

LUNCH MENU \$15

FIRST COURSE | *Choose one*

ONION RINGS

Three sweet onion rings breaded in-house daily.

FRIED MUSHROOMS

Three jumbo mushrooms served with horseradish sauce.

SECOND COURSE | *Choose one* *SERVED WITH YOUR CHOICE OF SIDE ITEM*

GRILLED SALMON LUNCH

Farm-fresh Atlantic Salmon grilled over hickory.

THE BIG PIG SANDWICH

Shaved ham, smoked pork, bacon, smoked provolone, and mustard BBQ sauce. Topped with a fried onion ring.

HONEY BBQ BABY BACK LUNCH

One-half slab of our tender Baby Back Ribs hickory-smoked and basted with Honey Barbecue Sauce.

FEATURED WINES

*ADDITIONAL COST LISTED BELOW:
PRICE AVAILABLE ONLY WITH PURCHASE OF RESTAURANT WEEK MEAL.*

NOBILO SAUVIGNON BLANC

Glass 7.5 | Bottle 26

ESTANCIA "PINNACLES RANCHES" PINOT NOIR

Glass 8 | Bottle 28

SIMI "ALEXANDER VALLEY" CABERNET SAUVIGNON

Glass 11 | Bottle 40

DINNER MENU \$33

FIRST COURSE | *Choose one*

ONION RINGS

Three sweet onion rings breaded in-house daily.

FRIED MUSHROOMS

Three jumbo mushrooms served with horseradish sauce.

SECOND COURSE | *Choose one*

GARDEN SALAD

Mixed greens, carrots, tomatoes, red onion, bacon, and homemade croutons.

SPINACH SALAD

Fresh spinach tossed with strawberries, toasted pecans, feta cheese, bacon, red onion, and our signature dressing.

CAESAR SALAD

Crispy romaine lettuce, homemade croutons, parmesan cheese, and our Caesar dressing.

THIRD COURSE | *Choose one*

SERVED WITH YOUR CHOICE OF SIDE ITEM

THE SAMPLER

Barbecue Chicken, Pork Spare Ribs, and your choice of Burnt Ends.

FARM RAISED ATLANTIC SALMON

Lightly spiced and hickory grilled 10 oz fillet.

PRIME RIB

12 oz of hickory-smoked Premium Natural Beef.

FOURTH COURSE | *Choose one*

MOM'S CARROT CAKE

TRIPLE CHOCOLATE BROWNIE

FEATURED WINES

*ADDITIONAL COST LISTED BELOW:
PRICE AVAILABLE ONLY WITH PURCHASE OF RESTAURANT WEEK MEAL.*

NOBILO SAUVIGNON BLANC

Glass 7.5 | Bottle 26

ESTANCIA "PINNACLES RANCHES" PINOT NOIR

Glass 8 | Bottle 28

SIMI "ALEXANDER VALLEY" CABERNET SAUVIGNON

Glass 11 | Bottle 40