PLATINUM MENU 2016

CHOICE OF STARTER:
LIL CHEF SALAD

LIL BRUSCHETTA

CHOICE OF MAIN COURSE:

LEGENDARY BURGER

1/2 – LB BURGER TOPPED WITH SMOKED BACON, CHEDDAR CHEESE, FRIED ONION RING, SERVED WITH SEASONED FRIES

VEGGIE LEGGIE BURGER

VEGGIE PATTY TOPPED WITH GRILLED PORTOBELLO MUSHROOM, ZUCCHINI, YELLOW SQUASH AND ROASTED RED PEPPER, SERVED WITH SEASONED FRIES

HICKORY SMOKED BAR-B-OUE RIBS

PORK BABY BACK RIBS BASTED WITH HICKORY BARBECUE SAUCE, SERVED WITH SEASONED FRIES, COWBOY BEANS AND CITRUS COLESLAW

BARBECUE CHICKEN

HALF CHICKEN, BASTED WITH HICKORY BARBECUE SAUCE, SERVED WITH SEASONED FRIES, COWBOY BEANS AND CITRUS COLESLAW

NEW YORK STRIP STEAK

FIRE-GRILLED NEW YORK STRIP STEAK SERVED WITH MASHED
POTATOES AND SEASONAL VEGGIE

GRILLED SALMON

SALMON FILET WRAPPED IN CEDAR PAPER AND GRILLED TENDER, SERVED WITH MASHED POTATOES AND SEASONAL VEGGIE

COBB SALAD

MIXED GREENS TOPPED WITH GRILLED CHICKEN, AVOCADO, TOMATOES, RED ONIONS, EGG, SMOKED BACON AND CHEESES.

TWISTED MAC, CHICKEN AND CHEESE PASTA

CAVATAPPI MACARONI IN A THREE-CHEESE SAUCE WITH ROASTED PEPPERS, TOPPED WITH PARMESAN PARSLEY BREADCRUMBS AND GRILLED CHICKEN BREAST

DESSERT:

BAKERS CHOICE
TODAY'S SPECIAL DESSERT!

CHOICE OF BEVERAGE:

SOFT DRINK, COFFEE OR TEA

Menus subject to change and availability
Please ask us for menu item dishes made using Gluten Free Products





