



# HANDCRAFTED HOUSE SPECIALTIES

FULL DINNER ENTREES STARTING AT \$13.99  
AVAILABLE ALL DAY, EVERYDAY!

ALL ENTREES INCLUDE: SOUP OR SALAD, DINNER BREAD & BUTTER (BY REQUEST), VEGETABLE & POTATO (UNLESS SPECIFIED) AND DESSERT (PUDDING, JELLO OR ICE CREAM)

## ENHANCE YOUR ENTREE...

### PREMIUM 4 COURSE \$3.99 EXTRA

INCLUDES SOUP AND SALAD, ENTREE & ANY DESSERT  
(FROM OUR ONSITE BAKERY)

### PREMIUM 5 COURSE \$6.99 EXTRA

INCLUDES(4) JUMBO FRIED SHRIMP APPETIZER  
SERVED WITH OUR HOUSEMADE CHIPOTLE AIOLI, SOUP,  
SALAD, ENTREE AND ANY DESSERT (FROM OUR ONSITE BAKERY)

#### #1. APPLE JACK PORK CHOPS

**New** "BACK BY POPULAR DEMAND"  
CENTER CUT TENDER PORK CHOPS TOPPED  
WITH CARMALIZED APPLES AND ONIONS IN A  
BOURBON INFUSED GLAZE, SERVED WITH 1 SIDE  
~~23.99~~ 17.99

#### #2. MILE HIGH MEATLOAF

HOMEMADE MEATLOAF STACKED WITH  
MASHED POTATOES AND TOPPED WITH  
BBQ SAUCE, ONION STRAWS AND CHEDDAR  
CHEESE. COMES WITH ONE VEGETABLE  
~~19.99~~ 16.99

#### #3. ULTIMATE CRAB CAKES

(2) JUMBO LUMP CRAB CAKES, BROILED TO  
PERFECTION OVER CHAR-GRILLED ASPRAGUS  
AND TOPPED WITH A HOUSE MADE MUSTARD  
CREAM SAUCE. COMES WITH ONE VEGETABLE  
~~23.99~~ 18.99

#### #4. RAVIOLI CAPRESSE

**New** HAND MADE RAVIOLI STUFFED WITH RICOTTA,  
SERVED WITH A MEATBALL AND TOPPED WITH  
FRESH TOMATOES, GARLIC AND BASIL IN A RED  
WINE TOMATO SAUCE (COMPLETE)  
~~20.99~~ 16.99

#### #5. RIB EYE STEAK DIANA

**New** HANDCUT 14OZ RIB EYE TOPPED WITH  
MUSHROOMS IN A PORT WINE DEMI GLAZE  
SERVED WITH SAFFRON RICE AND  
MEDLEY VEGETABLES  
~~35.99~~ 27.99

#### #6. SHEPHERD'S PIE

MINCED AND BRAISED GROUND BEEF WITH PEAS,  
CARROT, CORN KERNELS, TOPPED WITH GARLIC  
CHEESE MASH AND TOASTED EN CASSEROLE  
SERVED WITH BROWN GRAVY (COMPLETE)  
~~19.99~~ 16.99

#### #7. OVER STUFFED GROUPE

(2) FILET OF GROUPE, STUFFED WITH JUMBO LUMP  
CRAB MEAT STUFFING THEN BROILED TO  
PERFECTION. CHOICE OF POTATO AND  
ONE VEGETABLE  
~~24.99~~ 18.99

#### #8. GRANDMA'S FAMOUS CHICKEN POT PIE

HEARTY CHICKEN & VEGETABLE STEW TOPPED  
WITH A HOMEMADE PIE CRUST (COMPLETE)  
~~18.99~~ 14.99

#### #9. FLANK STEAK TERIYAKI

**New** SLICED FLANK STEAK OVER RICE PILAF TOPPED  
WITH SAUTEED ASIAN VEGETABLES IN OUR  
HOUSE MADE TERIYAKI SAUCE (COMPLETE)  
~~23.99~~ 17.99

#### #10. GNOCCI BOLOGNESA

**New** BRAISED FRESH SEASONED ANGUS GROUND BEEF  
IN OUR HOMEMADE TOMATO SAUCE AND A TOUCH  
OF RED WINE TOSSED WITH GNOCCIS (COMPLETE)  
~~19.99~~ 15.99

#### #11. SHRIMP & EGGPLANT PARMIGIANA

**New** 3 PERFECTLY BREADED JUMBO SHRIMP AND SLICED EGGPLANT  
FRIED AND TOPPED WITH OUR HOUSE MARINARA AND  
IMPORTED MOZZARELLA SERVED WITH SPAGHETTI (COMPLETE)  
~~19.99~~ 17.99

#### #12. NASHVILLE SIZZLER

12 OZ. NY STRIP STEAK HAND CUT,  
BLACKENED & CHAR-GRILLED TO PERFECTION OVER HOUSE  
MASH POTATOES, TOPPED WITH ONION STRAWS AND DRIZZLED  
WITH OUR SIGNATURE SPICY NASHVILLE STINGER SAUCE  
(CHILI PEPPER BOURBON CREAM SAUCE).  
SERVED WITH ONE SIDE  
~~31.99~~ 20.99

#### #13. CHICKEN CROQUETTES

OUR "50 YEAR OLD RECIPE"- ALL WHITE MEAT  
AND FRIED TO PERFECTION OVER MASH  
AND SERVED WITH ONE VEGETABLE  
~~16.99~~ 13.99

#### #14. BOURBON CHICKEN

SAUTEED CHICKEN, ONIONS AND  
MUSHROOMS IN OUR HOMEMADE BOURBON  
SAUCE OVER RICE AND CHOICE OF (1) SIDE  
~~21.99~~ 17.99

#### #15. PASTA PARMIGIANA BOWL

"A TWIST TO OUR TRADITIONAL CHICKEN PARM"  
CHICKEN CUTLET CHOPPED AND TOSSED IN PENNE  
PASTA WITH OUR HOMEMADE MARINARA SAUCE,  
PARMESAN CHEESE AND TOPPED WITH  
IMPORTED MOZZARELLA  
(COMPLETE)  
~~23.99~~ 17.99

#### #16. MARBLEHEAD COMBO

"BEST VALUE" OUR FAMOUS CRAB CAKE,  
STUFFED FLOUNDER AND STUFFED  
JUMBO SHRIMP  
~~27.99~~ 20.99

#### #17. GRILLED CHICKEN & ASPARAGUS ALFREDO

**New** CHARBROILED CHICKEN BREAST AND FRESH  
ASPARAGUS TOPPED WITH OUR HOMEMADE PARMASAN  
ALFREDO SAUCE OVER FETTUCCINI (COMPLETE)  
~~22.99~~ 17.99

#### #18. SUMMER BEET SALAD

**New** SLICED ROASTED BEETS AND ONION PICKLED AND  
SERVED OVER SPRING MIX, TOPPED WITH FETA CHEESE,  
CANDIED WALNUTS, MANDARIN ORANGES AND  
STRAWBERRIES. SERVED WITH A BALSAMIC VINAIGRETTE  
(COMPLETE AND SOUP RECOMMEND AS FIRST COURSE)  
~~16.99~~ 13.99

#### #19. FLOUNDER FILET OSCAR

**New** WILD CAUGHT FLOUNDER BROILED AND TOPPED  
WITH CRAB MEAT, ASPARAGUS AND HOUSE  
MADE TARRAGON SAUCE SERVED WITH 1 SIDE  
~~24.99~~ 20.99

#### #20. CRAB IMPERIAL

**New** OUR HOUSE RECIPE IMPERIAL CRAB TOPPED WITH A  
CHEESE CREAM SAUCE FINISHED WITH BUTTERED PANKO  
AND OVEN BAKED TO A GOLDEN BROWN SERVED WITH  
POTATO AND VEGETABLE  
~~24.99~~ 19.99

#### #21. CHICKEN CHESAPEAKE

TENDER CHICKEN BREAST STUFFED WITH JUMBO  
LUMP CRAB FILLING AND TOPPED WITH A  
JUMBO LUMP CRAB ALFREDO SAUCE OVER  
LINGUINI (COMPLETE)  
~~29.99~~ 20.99

#### #22. SALMON FLORENTINE

BROILED FILET OF SALMON TOPPED WITH SPINACH,  
TOMATOES AND MOZZARELLA CHEESE OVER OUR  
SIGNATURE RISOTTO MILANESE FINISHED, WITH A  
WHITE WINE GARLIC SAUCE (COMPLETE)  
~~24.99~~ 19.99

#### #23. TEXAS CHOPPED SIRLOIN STEAK

14 OZ. GROUND SIRLOIN TOPPED WITH ONION  
STRAWS, HOMEMADE BBQ SAUCE &  
SHREDDED CHEDDAR OVER MASH,  
SERVED WITH (1) SIDE  
~~19.99~~ 16.99

#### #24. NEW ORLEANS SEAFOOD PASTA

**New** SHRIMP, CLAMS, MUSSELS AND CRAB MEAT TOSSED  
IN A CAJUN CREAM SAUCE OVER PENNE PASTA  
(COMPLETE)  
~~32.99~~ 25.99

### VEGETABLES / SIDES

FRESH HOUSE MEDLEY • BAKED POTATO • BAKED SWEET POTATO • MASHED POTATOES • RICE PILAF  
APPLE STUFFING • FRENCH FRIES • COTTAGE CHEESE • APPLE SAUCE • PICKLED BEETS • FRIED EGGPLANT  
POTATO SALAD • COLE SLAW • HOME FRIES • PASTA (SUBS 2 SIDES)



CHECK OUR BLACKBOARD OR ASK YOUR SERVER FOR OUR DAILY VEGETABLES, ENTREES AND SOUPS OF THE DAY!

Orama  
DIGITAL DESIGN