

Appetizers

Country Style Chicken Tenders	\$10
Four (4) crispy breaded tenders, French fries, choice of dipping sauce	
Nachos	\$8
Fresh-made tortilla chips smothered in our spicy queso sauce and topped with cheddar-jack cheese, pico de gallo and scallions. Drizzled with jalapeno sour cream.	
BBQ Pulled Pork Nachos	\$10
Just like our regular nachos but with the addition of Pulled Pork with sweet and spicy BBQ sauce and sliced pickled jalapenos!	
Loaded Fries	\$8
A plate of golden fries topped with Queso sauce and bacon crumbles	
Spinach & Artichoke Dip	\$9
Still our #1 seller! Made from scratch daily-served hot with fresh tortilla chips	
Caprese Platter	\$9
Sliced tomato layered with fresh mozzarella and basil leaves. Drizzled with balsamic vinaigrette	
Vegetable Quesadilla	\$7
Jalapeno tortilla grilled with red and green peppers, red onion and cheddar-jack cheese	
Pretzel Bread Sticks	\$8
Add Chicken (\$3), add Bacon (\$1), add Sausage (\$3), add Shrimp (\$6)	
Four bread sticks served with spicy Queso dipping sauce	
Fried Pickles & Peppers	\$9
Like a rare small-batch bourbon, our pickled cucumbers and jalapenos are aged to develop their signature sweet and spicy crunch and are made in small batches. Served with our special dipping sauce. Check with your server for availability	
Chicken Wings-choice of 6 or 12 wings	\$7 \$12
Sauces: BBQ, Hot BBQ, Buffalo, Teriyaki, Spicy Teriyaki	

Soup & Salad

Dressings: Ranch, French, Italian, 1000 Island, Blue Cheese, Poppy Seed, Caesar, Greek, Balsamic, Raspberry Vinaigrette, Honey Mustard

Soup of the Day	\$4
Tomato Basil Soup	\$4
Gluten free and vegetarian!	
French Onion Soup	\$7
Beef broth with caramelized onions, croutons and topped with Provolone cheese	
Soup & Salad Combo	\$8
Enjoy a bowl of Today's Soup or French Onion Soup with a House Garden Salad	
Caesar Salad	\$8
Romaine lettuce, parmesan, buttered croutons, tossed in Caesar dressing	
Spinach Salad	\$8
Add Chicken (\$3), add Bacon (\$1), add Shrimp (\$6)	
Fresh Spinach, sliced strawberries, mandarin oranges, sliced almonds, parmesan cheese, drizzled with poppy seed dressing	
House Garden Side Salad	\$4
Mix of chopped Romaine and fancy greens topped with diced tomatoes, diced cucumbers, cheddar-jack cheese, croutons and red onion rings	
Cobb Salad	\$9
Mixed garden greens topped with rows of diced chicken, tomato, bacon, cheese, cucumber, scallions, hard-boiled egg. Choice of dressing.	
Buffalo Chicken Salad	\$9
Diced chicken tenders drizzled in buffalo sauce, then tossed with garden greens and Romaine and topped with diced tomato, cucumber and shredded cheddar-jack cheese; blue cheese dressing on the side	

Sandwiches, Wraps, Panini

All items in this section include choice of side dish:
 French Fries, Homemade Potato Chips, Apple Sauce, Cottage Cheese, Sweet Potato Puffs,
 Onion Rings (add .50) or Fresh Fruit

Caprese Panini	\$9
Fresh mozzarella, tomato, basil, red onion and balsamic vinaigrette on toasted ciabatta bread. ***Add grilled chicken for an additional \$3***	
Chicken Mozzarella Panini	\$11
Grilled Chicken Breast, roasted red pepper, buffalo mozzarella cheese, and basil pesto mayonnaise on toasted panini bread	
Grilled Chicken Sandwich	\$9
Served on a toasted bun with lettuce, tomato, onion and pickle. Choice of cheese: American, Cheddar, Pepperjack, Provolone or Swiss.	
Presidential Panini	\$10
Sliced chicken breast with basil pesto and provolone cheese layered on toasted Italian bread sprinkled with grated parmesan cheese. Accompanied by cup of soup of the day or tomato basil soup	
Southwestern Chicken Wrap	\$9
Breaded chicken tenders (grilled may be substituted if desired), mixed greens, pico de gallo, chipotle ranch dressing, and cheddar-jack cheese rolled in a honey jalapeno tortilla wrap. ***Make it vegetarian-ask for black beans instead of chicken	
Hoosier Breaded Tenderloin Sandwich	\$10
Breaded tenderloin cutlet, deep-fried golden brown and served on a grilled bun with lettuce, tomato and caramelized onions!	
Smoked Pulled Pork	\$9
Slow-roasted Pulled Pork with Sweet and Spicy BBQ sauce served on a toasted bun. Change things up and add a burger topping to your sandwich!	
"Duckling" Sandwich	\$9
Grilled Cheddar Cheese, Broken Yolk Fried Egg & Bacon Sandwich on Grilled Italian bread	
Mile High Club Sandwich	\$9
Shaved fresh ham and turkey piled high with Swiss and cheddar, basil mayo, bacon, lettuce and tomato on toasted wheat bread	
Reuben Sandwich	\$9
Thin-sliced corned beef, sauerkraut, Swiss cheese and 1000 Island dressing on toasted marble rye. Turkey Reuben and Veggie Reuben also available.	

**Add Bacon or Fried Egg \$1.00 or personalize your burger with additional toppings--
 .50 per topping**

**BBQ sauce Sautéed onions Queso sauce Jalapenos
 Sautéed green peppers Sautéed mushrooms**

Burgers

Duck Burger	\$10
Half-pound Angus beef burger seasoned and grilled. Served with choice of cheese: American, Cheddar, Pepperjack, Swiss or Provolone.	
Boulder Burger	\$11
A ½ pound Angus Burger infused with a spicy blend of Garlic, Hot Chillies, Herbs and Special Seasonings. Served with choice of cheese: American, Cheddar, Pepperjack, Swiss or Provolone	
Veggie Burger	\$8
Served on a toasted bun with cheddar cheese, lettuce, tomato, onion	

Pasta & Rice

All Pasta & Rice dishes are served with a house salad (mixed greens, diced tomato, cucumber, grated cheese, croutons, red onion rings), choice of dressing and dinner roll.

- Black Beans & Wild Rice Blend (vegan)** \$12
Topped with fresh avocado slices
- Creole Shrimp and Sausage Fettuccine** \$16
Sautéed shrimp & spicy sausage tossed with fettuccine noodles in a rich creole sauce. Available Shrimp only, Sausage only, or Shrimp and Sausage
- Add-ons: Add Chicken \$3, add Shrimp \$6, add Sausage \$3, add Bacon \$2.00**
- Fettuccine Alfredo** \$13
Creamy fettuccine alfredo garnished with broccoli florets, finished with a sprinkle of parmesan cheese
- Tri-Color Tortellini** \$14
Cheese-filled tortellini with your choice of Alfredo, Marinara, or Creamy Pesto sauce. Garnished with shredded parmesan.
- "Mac"-N-Cheese** \$13
Our own super-cheesy sauce topped with cavatappi noodles and shredded cheddar-jack cheese. Garnished with buttery cracker crumbs

Steak & Seafood

Accompanied by house salad with choice of dressing, vegetable of the day and dinner roll
Choose a side dish: Wild Rice Blend, Sweet Potato Puffs, Fresh Fruit, French Fries, Onion Rings (+.50), Duck Chips, Applesauce, or Cottage Cheese

- Rib Eye Steak** \$26
12 ounce Angus Rib Eye, prepared to your specifications
- New York Strip Steak** \$22
10 oz. strip steak, prepared to your specifications
- Beer-Battered Fried Shrimp** \$15
Served with classic cocktail dipping sauce
- Parmesan Encrusted Tilapia** \$15
Baked Parmesan Encrusted Tilapia filet topped with roasted garlic butter

14-inch Pizzas

Pepperoni Sausage Tomato Onion Black Olives Green Pepper
Mushrooms Bacon Crumbles Jalapenos Fresh Mozzarella Extra Cheese

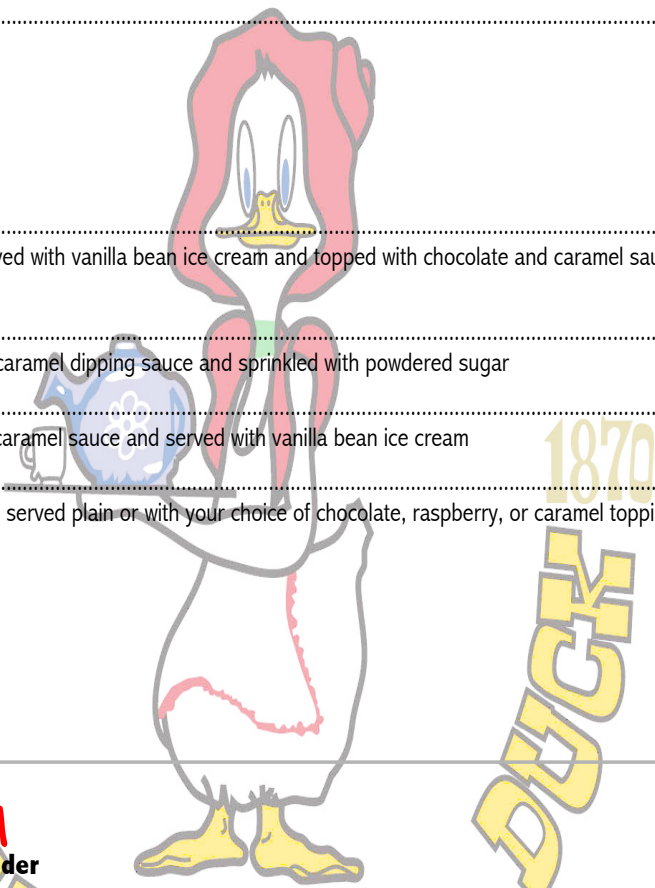
- Pick Your Own Toppings Pizza** \$11
Basic cheese pizza \$11. One topping pizza \$12
Each additional topping add \$2
- BBQ Pizza--Choice of Chicken or Pulled Pork** \$15
BBQ Sauce, Shredded Pork or Chicken, Pico de Gallo, five cheese pizza blend plus cheddar jack- cheese
- Southwestern Chicken Pizza** \$15
14 inch pizza, chipotle ranch sauce, diced chicken, pico de gallo, five cheese pizza blend plus cheddar- jack cheese

Beverages

Pepsi Products, Lemonade, Fresh Brewed Iced Tea	\$2.50
Free refills	
Coffee, Decaf, Hot tea	\$2
Freshly brewed	

Desserts

Brownie Sundae	\$7
Warm chocolate brownie (no nuts) served with vanilla bean ice cream and topped with chocolate and caramel sauce, whipped cream and a cherry.	
Funnel Cake Fries	\$8
Served with raspberry, chocolate, and caramel dipping sauce and sprinkled with powdered sugar	
Caramel Apple Pie	\$8
Warm Apple Pie drizzled with luscious caramel sauce and served with vanilla bean ice cream	
Ice Cream	\$4
A large scoop of vanilla bean ice cream served plain or with your choice of chocolate, raspberry, or caramel topping	



Kid's Menu

Kids 10 and under

Child Buttered Fettuccine Noodles	\$5
with choice of side: Applesauce, Homemade Potato Chips, Fresh Fruit, French Fries	
Child Fettuccine Alfredo	\$5
with choice of side: Applesauce, Homemade Potato Chips, Fresh Fruit, French Fries	
Child Fried Chicken Tenders	\$5
with choice of one side: Applesauce, Homemade Chips, Fresh Fruit, French Fries	
Child Grilled Cheese Panini	\$5
1/2 Italian Bread Panini with Melted American Cheese and pickle spear. Choice of side: Applesauce, Homemade Potato Chips, Fresh Fruit, French Fries	
Child Ice Cream	\$1
Choice of topping: Chocolate, Caramel, Raspberry sauce	
Child Beverage	included with kid's meal
Pepsi products available, lemonade, milk, chocolate milk, hot chocolate	

Wine Selection

Pepperwood Grove	\$5 glass
Merlot (Chile), Cabernet Sauvignon (Chile), Chardonnay (Chile) and Pinot Grigio (California) These are really drinkable, affordable and pair well with food.	
Edna Valley Sauvignon Blanc (California)	\$7 glass
Bright flavor, citrus and tropical fruit tones. Bottle \$30.00	
Kendall Jackson Vintner's Reserve Chardonnay (California)	\$9 glass
Fruit-forward and food friendly with energetic tropical fruit notes, buttery oak and aroma of honey. Bottle \$40.00	
Twisted River Riesling by Leonard Kreusch (Germany)	\$7 glass
Aromas of grilled lemon and nectarine with a grassy finish. Bottle \$30.00	
William Hill Chardonnay (California)	\$7 glass
Well-balanced and un-oaked with layers of ripe fruit and a hint of spice. Bottle \$30.00	
Santa Cristina Pinot Grigio by Antinori (Italy)	\$8 glass
Crisp vibrancy, classic pinot grigio with notes of grapefruit. Bottle \$35.00	
Seven Daughters Moscato (Italy)	\$7 glass
Sweet with a bit of peachy effervescence. Bottle \$25.00	
Oliver Soft Red (Indiana)	\$5 glass
Sweet red wine, served chilled. Bottle \$22.00	
Kunde Estate Cabernet Sauvignon (California)	\$7 glass
Supple and polished texture, fruit flavors with hints of chocolate and vanilla. Bottle \$30.00	
Dona Paula Estate Malbec (Argentina)	\$8 glass
Well rounded flavors of raspberry and blueberry with a crisp, dry finish. Bottle \$35.00	
Louis Martini Cabernet Sauvignon (California)	\$8 glass
Balanced sugar and acidity, rich fruit characteristics, hint of oak and plush mouthfeel. Bottle \$35.00	
Meiomi Pinot Noir (California)	\$9 glass
Lush and food friendly with cherry, green apple and earthy notes. Bottle \$40.00	
Wente Sandstone Merlot (California)	\$9 glass
Oakly and herbal with echoes of plum and blackberry at the finish. Bottle \$40.00	

Mixed Drink Favorites

Amaretto Stone Sour	\$4
Amaretto Liqueur, orange juice, sweet-n-sour lemonade over ice with a cherry garnish	
Frozen Strawberry Daiquiri	\$7
Strawberry puree and syrup blended with rum and garnished with lime	
Frozen Margarita	\$7
Tequila blended with lime juice and sweet-n-sour soda in a salted rim glass garnished with lime	
Melon Ball	\$4
Vodka, Melon liqueur, orange juice and splash of pineapple served over ice.	
Long Island Iced Tea	\$5
A blend of tequila, gin, vodka, rum, triple sec and a splash of cola served over ice. Garnished with a lemon slice.	
Tequila Sunrise	\$4
Tequila with orange juice, grenadine and a splash of lemon-lime soda, layered over ice and garnished with an orange wheel.	