

# BREAKFAST

Bacon or Sausage and Eggs*	5.95
Served with hash browns or French fries and toast or biscuits and gravy.	
Country Skillet*	7.00
Sizzling combination of eggs, seasoned potatoes, onions, diced tomatoes and sausage, topped with mixed cheeses and scallions.	
Southern Fried Steak and Eggs*	7.25
9-ounce breaded beef patty smothered in our own country gravy, plus two eggs, hash browns or french fries and toast or biscuits and gravy.	
New York Steak and Eggs*	8.25
6-ounce New York steak, eggs, hash browns or french fries and toast or biscuits and gravy.	
XL Ham Steak and Eggs*	7.95
1-pound bone-in Ham, plus two eggs, hash browns or french fries and toast or biscuits and gravy.	

## OMELETS

*All omelets served with hash browns or french fries and toast or biscuits and gravy.*

Denver Omelet	7.25
A unique blend of bell peppers, onions and ham is an all-time favorite.	
Western Omelet	7.25
A savory omelet made with ham, sausage, mixed cheeses, onions and bell peppers.	
Maserati Omelet	7.25
A superb omelet with sausage, mixed cheeses and mushrooms, smothered with perfect Italian meat sauce and sprinkled with Parmesan cheese.	
Vegetarian Omelet	7.50
A healthy combination of spinach, bell pepper, onion, tomatoes and mushrooms, topped with Jack cheese, sour cream and bell pepper.	
Cheese Omelet	6.75
Ham and Cheese Omelet	7.25
Chili Cheese Omelet	7.50
Old-fashioned, slow-cooked chili, topped with melted mixed cheeses and onion.	
Additional or extra ingredients	Add 1.25
Extra cheese on omelets	Add 1.25
Cholesterol-free eggs	Add 1.00

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# BREAKFAST

## SPECIAL WAFFLES

Plain Waffle	5.75
Strawberry Waffle or Two Pancakes Crowned with whipped topping and scrumptious strawberries.	6.25
Golden French Toast	5.25
Short Stack Pancakes (2)	5.25

## SIDE ORDERS

Bacon or Sausage (5 pieces)	3.75
XL Ham Steak	4.25
One Egg*	1.95
Two Eggs*	2.25
Toast	1.75
English Muffin	2.25
Biscuits and Gravy (4)	2.95
Hot Oatmeal or Cream of Wheat	2.50
Cold Cereal	2.95
Hash Browns or French Fries	2.95
Slice of American Cheese	1.00
Slice of Cheddar or Swiss Cheese	1.25

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# BURGERS

*Served on a toasted bun with sliced tomato, onion, lettuce and pickle.  
Choice of french fries, potato salad, coleslaw or rice pilaf.  
Served 11am-Closing*

Hamburger*	6.50
Cheeseburger* With American cheese	7.25
Double Bacon Cheeseburger* Two quarter-pound ground beef patties with American cheese and bacon strips.	8.25
Turkey Burger Delicious 100% white meat turkey burger served on a bun with tomato and lettuce. With cheese	7.25 7.95
Patty Melt* <small>Back by Demand</small> Juicy ground beef patty and grilled onions covered with American cheese and served on rye bread.	7.25

## BUILD YOUR OWN BURGER


*First three items are included in the price of the burger;  
additional items are 0.95 each.*

Build Your Own Burger*	8.25
Choose from three types of cheese, mushrooms, bacon, grilled onions, avocado, blue cheese crumbles and egg.	

# SANDWICHES

*Choice of french fries, potato salad, coleslaw or rice pilaf.  
Excludes burro, quesadilla, burrito and Rainbow DeLite.  
Served 11am-Closing*

BLT With avocado	6.50 6.95
Grilled Ham and Cheese Sandwich	6.50
Cajun Chicken Sandwich A tender breast of chicken seasoned Cajun-style with bacon and Swiss cheese.	7.75
Clubhouse Triple decker, bursting with ham, breast of turkey, bacon, Swiss and American cheeses, sliced tomatoes, crisp lettuce and mayonnaise.	7.75
Reuben A classic combination of corned beef, Swiss cheese and sauerkraut grilled on rye bread. Thousand Island dressing available upon request.	7.75

*More selections on next page* 

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## SANDWICHES *(continued)*

*Choice of french fries, potato salad, coleslaw or rice pilaf.*

*Excludes burro, quesadilla, burrito and Rainbow DeLite.*

*Served 11am-Closing*

- Hot Turkey or Roast Beef Sandwich** 7.25  
Thin slices of turkey or roast beef layered over bread and smothered with a rich gravy sauce.
- Logger** 7.50  
Thin slices of roast beef, Cheddar cheese, tomato and bacon on sourdough bread grilled with Parmesan cheese and served with an Ortega chile on the side.
- Turkey Deluxe** 7.50  
Thin slices of turkey with melted Swiss cheese, bacon strips and tomato, grilled on sourdough bread.
- French Dip** 7.50  
Slices of roast beef with fresh au jus on a sourdough roll.
- Chicken Burrito Olé** 7.25  
A large flour tortilla filled with chicken, onions, sour cream and cheese, covered with enchilada sauce and cheeses. Served with tortilla chips.
- Green Chile Burro** 7.25  
Tender pork smothered in green chile sauce. Served with tortilla chips.
- Chicken Breast Quesadilla** 7.25  
A large flour tortilla, tender diced breast of chicken, Ortega chiles, Jack cheese, diced tomatoes and sour cream. Served with guacamole and salsa.
- Chicken or Beef Philly Sandwich** 8.25  
7-inch French roll filled with tender slices of chicken or beef, bell peppers, onions and Jack cheese.
- New York Steak Sandwich\*** 7.95  
Broiled juicy steak served on a sourdough roll
- Fried Chicken (11am – 3pm)** 7.50  
Three pieces of chicken deep fried to a golden brown served with choice of french fries, mashed potatoes, coleslaw or rice pilaf.
- Chicken Fingers (11am-3pm)** 7.75  
Served plain, mild or hot with ranch dressing and choice of french fries, mashed potatoes, coleslaw or rice pilaf.
- Fish 'n' Chips (11am-3pm)** 7.25  
Flaky fish filets with choice of french fries, coleslaw or rice pilaf.
- Chicken Wings** 7.25  
Plain, mild or hot with ranch dressing and choice of french fries, mashed potatoes, coleslaw or rice pilaf.
- Rainbow DeLite**  7.25  
Choice of seasoned Cajun chicken breast, lean beef patty, pork chop or flaky fish filet, paired with cottage cheese, peach and pear halves. Garnished with prunes, cherries and a pineapple ring.

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# DINNERS

*Served 3pm-Closing*

## Prime Rib Special\* Regular Cut 11.25 Extra Thick Cut 13.50

A generous slice of Prime Rib of Beef, roasted to perfection, and offered with au jus and creamed horseradish sauce. Served with soup or salad, vegetable and choice of potato.

## Dinner Fried Chicken 7.95

Three pieces of chicken deep fried to a golden brown. Served with vegetable and choice of potato.

# STEAKS

*Steaks are USDA, seasoned, broiled and specially prepared to your request.*

*Served with choice of soup or crisp green salad and roll.*

*Served 3pm-Closing*

## Ground Round\* 8.75

House ground round smothered in a superb sauce, topped with grilled onions. Served with vegetable and choice of potato.

## New York Steak\* 12.25

12-ounce USDA juicy steak broiled to perfection and served with vegetable and choice of potato.

# PASTA

*Served with toasted garlic bread and choice of soup or crisp green salad.*

*Served 3pm-Closing*

## Chicken Fettuccine 8.95

Tender breast of chicken sautéed to perfection, served with superb Italian-style fettuccine noodles.

## Leonardo's Spaghetti 8.75

Traditional Italian-style spaghetti in a rich meat or Marinara sauce and served with Parmesan cheese.

## Chicken Parmesan 8.95

Italian-style boneless breast of chicken sautéed and smothered in Jack cheese and Marinara sauce. Served on a bed of noodles.

## Cajun Chicken Pasta 8.95

Slow-cooked Cajun cream sauce tossed with fettuccine, topped with a blackened chicken breast and green onions.

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## ENTRÉES

*Served with vegetable, choice of potato, soup or  
crisp green salad and roll.*

*Served 3pm-Closing*

- Southern Fried Steak\*** 8.95  
A special breaded beef patty grilled to a golden brown and smothered in our own country gravy.
- Chicken Fingers** 8.75  
Tender strips of chicken breast cooked to a golden brown.  
Served plain, mild or hot with ranch dressing.
- Liver and Onions** 8.95  
Tender liver slices grilled with onions and brown gravy. Bacon is extra upon request.
- Boneless Pork Chops** 8.95  
Two pork chops broiled to perfection, served with demi-glaze or BBQ sauce.

## SEAFOOD

*Served with soup or salad, vegetable and roll.*

*Excludes Salmon DeLite.*

*Served 3pm-Closing*

- Breaded Fish Filets** 8.95  
Arctic water filets, deep fried to a golden brown, served with choice of potato, lemon wedge, tartar sauce and malt vinegar.
- Golden Fried Shrimp** 9.75  
Gourmet shrimp prepared to a golden brown, served with choice of potato, lemon wedge and cocktail sauce.
- Grilled Salmon** 11.75  
Broiled to perfection and served with choice of potato, lemon wedge and cocktail or tartar sauce. A healthy choice.
- Salmon DeLite**  11.75  
Broiled to perfection and served with cottage cheese, peach and pear halves. Garnished with prunes, pineapple ring, cherries and lemon wedge.

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## SALADS

*Served 11am-Closing*

- Broiled Chicken Salad** 8.00  
A breast of chicken, served hot off the grill, on top of a crisp garden mixture of lettuce, diced tomatoes, cucumber, cheese, sliced egg, orange wedges and bell peppers with choice of dressing.
- Hot Cajun Chicken Salad** 8.50  
A Cajun-style breast of chicken, served hot off the broiler on top of a crisp garden mixture of lettuce, diced tomatoes, cucumber, cheese, sliced egg, orange wedges and bell pepper. Choice of dressing.
- Chef Salad** 8.50  
Bite-size pieces of turkey, ham and American and Swiss cheeses, served with diced tomatoes, cucumber, sliced eggs, orange wedges and bell pepper. Choice of dressing.
- Mixed Green Salad** 3.15

## OTHER ITEMS

*Served 11am-Closing*

- Hot Dog with Fries** 4.35
- Chili Dog with Fries** 5.05
- Nachos, Nachos, Nachos** 8.05  
Zesty Mexican offering of crunchy corn chips and refried beans, covered with a creamy cheese sauce (made to order). Topped with chopped tomatoes, onions, olives and fiery jalapeño peppers.
- Potato Skins** 6.15  
Thick, golden-brown potato skins, smothered in cheese, chopped scallions and bacon bits. Served with ranch dressing.
- Mozzarella Sticks** 5.60  
Eight mozzarella sticks deep fried to a golden brown. Served with marinara sauce and ranch dressing.
- Baked Potato (3pm-Closing)** 3.35
- Onion Rings** 3.25
- French Fries** 2.95
- Rice Pilaf** 2.50
- Cottage Cheese** 2.50
- Hearty Soup** 2.95
- Bowl of Chili** 3.95  
Prepared fresh daily and served steaming hot.

## BEVERAGES

Coffee	2.25
Regular or decaffeinated (free refills)	
Hot Tea	2.25
Milk	12 oz. 2.50 16 oz. 2.95
Chocolate Milk	12 oz. 2.50 16 oz. 2.95
Hot Chocolate	2.25
Orange Juice	12 oz. 2.75 16 oz. 3.25

### UNLIMITED REFILL BEVERAGES

2.35 each

Iced Tea	Raspberry Iced Tea
Soft Drinks	Lemonade
Fruit Punch	Apple Juice

## DESSERTS

N.Y. Style Cheesecake	3.95
With chocolate syrup	add 1.00
With strawberries	add 1.15
Chocolate or Carrot Cake	3.50
Fresh Fruit Pie	3.75
Pie a la Mode	4.25
Strawberry Shortcake	3.95
Milkshakes	3.95
Thick and creamy! Made with real ice cream.	
Sundaes	3.95
Ice Cream	One Scoop 2.25 Two Scoops 3.25



# OUR MEALS ARE DEALS!

## DAILY SPECIALS

*3pm-Closing*

### SUNDAY

Rib Eye Steak\* 10.95

### MONDAY

BBQ Baby Back Pork Ribs 9.50

### TUESDAY

Prime Rib\* 10.95

Porterhouse Steak\* 10.95

### WEDNESDAY

Steak and Shrimp\* 10.95

### THURSDAY

Special Pot Roast 8.95

### FRIDAY

T-Bone Steak\* 11.50

### SATURDAY

Prime Rib\* 10.95

Beer, Wine and  
Mixed Drinks Available

Water Upon Request  
*Conserving Our Resources*

Visa and MasterCard accepted  
No substitutions  
No takeout

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