

APPETIZERS

Shrimp & Pesto Bruschetta

Poached shrimp, basil pesto, tomato & parmesan cheese on grilled French bread
\$ 6.95

Chicken Wings

Original, Buffalo or Sweet chili & garlic served with celery sticks
\$8.95

Nachos

Fresh fried tortilla chips, cheese, onions, tomatoes, black olives, jalapenos, guacamole & sour cream
\$5.50
Add Chicken or Beef \$2.00

Onion Rings

Served with garlic dipping sauce
\$5.95

Spinach Dip

Spinach, parmesan, mozzarella & cream cheese with Pita chips
\$8.95

Mozzarella Sticks

Served with marinara sauce
\$5.95

Shrimp Cocktail

Poached & chilled shrimp served with house made cocktail sauce & lemon
\$8.95

SANDWICHES

Meatloaf Sandwich

Grilled meatloaf, caramelized onions, sliced tomatoes & American cheese on grilled sourdough
\$7.95

Island Chicken

Soy & chili marinated chicken breast topped with grilled pineapple, pickled red onions, lettuce & wasabi mayo on a grilled ciabatta
\$7.95

West Texas Chicken

Grilled chicken breast, bacon, pepper jack cheese, jalapenos & avocado with ranch dressing on Texas toast
\$7.95

Steak Sandwich

Burgundy, black pepper marinated sirloin steak with Texas toast
\$10.95

Club

Classic triple-decker of ham, turkey, bacon, lettuce, American & Swiss cheese & mayo on your choice of bread
\$6.95

Chicken Fried Steak

Topped with pepper jack cheese, bacon, red onions and honey mustard on a Kaiser roll
\$7.95

Loaded Roast Beef

Sliced roast beef, chopped lettuce, tomatoes, crispy fried onions & creamy horseradish on a ciabatta roll
\$7.95

Florentine Chicken

Olive oil marinated chicken breast with roasted peppers, caramelized onions, basil pesto parmesan cheese on French bread
\$7.95

Buffalo Chicken

Lightly breaded & deep fried chicken breast tossed in Buffalo sauce with lettuce, tomato & bleu cheese dressing
\$7.95

**Chicken Salad Croissant

With fresh fruit
\$6.95

Reuben

Corned beef, Swiss, sauerkraut on marble rye with 1000 Island
\$7.95

Rachel

Grilled turkey, Swiss, sauerkraut on marble rye with 1000 Island
\$7.95

Soup and Sandwich

Cup of soup & a half sandwich. Choose: Reuben, Rachel, or Deli
\$5.95

All burgers and sandwiches come with your choice of:

Fries, Sweet Potato Fries, Chips, Soup or Salad

Sandwich only discount \$1.00

Substitute Onion Rings or Fruit for \$1.50;

Loaded baked potato for \$0.95

Baked potato after 5:00 p.m. only

**Lite Side items only include the sides indicated

SALADS

Salads include garlic cheddar biscuits

Taco Salad

Tortilla bowl, lettuce, tomatoes, onions, black olives, jalapeno, guacamole & sour cream
Chicken or Beef \$8.95 1/2 Salad 6.95

Chicken Caesar Salad

Fresh Romaine lettuce, tossed with Caesar dressing and topped with tomatoes, red onions, croutons, parmesan cheese & grilled chicken
\$8.95 1/2 Salad \$6.95

Cobb Salad

Salad Greens, tomatoes, bacon, hard-boiled eggs, avocado, & blue cheese crumbles
\$8.95 1/2 Salad \$6.95

Mediterranean Salmon Salad

Grilled salmon on spring greens topped with cucumbers, Feta cheese, Kalamata olives, tomatoes, red onions & artichoke hearts served with balsamic vinaigrette
\$9.95 1/2 Salad \$7.95

Burgers

Barnyard Burger

Grilled patty, bacon, cheddar cheese, peanut butter & a fried egg
\$8.25

French Quarter Burger

Grilled blackened patty, caramelized onions, roasted peppers & pepper jack cheese
\$7.95

Hamburger

Grilled patty on a Kaiser roll
\$6.95

Add Cheese \$.75

Add Bacon \$.75

Add Caramelized Onions \$.75

Chopped Salad

Chopped lettuce, ham, bacon, hard-boiled egg, cucumber, tomato & cheddar cheese with herb ranch dressing
\$8.95 1/2 Salad \$6.95

Philly Steak Salad

Spring greens, mushrooms, onions, bell peppers & sliced steak with Dijon vinaigrette
\$8.95 1/2 Salad \$6.95

Asian Chicken Salad

Spring greens, bell peppers, onions, mushrooms, Mandarin oranges, crispy noodles & grilled chicken with a sesame vinaigrette
\$8.95 1/2 Salad \$6.95

NCC Salad

Spring greens, walnuts, strawberries, red onions, blue cheese crumbles & grilled chicken with raspberry vinaigrette
\$8.95 1/2 Salad \$6.95

Blue Burger

Grilled patty, caramelized onions, hickory smoked bacon & blue cheese
\$7.95

Luau Burger

Grilled teriyaki glazed patty, grilled pineapple, pickled red onions & Swiss cheese
\$7.95

NCC Burger

Grilled patty, sautéed mushrooms, hickory smoked bacon, American cheese & fried onions
\$7.95

Patty Melt

Grilled patty, caramelized onions, American & Swiss cheese on marble rye
\$7.95

Beef

Surf & Turf

Chargrilled NY strip with four
Prawns sautéed with olive oil,
garlic & herbs
\$26.95

Black & Blue Ribeye

Blackened Ribeye topped with
bleu cheese & fried onions
\$23.95

Sirloin

Burgundy, black pepper
marinated 8oz. sirloin
\$16.95

Seafood

Grilled Salmon

Finish with Bernaise sauce
\$18.95

**Lite Side Garlic Herb

Crusted Cod

With steamed broccoli
\$14.95

Filet Mignon

6 oz. Cut of tenderloin grilled to
your liking
\$21.95

New York Strip

Generous 12 oz. cut seasoned
and grilled to your choice
\$22.95

Ribeye

The steak lovers cut – 12 oz. of
perfection
\$22.95

Pork

Apple Cider Brined Pork Chops

Finished with a bourbon, stone-
ground honey mustard glaze
\$14.95

Shrimp Platter

Choose any two

- ~ Cajun Shrimp - Cajun spiced
served with creamy garlic
dipping sauce
- ~ Fried Shrimp - Beer battered
and deep fried
- ~ Shrimp Scampi - Garlic,
butter, lemon juice and
scallions
- ~ Coconut Shrimp - Battered
with coconut & fried
\$18.95

Pan Seared Seabass
With pesto & roasted red pepper
\$23.95

Deep Fried Walleye

Served with tarter sauce &
lemon
\$19.95

Herb & Potato Crusted Cod

Finish with a Hollandaise sauce
\$16.95

Homemade Chicken Fried Steak

With real mashed potatoes
topped with country gravy
\$14.95

Homemade Meatloaf

With real mashed potatoes &
gravy & creamed peas
\$13.95

Steak Doneness:

Rare: Red cool to warm center
Medium Rare: Red warm center
Medium: Hot pink center
Medium Well: Slight pink color
Well Done: No pink color

All dinners include Vegetable of the Day, Garlic Cheddar Biscuits, Soup or Salad and your
choice of:

Baked Potato, Mashed Potatoes, Fries, Sweet Potato Fries, Hash Browns, or Rice Pilaf
Substitute Onion Rings or Fruit for \$1.50 or
Loaded Baked Potato for \$0.95
Baked Potato after 5:00 p.m.

**Lite Side items only include the sides indicated and your choice of soup or salad

Chicken

Chicken Marsala

Lightly floured chicken breast with sautéed mushrooms & a Marsala pan sauce
\$16.95

City Fried Chicken

Boneless fried chicken breast with real mashed potatoes and country gravy
\$14.95

Pasta

Pasta Neptune

Shrimp, crab, white fish, scallions & garlic tossed with a citrus Alfredo over linguini
\$18.95

Chicken Parmesan

Tenderized chicken breast breaded and deep fried topped with marinara and parmesan cheese on linguini
\$16.95

**Lite Side Chicken Breast

With steamed broccoli
\$10.95

Chicken Delmonico

Lightly floured chicken breast sautéed with red onions, mushrooms, artichokes & finished with chicken stock & cream
\$16.95

Chicken Pesto

Olive Oil marinated grilled chicken, red onions, tomatoes, & mushrooms tossed with basil pesto over linguini
\$16.95

Alfredo

Linguini pasta tossed with a garlic cream sauce
\$12.95
Add Chicken \$3.00
Add Shrimp \$4.00

Spaghetti & Meatballs

\$14.95

SIDE DISHES

Baked potato	\$1.50
Rice Pilaf	\$1.50
Beer battered French Fries	\$1.50
Mashed Potatoes	\$1.50
Hash browns	\$1.50
House salad	\$2.25
Caesar salad	\$2.25
Loaded Baked Potato	\$2.25
Sweet Potato Fries	\$1.50
Four Garlic Cheddar Biscuits ...	\$2.00
House-made soups of the day -	
Cup	\$1.95
Bowl	\$2.95
Quart	\$7.95

DRINKS

Soda Pop (Pepsi, Coca Cola & Dr. Pepper products), Hot or Iced Tea, Coffee, White or Choc. Milk, Lemonade, Cappuccino, Hot Chocolate, Juice:
(Pineapple, Orange, Tomato, Grapefruit and Cranberry)
Free refills on fountain pop, tea, lemonade & coffee

All parties of 8 or more will be automatically charged an 18% gratuity

Wine List

White Wines

Riesling:

Carl Graff Spatlese Riesling Flavors of apple and citrus
Suggested food pairing: Fish, Chicken and Pork \$7.00/glass \$21.50/Bottle

Estancia Riesling Flavors of peach, honey, apple and apricot
Suggested food pairings: richly sauced poultry or seafood \$28.00 /Bottle

Sauvignon Blanc:

Kenwood Sauvignon Blanc Flavors of peaches & cream, melon, lime, and hints of herbs
Suggested food pairings: seafood and fish \$24.00 /Bottle

Chardonnay:

House Wine

Woodbridge by Robert Mondavi Chardonnay Flavors of citrus and apple
Suggested food pairing: Fish and Chicken \$5.00/glass

Sonoma Cutrer Chardonnay Flavors of apple, pineapple and tangerine
Suggested food pairing: Fish and Chicken \$45.95/Bottle

Hahn Chardonnay Aromas of tropical fruit, butterscotch and vanilla Suggested food pairings: Avocado, Brie, Chicken, Lobster \$7.50/Glass \$21.95/Bottle

Pinot Grigio:

Kris Pinot Grigio Clean and refreshing on the palate with hints of linden and honey
Suggested food pairings: Risotto and Grilled white meats \$8.00/Glass \$24.00 /Bottle

Rosé

House Wine

Woodbridge by Robert Mondavi White Zinfandel Flavors of berries and orange blossoms Suggested food pairing: Pastas, Pizza, Grilled or BBQ meats
\$5.00/glass

Wine List

Red Wines

Red Zinfandel:

7 Deadly Zins Loaded with berry fruit, pepper, spice, and earth characteristics
Suggested food pairings: BBQ, Salmon, or Prime Rib \$29.95/Bottle

Syrah:

Concannon Petite Syrah An attractive bouquet of rose petal and cherry with a hint of coconut
Suggested food pairings: Wild game, Beef, Lamb or Dark chocolate \$19.95/Bottle

Merlot:

House Wine

Woodbridge by Robert Mondavi Merlot Flavors of black cherry, blackberry and chocolate
Suggested food pairing: Versatile \$5.00/glass

Bogle Merlot Aroma of Dark plum fruit and flavors of summer cherry
Suggested food pairings: soft cheeses, pork or pasta dishes \$17.50/Bottle

Cabernet Sauvignon:

House Wine

Woodbridge by Robert Mondavi Cabernet Sauvignon Flavors of dark fruit, cocoa and spice; Suggested food pairing: Beef \$5.00/glass

Arnold Palmer Cabernet Sauvignon Flavors of raspberry and pomegranate
Suggested food pairing: Beef \$9.50/Glass \$28.50/Bottle

Wild Horse Cabernet Sauvignon Flavors of cherry, strawberry, cedar, and clove,
Suggested food pairing: Beef \$37.95/Bottle

Pinot Noir:

Francis Ford Coppola Pinot Noir Flavors of berries and vanilla
Suggested food pairing: Grilled Salmon, Chicken, and Lamb \$34.00/Bottle

Le Grand Noir Pinot Noir Aromas of cherry, currant, and savory spices
Suggested food pairings: pork, salad, cheese, tuna or salmon \$6.50/Glass \$19.50/Bottle