



MENU

DECEMBER 2022 - MARCH 2023



APPETIZER & STARTERS

BREADED RAVIOLI ACCOMPANIED WITH WARM MARINARA SAUCE AND A TOUCH OF OREGANO

CHICKEN WINGS (ORIGINAL, BBQ, LEMON PEPPER, GARLIC PARMESAN OR DRY) SIDE OF CELERY, CARROTS, AND BLUE CHEESE DRESSING.

JALAPENO CREAM CHEESE POPPERS FRIED TO A GOLDEN BROWN. EASILY A FINGER FOOD FAVORITE!

PICKLE FRIES SERVED WITH COOL RANCH DRESSING

CHIPS WITH SALSA AND QUESO; CRISP WHITE CORN TORTILLA CHIPS, FRESH MILD SALSA AND CREAMY QUESO. THIS ONE IS A CROWD PLEASER!

SPECIALTY SANDWICHES

SIDE OPTIONS; CUP OF SOUP, POTATO CHIPS OR SMALL SALAD

SPICY ITALIAN SANDWICH OFFERS 3 KINDS OF SANDWICH MEATS, SPICY SALAMI, PEPPERED TURKEY, AND SMOKED HAM WITH SLICED PROVOLONE CHEESE, LETTUCE, TOMATO, AND RED ONION, OLIVES, PEPPERONCINI ON A WARM TOASTED HOAGIE ROLL

TURKEY AND PEPPERONI, PROVOLONE CHEESE, LETTUCE, TOMATO, AND RED ONION ON A WARM TOASTED HOGIE; SELECT SIDE OF SOUP OR CHIPS

CLUB (HOT OR COLD) (WHITE, WHEAT, RYE OR WRAP) BREAD; JUST THE WAY YOU LIKE THE CLASSICS, SLICED TURKEY, SLICED HAM AND BACON, AMERICAN CHEESE, FRESH SLICED TOMATO WITH CREAMY MAYONNAISE. CHOICE OF SIDE

PHILLY CHEESE SANDWICH TOASTED WITH SLICED BEEF, GRILLED ONIONS, TRI COLORED BELL PEPPERS AND SAUTEED MUSHROOM, TOPPED WITH WARM PROVOLONE CHEESE ON HOAGIE ROLL. A CURE FOR "HANGRY"!

ED'S LAKESIDE BURGER; THE TRADITIONAL 19TH HOLE BURGER GRILLED TO DELICIOUS, TOPPED WITH LETTUCE, TOMATO, AND ONION SLICES ON A BRIOCHE BUN. DRESSED THE WAY YOU PREFER! TOP WITH BACON AND OR CHEESE FOR AN ADDITIONAL 0.99 /\$1.99.

GRILLED CHICKEN SANDWICH: GRILLED CHICKEN BREAST WITH CHEESE (CHEDDAR/JACK, SWISS, OR PROVOLONE) CRISP LETTUCE, SLICED TOMATO, ONION AND SRIRACHA MAYONNAISE ON A TOASTED BRIOCHE BUN. YUM!

SOUP DE JOUR:

ASK ABOUT OUR SOUPS OF THE DAY!

SALADS:

HALF OR WHOLE ORDERS AVAILABLE

ENTREES

ADD AN ADDITIONAL SIDE FOR \$2.50 (SIDES ARE LISTED BELOW)

SLOW COOKED BEEF POT ROAST ACCOMPANIED BY MASHED POTATOES, COOKED CARROTS AND ONION WITH A SIDE OF BUTTERY CORN ON THE COB.

AMALIA'S LASAGNA (MADE SPECIAL EACH DAY) LAYER UPON LAYER OF LASAGNA NOODLES, HERB RICOTTA CHEESE, MOZZARELLA, SPINACH AND HANDCRAFTED-RED WINE MARINARA SAUCE. MAGNIFIQUE!

CHICKEN PICATTA; BREADED DAILY CHICKEN BREAST WITH LEMON GLAZE AND CAPERS, BAKED POTATO (BUTTER, SOUR CREAM AND CHIVES)

GRILLED PORK CHOPS (2 4OZ CHOPS) SERVED WITH POTATO (YOUR CHOICE OF MASHED POTATO OR AN OVEN BAKED POTATO)

SIDES

- SWEET POTATO FRIES
- BUTTERED CORN COBS
- GREEN BEAN ALMANDINE
- BALSAMIC GRILLED BRUSSELS SPROUTS TOPPED WITH PARMESAN CHEESE

CAPRESE SALAD; FRESH MOZZARELLA CHEESE, SLICED RED TOMATOES, LIGHT VIRGIN OLIVE OIL WITH A GARLIC BASIL TOPPING

HOUSE SALAD; MIXED LETTUCE GREENS, TOMATO, CUCUMBER, SHREDDED CARROTS, CHEDDAR/JACK, HOMEMADE CROUTONS. YOUR CHOICE OF SELECTED DRESSINGS

CAESAR SALAD: CRISP ROMAINE LETTUCE, SHREDDED PARMESAN CHEESE, CREAMY GARLIC CAESAR DRESSING WITH HERB CROUTONS.



EVERY DAY OF THE WEEK IS SPECIAL!

- WEDNESDAY DINNER: HOMEMADE MEATLOAF CREAMY MASHED POTATO AND CHOICE OF SIDE
- THURSDAY DINNER: TOUR OF THE TOWN (ASK YOUR SERVER FOR THE SPECIAL)
- FRIDAY DINNER: FRIED CATFISH, JALAPENO HUSH PUPPIES, AND HAND CUT FRIES
- SATURDAY DINNER: PASTA DISH WITH OPTIONS OF MEAT SAUCE OR CREAMY ALFREDO
- SUNDAY DINNER: TRADITIONAL FRIED CHICKEN WITH MASHED POTATO AND CHOICE OF SIDE. A SOUTHERN DELIGHT!

DESSERTS

- FLOURLESS CHOCOLATE CAKE
- CHEESECAKE