



GOLF & COUNTRY CLUBS

Soup of the Day \$4 / \$5.5
Crock of French Onion \$5.5
"Roost" Chili \$4.5 / \$5.5

Spinach, Walnut & Bleu \$8.5
Fresh baby spinach served with a raspberry vinaigrette topped with tomatoes, candied walnuts, craisins & bleu cheese crumbles.

Chicken Marsala \$12
Tenderized chicken breast pan sautéed with our house made Marsala wine sauce.

Fish & Chips \$11
House beer-battered haddock lightly fried, served with coleslaw & French fries.

6 oz. Sirloin Steak \$12
Chargrilled steak seasoned and cooked to your liking. Served with red bliss mashed potato and vegetables.



Shrimp Scampi \$13
Five enticing pan sautéed large shrimp married with an herbed garlic sauce topped with parmesan cheese.

Garlic Vegetable Pasta \$9
A blend of vegetables prepared in herbed garlic butter and tossed with spaghetti noodles.
Add chicken for \$4



New York Cheesecake \$5
With your choice of chocolate or raspberry drizzle.



~ Tuesday ~

Chef Creation

Chef's selection entree.
Price will vary depending on the dish.

~ Wednesday ~

Blackened Prime Rib \$10

7 oz. cut of Prime Rib lightly seasoned and grilled served with mashed potato and vegetable. (served med-well to well done only)

SOUPS & SALADS

~ Add chicken \$4 or salmon \$8 ~

House Salad \$4/ \$7
Mélange of lettuce, onion, tomatoes, carrots, cheese and croutons with choice of dressing

ENTREES

~ includes two side dishes ~
add soup or salad \$2

Bourbon Glazed Salmon \$13
A flaky salmon filet cooked perfectly and finished with a flavorful bourbon glaze.

BBQ Ribs \$12
Smoked & slow roasted fall-off-the-bone back ribs brushed with sweet BBQ sauce & finished on an open fire.

SIDE DISHES \$3

Chef's Vegetables, Mash Potatoes, French Fries Sweet Potato Fries Onion Straws, Savory Rice Coleslaw, Pasta salad Baked Potato (Fri & Sat only after 4pm)



PASTA AND MORE

Classic Caesar \$4/ \$7
Chopped romaine hearts, tossed with house Caesar dressing & aged parmesan, garnished with croutons.

Wedge \$7.5
Quartered iceberg lettuce wedge topped with bleu cheese dressing, tomatoes & chopped bacon.

Homestyle Meatloaf \$10.5
Homestyle Angus chuck meatloaf served with our beef demi gravy & accompanied with our red bliss mashed potatoes & chef choice seasonal vegetable.

Beer Battered or Coconut Fried Shrimp \$12
Five jumbo beer-battered or Coconut fried shrimp served with fries, coleslaw & your choice of dipping sauce.



Mediterranean Shrimp Pasta \$13
Five shrimp sautéed in olive oil and placed atop spaghetti mixed with red onions, artichoke hearts, Kalamata olives and tomato finished with feta cheese.

Chicken Parmesan \$12
Hand breaded fried chicken breast topped with provolone, served over spaghetti, dressed in our house made Pomodoro with parmesan cheese.



DESSERTS

Key lime Pie \$5
Locally made single serve key lime pie.



Chef Selection Dessert \$6
Rotating dessert selection.



WEEKLY SPECIALS

(Available after 4)

~ Thursday ~

Liver & Onions \$10

Served with roasted red bliss mashed potatoes & chef's vegetable.

~ Friday ~

Fish Fry \$14

All you can eat fried fish! Served with French fries and coleslaw.



~ Saturday ~

10 ounce Prime Rib \$13 (Each additional ounce \$1)

Tenderly marinated and slow roasted, with mashed or baked potato & chefs vegetable.

~ Sunday ~

Pot Roast \$10

Double slow roasted Prime Rib with vegetables in it's own savory juices served with red bliss mashed potatoes and vegetables.

Parties of 10 or more will have a 20% gratuity automatically added to the bill. (Even for separate checks)