

# Burgers, Sandwiches and Wraps



**Served with soup of the day, fresh tossed salad or french fries. Upgrade to a Caesar salad, onion rings or Mulligatawny soup for \$1.00**

**BBQ Bacon Cheeseburger** \$9.00  
1/2 lb. hamburger char-broiled topped with our homemade BBQ sauce, smokey bacon and aged cheddar cheese

**Wisconsin Burger** \$8.00  
1/2 lb. hamburger seasoned just right and char-broiled, served with your choice of cheese...(american, cheddar, gouda or swiss)

**Home on the Range** \$11.00  
1/2 lb. buffalo burger seasoned to the max, char-broiled, served on a home-style bun with red ripe tomato, leaf lettuce, sweet onion and pickle

**Bleu Cheese Burger** \$9.00  
1/2 lb. hamburger dredged in cracked pepper then char-broiled, topped with fresh crumbled bleu cheese

**Vegetable Burger** \$9.00  
we use a lot of roasted vegetables to form a healthy high fiber patty and grill it. Served with mayo, red ripe tomato, sweet onion, leaf lettuce and a pickle on a homestyle bun

**New California Chicken Flatbread** \$9.00  
a West Coast classic featuring flatbread baked with grilled seasoned chicken strips, fresh pesto, marinated artichoke hearts, diced asparagus spears, and sun-dried tomatoes

**Greek Island Flatbread** \$9.00  
Greek pita flatbread smothered with spinach, onions, kalamata olives and sun-dried tomatoes marinated in garlic and wine, then baked with Moroccan spiced grilled chicken and feta cheese

**Hawaiian Ham** \$8.00  
grilled honey cured ham, grilled pineapple slices, sweet honey mustard and toasted sesame seeds on a grilled homemade hoagie

**New Chicken Cordon Bleu Wrap** \$8.00  
crisp romaine lettuce, diced smoked ham, tender chicken breast, red ripe tomato, sweet onion, swiss cheese and honey mustard all rolled in a flour tortilla

**Blastt** \$8.00  
the Chef's favorite! Smoked bacon, leaf lettuce, fresh avocado, alfalfa sprouts, red ripe tomato and smoked turkey on homemade sunflower wheat bread

**Chicken Pesto Panini** \$9.00  
A masterpiece!! Marinated artichokes, fresh pesto and smoked gouda accompany a tender grilled chicken breast, all pressed inside a ciabatta roll

**New Philly Steak & Cheese Wrap** \$8.00  
a flour tortilla rolled with seasoned sliced beef, sautéed sweet onion, crunchy bell peppers, fresh chopped romaine, ranch dressing and gooey provolone cheese, then grilled golden brown

**New Smoked Turkey BLT Wrap** \$8.00  
a flour tortilla stuffed with smoked turkey, honey cured bacon bits, fresh chopped romaine, red ripe tomato, country ranch dressing and shredded parmesan

**Prime Rib Dip** \$9.00  
slow-roasted prime rib, sliced thin and piled high on a home-style hoagie, with au jus for dipping

**Ying & Yang Wrap** \$8.00  
ginger teriyaki chicken, toasted almonds, Mandarin oranges, shredded cabbage, hearts of romaine lettuce and oriental sesame dressing rolled in a warm tortilla

**Smoked Turkey Club** \$9.00  
a triple decker with mayo, crisp bacon, fresh green leaf lettuce, red ripe tomato, aged cheddar cheese and smoked turkey on thick sliced french bread

**Grilled California BLT** \$8.00  
homemade thick sliced sunflower wheat bread grilled with peppered bacon, leaf lettuce, red ripe tomato, mayo and fresh guacamole

**Bogey's Reuben** \$9.00  
grilled on thick sliced marbled rye bread with pastrami, Guryere cheese, sauerkraut and spicy 1000 island dressing

**WE ALSO HAVE A FULL BAR AVAILABLE WITH ALL YOUR FAVORITES. ENJOY A NICE GLASS OF WINE WITH YOUR ENTRÉE TODAY!**

## Salads

Salads served with choice of dressing and Tuscan garlic bread

- Caesar Salad** \$8.00  
hearts of romaine lettuce tossed with our house Caesar dressing, aged parmesan cheese and sun-dried tomato foccacia croutons  
Grilled chicken \$10.00 / Grilled jumbo prawns \$11.00
- Cranberry Spinach** \$8.00  
fresh baby spinach leaves topped with fresh crumbled bleu cheese, dried sweetened cranberries, toasted almonds and sesame seeds, served with raspberry walnut vinaigrette
- New Italian Grilled Chicken Salad** \$9.00  
spring mix tossed with Italian dressing then topped with sliced zucchini, diced peppers, fresh grape tomatoes, olives, mozzarella cheese and a marinated sliced grilled chicken breast
- Orchard Salad** \$10.00  
spring mix tossed with smoked turkey, crumbled bleu cheese, candied pecans, sliced Granny Smith apples and homemade pineapple vinaigrette
- New Rangoon Salad** \$9.00  
crisp spring mix tossed with walnut raspberry vinaigrette, bay shrimp, diced smoked ham, fresh tomatoes, cucumbers, celery and green onions
- New BBQ Chicken Salad** \$9.00  
grilled seasoned chicken tossed with our homemade BBQ sauce, served on a bed of ranch dressing with spring mix, pepperjack cheese, green onions, bell peppers, red ripe tomatoes, black beans, toasted corn and topped with crispy tortilla strips
- House Salad** \$4.00  
tossed salad mix with baby carrots, olives, cucumbers and grape tomatoes. With a cup of soup \$6.00
- Soup & Half Sandwich** \$7.00  
cup of soup and half of a deli sandwich

## Soup & Side

## Orders

- Steak-Cut French Fries** \$4.00
- Beer Battered Onion Rings** \$6.00
- Mulligatawny Soup - Cup** \$3.50
- Mulligatawny Soup - Bowl** \$5.50
- Soup of the Day - Cup** \$2.50
- Soup of the Day - Bowl** \$4.50

## Entrées

Served with soup of the day or fresh tossed salad. Upgrade to a Caesar salad, onion rings or Mulligatawny soup for \$1.00

- Polynesian Salmon** \$11.00  
a savory Coho salmon filet marinated in sesame ginger soy then char-broiled, topped with homemade pineapple-mango salsa, served with rice pilaf
- High Energy Plate** \$10.00  
for protein lovers! Choice of a 1/2 lb. char-broiled hamburger patty, vegetable patty or a lemon herb chicken breast topped with sautéed mushrooms and melted provolone cheese, served with fresh fruit and cottage cheese
- Bite Size Steak** \$10.00  
our tender hand-cut tri-tip sirloin marinated Montreal style, char-broiled, served with our signature Au Jus and pan-fried garlic potatoes
- New Tortilla Encrusted Tilapia** \$9.00  
encrusted with blue and yellow corn tortilla, then grilled to a golden perfection, topped with chile lime salsa
- Blackened Prime Rib** \$11.00  
tender, slow roasted prime rib dipped in our cajun blend of seasonings and blackened New Orleans style in a cast iron skillet, accompanied by our creamy horseradish sauce and served with pan-fried garlic potatoes
- Steamed Vegetable Bowl** \$8.00  
fresh broccoli, cauliflower, zucchini, mushrooms and baby carrots flash steamed for crispness, served atop rice pilaf with sweet teriyaki for dipping
- New Blackened Snapper** \$9.00  
red snapper dusted in our blend of cajun seasoning and seared in a cast iron skillet, served with homemade tartar sauce and rice pilaf
- New Alaskan Amber Cod** \$10.00  
Alaskan Amber beer-battered cod deep-fried golden brown, served with homemade tartar sauce and fries
- New Flat Iron Steak** \$10.00  
a 5 oz flat iron steak seasoned Montreal style then char-broiled, served with pan-fried garlic potatoes
- New Bay Shrimp Alfredo** \$9.00  
fresh bay shrimp, green onions and crimini mushrooms tossed with fettucini and our own creamy garlic alfredo sauce

 **HAPPY HOUR EVERY NIGHT FROM 4PM to 6PM**