

Wine List

WHITES

- Chardonnay, Sonoma Cutrer \$9/\$36**
Chardonnay/ Grigio, Luna de Luna \$8/\$32
Chardonnay, Chateau Ste. Michelle \$10/\$40
Pinot Gris, Canoe Ridge \$9/ \$36
House Pinot Grigio, Chardonnay or White Zinfandel \$6
Sauvignon Blanc, Oyster Bay \$8/\$32
Danzante Pinot Grigio \$7/\$28



REDS



- Cabernet, Louis Martini \$50**
Cabernet, Dynamite \$8/\$32
Merlot, Canoe Ridge \$9/\$36
Pinot Noir, Mondavi \$8/\$32
Calina, Cabernet \$8/\$32
Pinot Noir, La Crema \$45
Shiraz, Yangarra \$8/\$32
Chianti, Ruffino \$7/\$28
Zinfandel, Motto 2013 \$8/\$32
House Merlot or Cabernet \$6
Syrah, Cline \$6/\$36

CHAMPAGNE

- Moet & Chandon Imperial \$125**
Dom Perignon \$250
Domaine St. Michelle Brut \$28
Freixenet Splits \$7

Happy Hour

Monday

\$3 DRAFT BEERS/\$3 RAIL DRINKS & PRIME RIB NIGHT

Tuesday

\$3 DOMESTIC BOTTLES & 1/2 PRICE BURGERS

Wednesday

\$3/\$4/\$5 DRAFTS & \$4/\$5/\$6 FOOD MENUS

Thursday

\$2 DOMESTIC DRAFTS/\$3.50 SELECT LIQUORS & \$5 FOOD MENU

Friday

\$3 BEER BOTTLES/\$3 RAIL DRINKS/\$5 COCKTAILS & \$5 FOOD MENU

STARTERS

Pretzels \$5.00 2 golden brown & lightly salted jumbo pretzels served with choice of honey mustard, Queso or yellow mustard.	Chicken Tenders \$9.00 Golden brown, hand battered tenderloins with honey mustard dipping sauce.	Wings \$9.00 Choice of bone-in or boneless. Served with your choice of an original hot and tangy sauce, BBQ sauce or plain, with celery sticks & blue cheese dressing.
Chili cup \$5.00/bowl \$6.00 Extra large bowl of our secret recipe topped with Monterey Jack & Cheddar cheese, chopped onions, sour cream. Served with tortilla chips.	Quesadilla \$9.00 Chicken with sautéed onions, red & green peppers, and melted Monterey Jack and cheddar cheese on a toasted flour tortilla. Served with sour cream, pico de Gallo, guacamole. Add Steak or Shrimp \$3	Calamari \$10.00 Fried crisp & golden served with cocktail sauce.
Ultimate Nachos \$11.00 Fresh corn tortilla chips smothered in cheddar-jack cheese, chili, salsa, pico de Gallo, chopped onions, jalapenos, sour cream & guacamole.	Potato Skins \$8.00 Fresh Idaho potato skins stuffed with cheese & bacon with sour cream.	Bacon Cheese Fries \$7.00 With Cheese & bacon with ranch dressing on the side.
Soup of the day cup \$3.00/bowl 4.00	Beer Steamed Shrimp \$11.00 A 1/2 pound of peel and eat shrimp steamed in beer and Old, served hot with Cocktail sauce and drawn butter	Trio Chips and Dips \$7.00 Tortilla chips served with Queso, Salsa and Guacamole.

SANDWICHES/ WRAPS

French Dip \$10.00 In-house roasted beef steamed in au jus & served on fresh baked hoagie, with side of horseradish. Add Swiss, American Cheddar or Provolone cheese \$.50.	Black Russian \$10.00 Steamed corned beef and pastrami on grilled pumpernickel with Thousand Island dressing, cole-slaw and melted Swiss cheese.
Cheese Steak \$10.00 Grilled steak, peppers, onions & provolone served on a fresh hoagie roll with lettuce, tomato & mayo with a side of cherry peppers.	Chicken Sandwich \$10.00 Grilled, fried, or blackened chicken breast served on a toasted Kaiser roll with lettuce & tomato. Add cheese, BBQ sauce \$.50 and Avocado or bacon \$1.00
BBQ Pulled Pork \$9.00 Mouthwatering hand pulled pork with our delicious secret BBQ sauce. Try it "Memphis Style" put coleslaw on top.	Fish Sandwich \$10.00 Tilapia, seared, fried, blackened served on a toasted Kaiser roll with lettuce tomato and tartar sauce. Add Swiss, American, Cheddar or Provolone \$.50.
BLT \$9.00 Crisp bacon, lettuce, tomato and mayo on your choice of toast.	Buffalo Chicken Wrap \$9.00 Breaded chicken breast slathered in hot and tangy sauce wrapped in a flour tortilla with lettuce, tomato and blue cheese dressing.
Club Sub \$11.00 Sliced turkey, roast beef, ham, bacon, Swiss, mayo, lettuce, tomato, red onion and Italian dressing piled high on a toasted hoagie.	

SIDES

Loaded Baked Potato	\$5.00	Cole Slaw	\$3.00
Mashed Potatoes	\$3.00	Onion Rings	\$5.00
Rice Pilaf	\$3.00	Basket of Fries	\$5.00

BURGERS/ SLIDERS

1/2 LB fresh ground USDA meat and served with lettuce, tomato, a pickle spear & served with fries. Substitute salad, onion rings or loaded baked potato \$1.50.

Classic Burger*	\$10.00
Add Cheddar, Swiss, Provolone, Blue, American, Pepper Jack, raw or sautéed onions, mushrooms, chili, jalapenos \$.50 each, Avocado or bacon \$1.00.	
50/50 Burger*	\$12.00
50% Bacon 50% House Blend with American Cheese special sauce & pickle relish.	
2AM Burger*	\$12.00
With hash browns, cheddar cheese & fried egg.	
Black Bean Burger	\$10.00
Provolone cheese & avocado.	
Days Sliders	\$9.00
3 mini burgers with American Cheese and Days Sauce.	
Buffalo Chicken Sliders	\$9.00
3 sliders tossed in our buffalo sauce with blue cheese dressing.	

SALADS

Cobb \$11.00 Crumbled Blue Cheese, hickory bacon, turkey, avocado, hearts of palm, tomatoes, cucumbers, and sliced egg served over mixed greens.	Garden Salad \$7.00 Crisp greens, tomato, cucumbers, hearts of palm and onions with choice of dressing.
Seasonal Salad \$11.00 Grilled chicken, seasonal fresh fruit, crumbled blue cheese & candied pecans on a bed of fresh greens with house dressing on the side.	Caesar \$7.00 Crisp Romaine lettuce, garlic croutons & shredded parmesan cheese tossed in our zesty Caesar dressing.
Add to any salad Chicken \$3, Shrimp \$5, Salmon or Steak \$5	Chef Salad \$11.00 Crumbled Blue Cheese, bacon, ham, Cheddar, Swiss, egg, tomatoes, cucumbers served over mixed greens.

DRESSINGS: RANCH, BLUE CHEESE, HONEY MUSTARD, 1000 ISLAND, CAESAR, RASBERRY VINAIGRETTE, HOUSE VINAIGRETTE, OIL & VINEGAR

*CONSUMING RAW OR UNDERCOOKED ITEMS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

ENTREES (Please ask for our Daily Specials)

Chicken Marsala \$13.00 Sautéed chicken medallions with a marsala wine & mushroom sauce, served with rice and fresh vegetables.	Atlantic Salmon \$14.00 Fresh Atlantic Salmon either blackened or grilled, served with rice and today's selection of fresh vegetables.	Penne Pasta \$11.00 Penne Pasta tossed in a delicious garlic & basil cream sauce. Add grilled chicken \$3 or grilled shrimp \$5.
Chicken Tender Platter \$12.00 Golden brown hand battered tenderloins served with honey mustard dipping sauce, fries, coleslaw and pickle.	Black Angus Sirloin Steak* \$16.00 10oz Certified Black Angus cooked to temperature and served with French fries.	Spaghetti & Meatballs \$12.00 Our homemade Meatballs in a marina sauce served with garlic bread.

GROUPS OF 5+ WILL HAVE ADDED GRATUITY. LIMIT OF 4 SEPARATE CHECKS PER GROUP.