-Peanuts

Most bakery items contain Wheat & Eggs. Please let your server know of any known food allergy.

☀ = Healthy Choices

**\*Menus are Subject to Change Based on Availability.**

\*Consuming raw or undercooked meats, poultry, fish, seafood, shellfish, or eggs increases the risk of foodborne illnesses.



# Dinner Menu

Served Daily 4:30-6:00 P.M.

## Starters

Homemade Soup Cup \$3.50/Bowl \$5.25

☀️ House or Small Caesar Salad (G D) \$4.75

Dinner Specials \$13/\$16.25

Half Specials \$8.75/\$11

## Entrée Salads

**Pittsburgh Style Salad \$9.25 (G D E)** — Mixed Greens with Cucumber, Tomatoes, Onions, Diced Egg, Croutons, French Fries, & Cheddar Cheese.

☀️ **Classic Caesar Salad \$8.75 (G D)** — Romaine Lettuce Tossed with Parmesan Cheese, Croutons, & Caesar Dressing.

☀️ **Fresh Berry Spinach Salad \$9 (N)** — Bed of Spinach Topped with Fresh Berries, Toasted Almonds, Red Onion & Raspberry Vinaigrette.

☀️ **Tomato Caprese Salad \$8.75 (D)** — Field Greens Topped with Grape Tomatoes, Fresh Mozzarella. Served with Balsamic Vinaigrette.

Add to Any Salad: ☀️ Chicken **\$3.50**, ☀️ Salmon (F) **\$5.75**, or Fried Shrimp (G SF) **\$6**.

**Sandwiches** - *Served with Choice of French Fries or House Pub Chips & Pickle Waters Burger \$9.75 (G D)* — Grilled Over an Open Flame. Served on a Toasted Brioche Bun with Lettuce & Tomato.

**Fried Cod Sandwich \$11.50 (G E F)** — Served on a Toasted Brioche Bun.

**Philly Chicken Cheesesteak \$12.25 (G D)** — Chicken, Sauteed Bell Peppers & Onions, & Mozzarella Cheese on a Hoagie Roll.

Noted items contain these allergens:

G-Gluten/Wheat D-Dairy E-Egg N-Tree Nuts S-Contains Sesame

F-Fish SF-Shellfish Soy-Soy P-Peanuts

Most bakery items contain Wheat & Eggs. Please let your server know of any known food allergy.

☀️ = Healthy Choices

## **Dinner Entrees** *Served with Choice of Two Sides*

🌻 **Grilled Salmon \$16 (D F)** – Tender 6oz Salmon Filet Grilled & Basted with Garlic Butter.

🌻 **Lemon Pepper Cod \$15 (D F)** – Flaky Cod Baked with White Wine & Butter, Topped with Lemon Pepper Seasoning.

🌻 **Grilled Citrus Chicken \$13.50** – Citrus Marinated Grilled Chicken Breast.

**Fried Seafood Platter \$15.50 (G E F SF)** – Half Portions of Fried Shrimp & Beer Battered Cod. Served with Lemon, Cocktail Sauce, & Tartar Sauce.

**Cheese Ravioli & Meatballs \$14.50 (G D)** – Cheese Ravioli Topped with Meatballs & Pasta Sauce. Served with a Side Salad & a Dinner Roll.  
(No Other Sides Included)

## **Side Choices** (\$3 a la Carte Price)

House Pub Chips

Mashed Potatoes & Gravy

French Fries (G)

🌻 Chef Veggies

🌻 Fresh Veggies & Ranch (D)

🌻 Applesauce

House Made Coleslaw (E)

🌻 Seasonal Fresh Fruit

🌻 Cottage Cheese (D)

### **Substitute a Side for:**

🌻 House Salad **\$2.50**

Cup of Soup **\$1.50**

🌻 Small Caesar Salad **\$2.50 (G D)**

## **Desserts**

Ice Cream (D) **\$2.75** – Chocolate, Vanilla, Flavor of the Week

Ice Cream Sundae (D) **\$4**

Fruited Jell-O with Whipped Cream **\$2.25**

Cookie (G) **\$1.50**

Chef's Dessert of the Day **\$4.75**

**Thank you for making us a part of your day!**

**\*Menus are Subject to Change Based on Availability.**

**\*Consuming raw or undercooked meats, poultry, fish, seafood, shellfish, or eggs increases the risk of foodborne illnesses.**