

## Appetizers

### Justin's Chicken Wings \$6.99

Ten lightly breaded Chicken Wings, fried to perfection.  
Served with your choice of Sauce, Crisp Celery and Bleu Cheese Dressing.  
Available in Classic Buffalo, Honey BBQ, Sweet Sesame, or Plain

### Baked Potato Skins \$6.99

Five Baked Potato Cups filled with Bacon, Cheddar and Monterey Jack Cheese, topped with Fresh Green Onions and Served with Sour Cream.

### Smoked Chicken Quesadilla \$6.99

A Sun-Dried Tomato Flour Tortilla filled with Tender Grilled Chicken, Diced Tomato, Green Chilies and Pepper Jack Cheese.  
Served with Sour Cream, Salsa and Guacamole.

### Beer-Battered Vidalia Onion Petals \$5.99

A half pound of Battered Onion Petals Served with our Creamy Horseradish Dipping Sauce.

### The Ultimate Combo \$10.99

Three Baked Potato Skins, a half dozen Chicken Wings in your choice of Sauce, and a quarter pound of Beer-Battered Onion Petals, Served with a variety of Toppings and Dipping Sauces.

## Salads

### The Plaza Side Salad \$3.99

A blend of Fresh Greens topped with Black Olives, Tomato, Cucumber, and our signature Granola. Served with your choice of Salad Dressing.

### Blackened Salmon Salad \$10.99

Cajun Blackened Salmon on a bed of Spring Greens, Red Onion, Cucumber and Parmesan Cheese. Served with our Dijon Vinaigrette Dressing.

### Citrus Chicken Salad \$9.99

A Sage Encrusted Chicken Breast on a bed of Mesculin Greens, Fresh Red Raspberries, Red Onion and Cashews. Served with our Orange Marmalade Dressing.

### Caesar Salad \$6.99

Crisp Romaine Lettuce tossed with Creamy Caesar Dressing, Parmesan Cheese and Garlic Croutons.

Add Grilled Chicken Breast \$8.99

*Salad Dressings:*

Ranch, Western French, Italian, Raspberry Vinaigrette, Dijon Vinaigrette, and Orange Marmalade Vinaigrette

## Soups

### Justin's Homemade Soups of the Day Bowl \$2.99

### Our Chef's daily selection of Seasonal Soups Cup \$1.99

## Sandwiches

*All Sandwiches Served with choice of Kettle Chips or French Fries and Coleslaw*

### Half Pound Sirloin Burger \$7.25

8 oz. of Sirloin Beef grilled and Served on a Buttered Kaiser Roll.  
Topped with Shredded Lettuce, Tomato, and Sweet Onion.

Add Cheese \$.75

### Memphis BBQ Burger \$8.25

Our classic half-pound Sirloin Burger topped with Sweet BBQ Sauce, Sliced Cheddar Cheese, Bacon and Onion Petals.

### Fresh Catch \$7.99

Flaky Batter Dipped Cod, fried to perfection. Served on a Cornmeal Hoagie Roll with Tartar Sauce.

### California Club Sandwich \$7.99

A Tender Grilled Chicken Breast Served on a Ciabatta Roll,  
topped with Bacon, Sun-Dried Tomato Aioli, Spring Greens and Tomato.

### Grilled Chicken Sandwich \$7.25

A Tender Grilled Chicken Breast Served on a Toasted Kaiser Roll  
topped with Honey Dijon, Spring Greens and Tomato.

Add Cheese \$.75

### Turkey Bacon Swiss \$7.99

Three slices of Sourdough Bread filled with Smoked Turkey, Bacon,  
Baby Swiss, Lettuce, Tomato, and Mayonnaise.

## Entrees

### Tarragon Encrusted Ribeye \$19.99

10 oz. USDA choice Ribeye Steak, grilled to perfection then  
Served with Sautéed Mushrooms and Onions.

### Char-Grilled Flat Iron Steak \$15.99

A Tender 7oz. Flat Iron Steak grilled to order and topped with Melted Maytag Bleu Cheese.

### Sun-Dried Cherry Stuffed Pork Tenderloin \$16.99

A choice Pork Tenderloin stuffed with Port Wine Infused Cherries, then seared to order.  
Served with a Shallot Demi-Glace.

### Mango Papaya Grilled Chicken \$15.99

8 oz. of Marinated Grilled Boneless Chicken Breast topped with a Sweet Papaya and Mango Relish.

### Chicken Fontina \$16.99

A Boneless Chicken Breast stuffed with Prosciutto Ham, Fontina Cheese and Fresh Sage.  
Served with a Roasted Pepper <<<Jus.>>>

### Grilled Atlantic Salmon \$16.99

Fresh Grilled Atlantic Salmon in a Sweet Ginger Glaze.

### Almond Tilapia Fillet \$15.99

Tender, Flaky Farm Raised Tilapia topped with a Butter-Crumb Crust.  
Served with a Light Dijon Cream Sauce.

*All Entrées listed above are Served with your choice of Baked Potato, French Fries or Rice, Fresh Vegetable Du Jour, and Warm Breads.*

### Three Cheese Ravioli \$11.99

Three Cheese filled Ravioli, Served in a Rich Marinara Sauce.  
Topped with Grated Parmesan Cheese and Fresh Basil.

Add Chicken \$12.99

### Portobello Linguini Carbonara \$13.99

A generous portion of Fresh Linguini tossed with Julienne Portobello Mushrooms, Applewood Smoked Bacon, Cracked Black Pepper and Grated Parmesan Cheese, finished in a Smooth Alfredo Sauce.

\*Consuming any undercooked meats, poultry, seafood or eggs may increase your risk for foodborne illness\*