

ALL DAY MENU

APPETIZERS

SHRIMP COCKTAIL \$24

Jumbo Shrimp, Cocktail Sauce, Lemon

POTATO AND CHEDDAR PIEROGI \$15

Mashed Potato and Cheddar Cheese Filling, Topped with Onions, Bacon, Shredded Cheddar and a Side of Sour Cream

CHICKEN TENDERS \$14

Plain, BBQ, BBQ Hot, Garlic Parmesan, Cajun, Mild, Medium or Hot, with Blue Cheese, Carrots and Celery

CHICKEN WINGS \$21

Plain, BBQ, BBQ Hot, Garlic Parmesan, Cajun, Mild, Medium, or Hot. Hot, with Blue Cheese, Carrots and Celery *All Flat/Drum Fee \$3

PIZZA LOGS \$14

Fried Eggroll with Cheese and Pepperoni, Marinara Dipping Sauce

LOADED NACHOS \$21

Tortilla Chips, Cheddar and Jack Cheese, Seasoned Ground Beef, Jalapenos, Olives, Pico de Gallo, Shredded Lettuce, Guacamole, Lime Crema
Substitute with Chicken \$6
Substitute with Pork \$6

BUFFALO CHEESE CURDS \$14

Choice of Plain or Tossed with BBQ, BBQ Hot, Garlic Parmesan, Cajun, Mild, Medium or Hot

WHIPPED FETA \$14

Drizzled with Olive Oil and Served with Tortilla Chips

BREAKFAST ALL DAY

Add Home-Fried Potato and Choice of Toast. Egg Whites or Low-Cholesterol Eggs
Available Upon Request for Additional \$2

ALL AMERICAN BREAKFAST \$18

Two Eggs Any Style with Choice of Bacon, Sausage Patty or Link Sausage

OMELETS \$15

Western, Three Cheese, Meat Lovers or Ham and Cheese

SANDWICHES

With French Fries and Dill Pickle.
Upcharge for salads or soups \$4

THE HOUSE BURGER \$21

8 oz. Angus Beef Patty, topped with Choice of Swiss, American, Cheddar, Pepper Jack, Provolone or Blue Cheese, Lettuce, Tomato and Onion, on Kaiser or Gluten Free Bun. Substitute with Grilled Chicken or Veggie Burger
Add Bacon \$3
Add Sautéed Mushrooms, Peppers, Onions or Onion Frizzle for \$1.00 each

BEEF ON WECK \$22

Thinly Shaved Roast Beef, Dipped in Au Jus, Served on Kimmelweck Roll

CLASSIC CLUB \$21

Roasted Turkey, Bacon, Lettuce, Tomato, Mayo, Wheatberry Bread, or White Wrap

TRADITIONAL REUBEN \$19

Shaved Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Rye Bread

WNY STEAK & CHEESE \$21

Shaved Sirloin, Provolone Cheese, Onions, Mushrooms, Lettuce, Tomato, served on a Hoagie Roll

TUNA MELT OR SANDWICH \$16

Tuna Salad with Lettuce, Tomato, Cheddar Cheese on Wheatberry Bread

TIA'S GRILLED CAJUN CHICKEN SANDWICH \$19

Grilled Chicken Breast, Sriracha Mayo, Sautéed Onions, Roasted Red Peppers, Pepper Jack Cheese, Arugula, served on a Kaiser Roll

JACK POT \$26

Double Beef Patties, Double Cheese, Bacon, Fried Egg, Lettuce, Tomato, Onion, served on a Kaiser Bun

PULLED PORK \$19

Smoked Pork, BBQ Sauce, Cheddar Cheese, Coleslaw on a Kaiser Bun

SMOKED TURKEY AND AVOCADO \$19

House Smoked Turkey Breast, Bacon, Avocado, Cheddar, Lettuce, Tomato, Chipotle Aioli, served on a Hoagie Roll

ENTRÉES

SPAGHETTI AND MEATBALLS \$22

Homemade Marinara Sauce, Meat Balls, Garlic Bread Stick

CHICKEN ALFREDO WITH BROCCOLI \$24

House Made Alfredo Sauce, Grilled Chicken, Broccoli, Garlic Bread Stick

POT ROAST \$25

Mashed Potatoes, Beef Gravy, Vegetables

FRIED SHRIMP \$25

Panko Breaded, Cocktail Sauce, Lemon, French Fries

PRIME RIB 10 OZ \$26 14 OZ \$32

Friday through Sunday ONLY. Au Jus, Creamed Horse Radish, Seasonal Vegetable, Choice of Potato

FISH FRY \$24

Beer Battered Haddock, Lemon, Coleslaw, Tartar Sauce, French Fries

NEW YORK STRIP STEAK \$33

Herbed Butter, Seasonal Vegetable, Choice of Potato

TURKEY DINNER \$22

Slow-Roasted Turkey Breast, Mashed Potatoes, Seasonal Vegetable

PAN SEARED SALMON \$30

Sweet Chili Sauce, Mashed Potatoes, Seasonal Vegetable

SALADS

MAKE ANY SMALL SALAD A WRAP

Add \$4, Includes French Fries and Dill Pickle

CAESAR SALAD SM \$13 LG \$18

Chopped Romaine, Croutons, Parmesan, Caesar Dressing Add Chicken \$8. Add Salmon \$10

TACO SALAD LG \$19

Seasoned Ground Beef, Shredded Iceberg, Black Bean Pico, Pickled Red Onion, Jalapeno, Shredded Cheddar and Jack, Guacamole, in a Fried Tortilla Bowl, Chipotle Ranch Dressing
Substitute Chicken \$6 Substitute Pork \$6

CHICKEN SOUVLAKI SALAD SM \$16 LG \$21

Mixed Greens, Grilled Chicken Breast, Shaved Red Onion, Kalamata Olives, Pepperoncini, Feta Cheese, Tomato, Cucumber, Pita Bread, Tzatziki

CHOPPED COBB SALAD SM \$16 LG \$21

Mixed Greens, Chopped Romaine, Diced Grilled Chicken, Avocado, Bacon, Tomato, Blue Cheese Crumble, Red Onion and Egg

SLICED FRUIT AND BERRY PLATE \$18

Fresh Seasonal Fruit, Berries, Yogurt Dip, Banana Bread

SOUPS

CHICKEN NOODLE SOUP CUP \$6 BOWL \$8

SOUP OF THE DAY CUP \$6 BOWL \$8

FRENCH ONION SOUP BOWL \$12

SIDES

MASHED POTATO \$7

FRENCH FRIES \$6

LOADED POTATO SALAD \$6

HOUSE SALAD \$9

COLESLAW \$6

FRUIT OF THE MOMENT \$8

ONION RINGS \$12

DESSERTS

FIVE HIGH CHOCOLATE CAKE \$11

CARROT CAKE \$11

APPLE CRUMB PIE À la mode \$2 extra \$11

HOUSE MADE CHEESE CAKE \$10

CHEF'S DESSERT OF THE DAY \$10

BEVERAGES

COFFEE & TEA \$3

JUICE \$4

Orange, Apple, Cranberry, Tomato, Grapefruit

MILK OR CHOCOLATE MILK \$4

SOFT DRINKS \$4

Pepsi, Diet Pepsi, Starry, Mountain Dew, Dr. Pepper, Iced Tea, Lemonade

*Please inform your server of any food allergies. 20% gratuity added to parties of 8 or more. **No takeout available**

Split plate fee \$6. You will receive full additional sides and a half portion entree