



BREAKFAST MENU

Served daily from 8AM until 11AM

EGGS & OMELETS

Cooked to Perfection | Served with Home Fries & Toast

- Two Eggs** Prepared to your liking
Choice of Bacon | Sausage 11.95
- Western Omelet** Ham | Peppers | Onions | Cheddar 11.95
- Three Cheese Omelet** American | Cheddar | Pepper Jack Cheese 11.95
- Crab Omelet** Lump Crab Meat | Cheddar | Pepper Jack Cheese 12.95
- Veggie Egg White Omelet** Onions | Spinach | Peppers | Mushrooms 10.95

BREAKFAST SPECIALTIES

- Buttermilk Pancakes** Maple Syrup
Choice of Bacon | Sausage 10.95
- Crème Brûlée French Toast** Battered Challah Bread | Butter | Maple Syrup 11.95
- Steak and Eggs** 6 oz. NY Strip | Two Eggs prepared to your liking
Served with Home Fries | Toast 14.95
- Breakfast Tortilla Wrap** Two Fried Eggs | Sausage | Cheddar Cheese in a Tortilla Wrap
Served with Home Fries | Toast 12.95
- Oatmeal** Brown Sugar | Raisins | Toasted Sliced Almonds 6.95

SIDES

- Home Fries** 3
- Sausage** 3
- Scrapple** 3
- Crisp Bacon** 3
- Yogurt Parfait** 4
- Juice** Orange | Grapefruit | Apple | Tomato | Cranberry | Pineapple 3

Consuming raw or under cooked meats, eggs, poultry or shellfish may increase your risk of food borne illness especially if you have certain medical conditions.



LUNCH & DINNER MENU

Sunday–Thursday from 11AM until 10PM | Friday–Saturday from 11AM until 11PM

SOUPS

- Soup of the Day** 4.95
- Chicken Noodle Soup** 4.95

SALADS

- Chef's Salad** 12.95
Tomato | Cucumbers | Kalamata Olives
Egg | Turkey | Ham | Cheese
- Grilled Chicken Caesar Salad** 12.95

APPETIZERS

- Grilled Chicken Quesadilla** 11.95
Cheddar | Pico de Gallo | Sour Cream
- Chicken Tenders** 11.95
Honey Mustard | BBQ Sauce
- Chili Cheese Stacker** 12.95
Housemade Potato Chips | Chili
Cheddar Cheese | Sour Cream
- Chicken Wings** 14.95
Bone-in or Boneless
Buffalo | Honey Sriracha | Mild-BBQ
- Loaded Potato Wedges** 10.95
Bacon | Cheddar Cheese | Sour Cream
- Mozzarella Sticks** 9.95
Marinara Dipping Sauce

SANDWICHES, BURGERS & DOGS

- Cheesesteak** 11.95
Shaved Beef | Sautéed Onions | Provolone
- Chicken Salad Wrap** 10.95
Tomato | Lettuce | Soft Flour Tortilla
- Tuna Salad Wrap** 10.95
Tomato | Lettuce | Soft Flour Tortilla
- Turkey Club Croissant** 12.95
Bacon | Tomato | Lettuce | Mayonnaise
- Roast Beef Melt** 12.95
Horseradish Sauce | Pepper Jack Cheese
- American Burger** 12.95
Tomato | Lettuce | American Cheese
Brioche Roll | French Fries
- Turkey Burger** 12.95
Tomato | Lettuce | American Cheese
Brioche Roll | French Fries
- All American Beef Hot Dog** 9.95
Chili & Cheese – add 3.00

ENTRÉES

- Café Crab Cake Dinner** 28.95
Coleslaw | Potato Wedges
- Fish & Chips** 18.95
Beer Battered Cod | French Fries | Coleslaw
- Jumbo Fried Shrimp** 16.95
Coleslaw | French Fries
- Grilled New York Strip Steak** 24.95
Potato Wedges | Vegetable du Jour
- Grilled Salmon Filet** 19.95
Vegetable du Jour

DESSERTS

- Chocolate Cake** 6.95
- Cheesecake with Raspberry Sauce** 6.95
- Daily Dessert Selection** 6.95

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HAND CRAFTED SIGNATURE COCKTAIL \$8

Just Another Mango Monday

A hand-shaken margarita good enough for any day of the week
Espolon Tequila, Cointreau, mango, simple syrup, lime

Nice & Spice

Our seasonal cocktail to get you rocking
Absolut Vanilla vodka, Kahlua, pumpkin puree, milk, cinnamon, nutmeg

Mule it Over

Our seasonal spirited mule cocktail
Grey Goose Cherry Noir Vodka, Gosling ginger beer, lime

The Freaky Tiki

We created our version of the Mai Tai classic with a passionate touch
Captain Morgan Spiced rum, Plantation Pineapple rum,
Mount Gay rum, Cointreau, passion fruit, lime

Irish Dover Clover

Get a little luck of the Irish with this flavorful cocktail
Jameson Irish whiskey, St Elder liqueur, lemon, simple syrup, mint

Time to Refresh

A delicious blend of apple, watermelon & lemon to cool down your day
Tito's Handmade Vodka, Sour Apple liqueur, watermelon, lemon



WINE OFFERINGS

WHITES

| | 6oz. | 9oz. |
|---|------|------|
| Villa Pozzi, Moscato , Sicily, Italy | \$8 | \$12 |
| Robert Mondavi, Pinot Grigio , California | \$6 | \$9 |
| Barone Fini, Pinot Grigio , Trentino Alto Adige, Italy | \$8 | \$12 |
| Robert Mondavi, Chardonnay , California | \$6 | \$9 |
| Hess Select, Chardonnay , Monterey, California | \$8 | \$12 |
| Joel Gott, Sauvignon Blanc , Central Coast, California | \$8 | \$12 |
| Beringer, White Zinfandel , California | \$6 | \$9 |

REDS

| | 6oz. | 9oz. |
|---|------|------|
| Francis Ford Coppola "Votre Sante" Pinot Noir , California | \$8 | \$12 |
| Robert Mondavi, Merlot , California | \$6 | \$9 |
| Parducci Small Lot, Merlot , Mendocino County, California | \$8 | \$12 |
| Robert Mondavi, Cabernet Sauvignon , California | \$6 | \$9 |
| William Hill, Cabernet Sauvignon , California | \$8 | \$12 |



BEER OFFERINGS

BOTTLES

DOMESTIC \$3.75

Budweiser

Bud Light

Miller Light

Coors Light

Yuengling

IMPORTED/CRAFT \$4.50

Blue Moon

Corona

Michelob Ultra

Sam Adams

Heineken

ALTERNATIVE \$4.50

Angry Orchard Cider

Truly Hard Seltzer

Smirnoff Ice

DRAFTS

Budweiser \$3

Bud Light \$3

Miller Light \$3

Dogfish Head IPA \$4.25

Dos Equis \$3

Michelob Ultra \$4.25

Stella Artois \$4.25