



## Lunch Menu

★ *BANQUET FACILITIES ARE AVAILABLE FOR PRIVATE PARTIES AND RECEPTIONS.  
PLEASE ASK TO SEE A MANAGER FOR DETAILS*★

★18% GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE★

### APPETIZERS AND SOUP

#### **RIB BITES**

A SAMPLE OF OUR SLOW COOKED BBQ RIBS SERVED OVER SHREDDED LETTUCE TOPPED WITH SCALLIONS.....\$7.5-

#### **CRAB AND ARTICHOKE DIP**

A CREAMY BLEND OF CRAB, ARTICHOKE HEARTS, MOZZARELLA, AND PARMESAN CHEESE SERVED WITH GRILLED FLAT BREAD.....\$9.5-

#### **BBQ CHICKEN QUESADILLAS**

FLOUR TORTILLAS STUFFED WITH BBQ CHICKEN, ONION, AND MIXED CHEESES ACCOMPANIED BY GRILLED TOMATO SALSA.....\$8.-

#### **SHRIMP CREOLE**

TENDER JUMBO SHRIMP SAUTEED IN A CREAMY CREOLE SAUCE AND SERVED WITH TOAST POINTS.....\$9.5-

#### **ITALIAN BRUSCHETTA**

TOASTED BRUSCHETTA BREAD WITH FRESH ROMA TOMATOES, GARLIC, HERBS, AND BALSAMIC VINEGAR, SPRINKLED WITH PARMESAN.....\$6.5-

#### **SOUTHWESTERN EGGROLLS**

CAJUN CHICKEN, CORN, PICO DE GALLO AND MIXED CHEESES WRAPPED IN A WONTON THEN FLASH-FRIED; SERVED WITH SANTA FE SOUR CREAM AND GRILLED TOMATO SALSA.....\$7.-

#### **MINI CRABCAKES**

THREE MINI CAKES SERVED OVER MIXED GREENS WITH HERB AOLI AND REMOULADE.....\$10.5-

#### **CHICKEN TORTILLA SOUP**

CHUNKS OF BLACKENED CHICKEN, CARROTS, ONION, AND CELERY IN A HEARTY CHICKEN STOCK. TOPPED WITH STRIPS OF TORTILLA, PICO DE GALLO, AND SOUR CREAM.....\$5.-

SOUP OF THE DAY.....\$5.-

## SALADS

### CRAB AND ASPARAGUS SALAD

MIXED GREENS, RED ONIONS, SHREDDED CARROTS, ROMA TOMATOES, SUN-DRIED CRANBERRIES  
TOSSED IN HONEY-MUSTARD VINAIGRETTE AND TOPPED WITH CRABMEAT & ASPARAGUS.....\$11.-

### OLD TOWN SALAD

MIXED GREENS, MARINATED CHICKEN, SUN-DRIED TOMATOES, RED PEPPERS, WALNUTS,  
ROMA TOMATOES, GORGANZOLA CHEESE, CARROTS, CROUTONS AND GRANNY SMITH  
APPLES TOSSED IN BALSAMIC VINAIGRETTE DRESSING.....\$10-

### HOT STEAK SALAD

ROMAINE LETTUCE, CUCUMBERS, RED ONIONS, CROUTONS AND CRUMBLLED BLEU CHEESE  
TOSSED IN OUR BUTTERMILK DRESSING TOPPED WITH GRILLED SIRLOIN.....\$10-

### CHICKEN TENDER SALAD

MIXED GREENS, CUCUMBER, ROMA TOMATOES, RED ONIONS, ROASTED CORN, MIXED CHEESES, TOSSED IN OUR  
BUTTERMILK RANCH DRESSING TOPPED WITH DICED CHICKEN TENDERS.....\$8.5-

### HOUSE SALAD

MIXED GREENS, TOMATO, CROUTONS, CUCUMBER, CARROTS, CORN, MIXED CHEESES AND ONIONS, TOSSED IN  
OUR BUTTERMILK RANCH DRESSING; SM.....\$3.5- LG.....\$6.5-

### CAESAR SALAD

ROMAINE LETTUCE, PARMESAN CHEESE AND CROUTONS TOSSED IN CAESAR DRESSING.....\$6.-  
W/GRILLED TUNA, STEAK OR BBQ SHRIMP.....\$10.5- W/ GRILLED CHICKEN.....\$9.5-

## HAND CARVED STEAKS, CHOPS, AND RIBS

### FILET MIGNON

9 OZ BLACK ANGUS STEAK WITH SAUTÉED WILD MUSHROOMS & BROWN BUTTER  
SAUCE.....\$25-

### NEW YORK STRIP

HAND CARVED, 12OZ BLACK ANGUS STEAK, LIGHTLY BRUSHED WITH SEASONED  
BUTTER.....\$19-

### MARINATED RIB-EYE

14 OZ BLACK ANGUS STEAK, MARINATED OVER NIGHT FOR FULL ROBUST FLAVOR  
FINISHED WITH ANCHO-CHILI  
MUSTARD.....\$20-

### PORK CHOPS

TWIN 5-OZ CENTER CUT PORK CHOPS GRILLED, COATED WITH CARIBBEAN SPICES, AND FINISHED WITH A SWEET  
JERK SAUCE, TOPPED WITH A FRESH GRILLED PINEAPPLE  
RELISH.....\$14.-

### BBQ RIBS

A FULL RACK OF ST. LOUIS STYLE BABY BACK RIBS, DRY RUBBED AND SLOW  
ROASTED.....\$17.-

RACK.....\$10.-

HALF

\*RARE=COOL RED CENTER \*\*MED-RARE=WARM RED CENTER\*\*MEDIUM=HOT PINK CENTER  
\*\*MED-WELL=LITTLE PINK, VERY LITTLE\*\*WELL=NO PINK NO GOOD  
*ENTRÉES ABOVE INCLUDES A DAY VEGETABLE AND CHOICE OF RICE, POTATO OR FRIES*

## SEAFOOD, PASTA, AND CHICKEN

### PAN-SEARED AHI TUNA

SUSHI GRADE CENTER CUT TUNA STEAK PAN SEARED, SERVED OVER A THAI PEANUT SAUCE AND TOPPED WITH  
A CUCUMBER AND BELL PEPPER  
RELISH.....\$17-

**CRABCAKE PLATTER**

TWO 5 OZ. JUMBO-LUMP CRABCAKES, BROILED AND TOPPED WITH CREOLE MUSTARD  
BUERRE  
BLANC.....MARKET

**GLAZED SALMON**

FRESH GRILLED SALMON COATED WITH A SWEET HONEY AND RED WINE GLAZE TOPPED WITH A SWEET CORN  
AND BACON  
RELISH.....\$16-

**ROASTED RED PEPPER TORTELLINI**

TRI-COLORED CHEESE FILLED TORTELLINI SAUTEED IN A ROASTED RED PEPPER CREAM  
SAUCE.....\$11- W/  
CHICKEN.....\$14.5- W/

SHRIMP.....\$15.5-

**CHICKEN AND SMITHFIELD HAM PASTA**

SAUTEED CHICKEN, BABY SPINACH, WILD MUSHROOMS, SMITHFIELD HAM, AND SUNDRIED TOMATOES, TOSSED IN  
A SHERRY CREAM SAUCE AND SERVED OVER PENNE PASTA  
.....\$14.-

**CAPELLINI POMODORO**

CAPELLINI PASTA WITH SAUTEED ROMA TOMATOES, FRESH BASIL, GARLIC, WHITE WINE AND FINE HERBS.  
.....\$10.-

CHICKEN.....\$13.5- W/

SHRIMP.....\$14.5- W/

**SEAFOOD CARBONARA**

LOBSTER, SHRIMP, AND SCALLOPS TOSSED WITH CHAMPAGNE SAUCE, LINGUINI, AND BITS  
OF  
BACON.....\$16.-

**BLACKENED CHICKEN ALFREDO**

PENNE PASTA TOSSED WITH SANTE-FE ALFREDO, TOPPED WITH SPICY BLACKENED  
CHICKEN AND PICO DE  
GALLO.....\$14.-

**ALAMO CHICKEN**

GRILLED CHICKEN BREAST LAYERED WITH BACON, MIXED CHEESE, BBQ SAUCE & PICO DE  
GALLO.....\$12.-

*\*\*\*SEAFOOD & CHICKEN ENTRÉES INCLUDE A DAY VEGETABLE AND CHOICE OF RICE, POTATO OR FRIES\*\*\**

**BURGERS AND SANDWICHES**

**STANDARD BURGER**

HALF-POUND ANGUS HAMBURGER GRILLED JUST THE WAY YOU LIKE IT! SERVED  
WITH LETTUCE, TOMATO & ONION ON A TOASTED BUN .....\$8.5-  
W/ CHEDDAR ADD.....\$.75

**RIVERSIDE BURGER**

HALF POUND ANGUS HAMBURGER TOPPED WITH SPICY BBQ SAUCE, BACON AND  
DOUBLE CHEDDAR CHEESE ON A TOASTED BUN .....\$9.5-

**ROASTED TURKEY**

SLICES OF ROASTED TURKEY, SWISS CHEESE, SLICED RED ONION, TOMATO, AND BABY GREENS, ON TOASTED  
SOURDOUGH BREAD WITH A CRANBERRY MAYONAISE.....\$7.5-

**SOUTHWESTERN CHICKEN WRAPPER**

BLACKENED CHICKEN, PICO DE GALLO, SHREDDED LETTUCE, MIXED CHEESE AND  
SANTE FE SOUR CREAM, WRAPPED IN A CRISPY FLOUR TORTILLA .....\$8.-

**FRENCH DIP**

THINLY SLICED STEAK TOPPED WITH SAUTEED MUSHROOMS AND ONIONS SERVED WITH AU JUS.....\$9-  
W/ SWISS ADD.....\$.75

**BUFFALO CHICKEN WRAP**

CHICKEN BREAST STRIPS FRIED GOLDEN BROWN TOSSED IN HOT SAUCE SERVED WITH MELTED SWISS CHEESE, SHREDDED LETTUCE, CUCUMBER, RED ONION, AND A BLUE CHEESE SPREAD IN A CRISPY FLOUR TOTILLA.....\$9-

**GRILLED CHICKEN MELT**

JUICY CHICKEN CUT INTO STRIPS WITH SAUTEED WILD MUSHROOMS, PICO DE GALLO, LETTUCE, & MELTED MOZZARELLA CHEESE SERVED ON TOASTED SOURDOUGH BREAD WITH DIJONAISE.....\$8.5-

**THE REUBEN SANDWICH**

THINLY SLICED CORNED BEEF, SAUERKRAUT, MELTED SWISS CHEESE, THOUSAND ISLAND SPREAD ON A TOASTED PRETZEL ROLL.....\$8.-

**CRABCAKE SANDWICH**

JUMBO LUMP CRABCAKE FRIED UNTIL GOLDEN BROWN SERVED ON A TOASTED BUN WITH COCKTAIL OR TARTAR SAUCE.....\$11-

**BLACKENED PRIME RIB SANDWICH**

ANGUS PRIME RIB COATED WITH CAJUN SEASONINGS SERVED ON A TOASTED BUN WITH HORSERADISH SAUCE.....\$10-

**TUSCAN WRAP**

GRILLED SIRLOIN, PICO DE GALLO, SHREDDED LETTUCE, GORGANZOLA CHEESE, BACON, AND BALSAMIC VINAIGRETTE, WRAPPED IN A CRISPY FLOUR TORTILLA.....\$9-

**KID'S MENU**

INCLUDES FRENCH FRIES AND DRINK.....\$5.-  
\*\*\*\*KID'S BURGER\*\*\*\*KID'S MACARONI & CHEESE\*\*\*\*KID'S CHICKEN TENDERS\*\*\*\*KID'S TORTELLINI\*\*\*\*  
(RESERVED FOR CHILDREN 12 YEARS AND UNDER)

**BEVERAGES**

COKE    DIET COKE    SPRITE    LEMONADE    SWEET TEA  
GINGER ALE    ICED TEA    HOT TEA    COFFEE    MILK

*\* BANQUET FACILITIES AVAILABLE FOR PRIVATE PARTIES AND RECEPTIONS  
PLEASE ASK TO SEE A MANAGER FOR DETAILS\**

An assortment of desserts are made fresh daily on premise to fit seasonal demands. Detailed descriptions are available from any server assisting with your dining experience.

\*18% GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE.\*

*DESPITE USING THE HIGHEST QUALITY INGREDIENTS, CONSUMING RAW OR UNDERCOOKED PRODUCT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*