

Appetizers

Chicken Tenders

served with your choice of dressing
side items are a la carte

3 piece \$ 5.95 5 piece \$ 8.95

Chicken Wings “Paducah Style”

house-fried to perfection and finished
with our very own “club rub” with
your choice of mild, hot, garlic
parmesan or teriyaki

half dozen \$ 10.00 full dozen \$ 15.00

Crispy Vegetable Spring Rolls

served with our own citrus ponzu and
raspberry sweet chili glaze

\$ 9.75

Loaded Chili Cheese Fries

a generous portion of crisp seasoned fries topped
with our house chili, cheddar-jack cheese
sauce and green onions

\$ 7.95

House Pepper-Jack Cheese Sticks

served with honey-chipotle aioli

\$ 8.50

Soups & Salads

House Made Soup of the Day

Cup \$ 3.95 Bowl \$ 5.75

Creamy Chicken & Wild Rice

Cup \$ 3.75 Bowl \$ 5.50

Smoky Red Bean Chili

with cheddar-jack cheese

Cup \$ 3.95 Bowl \$ 5.75

Harvest Field Greens

mixed field greens, ripe tomato,
cucumbers, shredded cheddar-jack
cheese and house croutons

Side \$ 4.75 Entrée \$ 7.75

Classic Caesar

hearts of romaine lettuce tossed with our own
creamy anchovy dressing, Asiago cheese
and house croutons

Side \$ 4.75 Entrée \$ 7.75

Farmer’s Market

mesclun greens, baby spinach, Granny Smith apples,
dried cranberries, candied pecans, mandarin oranges
and bleu cheese crumbles graced by our
citrus champagne vinaigrette

Side \$ 5.75 Entrée \$ 8.75

Iceberg Wedge

crisp iceberg lettuce topped with smoked bacon, vine
ripe tomatoes, red onions, bleu cheese crumbles and
graced with our creamy bleu cheese dressing

Side \$ 5.50 Entrée \$ 8.50

Customize your salad by adding: Grilled Chicken \$ 5 Colossal Shrimp(3) \$ 6 4 oz Salmon Fillet \$ 6 8 oz NY Strip Steak \$ 6

Classic Chef

mixed field greens, julienned ham, smoked turkey,
cheddar and Swiss cheeses, finished with hard cooked
egg, vine ripe tomatoes, cucumber and served with
your choice of dressing

\$ 12.75

Southwest Shrimp Fajita

spice seared rock shrimp, mixed field greens, ripe
avocado, shredded pepper jack cheese, roasted red
peppers and hard cooked egg served with our own
chipotle ranch dressing and fresh pico de gallo

\$ 13.75

Black & Bleu Steak

8oz New York Strip blacken-seared to perfection,
served atop crisp hearts of romaine, diced tomato,
smoked bacon, roasted sweet red peppers and
bleu cheese crumbles graced by our
creamy bleu cheese dressing

\$ 15.25

Grilled Chicken Cobb

leafy greens, seasoned grilled chicken, smoked bacon,
vine ripe tomatoes, cucumbers, bleu cheese crumbles,
hard-cooked egg, ripe avocado and served
with your choice of dressing

\$ 13.25

Fresh Fruit Par 3

an array of seasonal fruit paired with a trio of chicken salad, tuna salad and served
with raspberry yogurt dipping sauce and griddled blueberry muffin

\$ 10.25

Dressing choices include: French, Ranch, Bleu Cheese, Balsamic Vinaigrette, Creamy Italian,
Honey Mustard, Citrus Champagne Vinaigrette & Raspberry Vinaigrette

Lunch From The Hot Line

choice of one side item

King Reuben

shaved corned beef piled high on grilled marble rye with sauerkraut, melted swiss and Thousand Island dressing

\$ 10.75

New York Steak Sandwich

cooked to perfection and served on a toasted hoagie bun with traditional garnish and creamy horseradish sauce

\$ 12.75

3 Tier Club

ham & smoked turkey, Swiss cheese, smoked bacon, lettuce, tomato, mayonnaise and served on your choice of toast

\$ 9.50

Classic Club Chicken Wrap

rolled in a soft flour tortilla with lettuce, tomato, red onion and shredded cheddar-jack cheeses, griddled crispy and served with creamy ranch dressing

grilled, blackened, fried or buffalo style

\$ 9.50

1/2 Pound All-Beef Burger

served on a toasted Kaiser bun with your choice of cheese: swiss, cheddar, pepper-jack, American or bleu cheese

\$ 9.75

Farmer's Egg Sandwich

smoked bacon, ham, aged cheddar, two over medium eggs served on griddled sourdough bread

\$ 8.95

Salmon BLT

griddled Atlantic salmon, smoked bacon, crisp lettuce, vine ripe tomatoes and served on a griddled sourdough bread with lemon-herb aioli

\$ 11.50

Kentucky Hot Brown

a generous portion of shaved smoked turkey served open faced on griddled whole wheat toast, ripe tomatoes, smoked bacon and parmesan mornay sauce, served piping hot

\$ 8.75

Prime Rib Philly

shaved prime rib piled high with sweet peppers, onions, provol cheese sauce and served on a toasted hoagie roll

\$ 11.75

Sicilian Hot Sub

smoked ham, pepperoncini, aged salami, pepperoni, Italian herbs and cheeses served hot on griddled garlic baguette

\$ 10.50

Grilled Chicken Breast Sandwich

served on a toasted Kaiser bun with traditional garnish

\$ 8.95

South Of The Border

served with house-made guacamole, sour cream, salsa and fresh pico de gallo

Vegetarian Quesadilla

fresh baby spinach, sweet peppers, vine ripe tomatoes and garden vegetables, griddled crisp with pepper-jack and mozzarella

\$ 10.25

Chicken Quesadilla

grilled chicken, smoked bacon, onions, sweet peppers and cheddar-jack cheeses

\$ 11.25

Steak Quesadilla

spice seared New York Strip steak onions, sweet peppers, tomatoes, jalapenos and pepper jack and cheddar cheeses

\$ 12.25

Loaded Tamales

steamed in the husk, served piping hot with house-made chili, diced onions and shredded cheddar-jack cheese

2 Tamales \$ 8.25

3 Tamales \$ 11.50

Sides

Savory Fries

Sweet Potato Waffle Fries

Seasoned House Chips

Tater Tots

Cottage Cheese

Fresh Fruit Cup

Battered Fried Onion Rings

Creamy Coleslaw