## **Starters**

Hummus Plate – Garlic hummus drizzled with extra virgin olive oil, with pita chips, cucumbers, celery, carrots, & tomato. \$8.95

Roasted Corn Dip – Roasted corn with peppers, onions, cream cheese & sharp cheddar, with pita chips. \$8.95 Crab Cakes – Pan seared blue crab cakes served with Romesco sauce & a fresh lemon wedge. \$12.95 Cajun Beef Tips – Cajun seasoned

sautéed beef tips served with a blue cheese dipping sauce. \$12.95

# <u>Salads</u>

Dawley House Salad - Romaine lettuce with garlic croutons, red onion, tomato, Moroccan couscous & cucumber. Your choice of dressing; blue cheese, balsamic vinaigrette, ranch, or Thousand Island. \$9.95 full, \$5.95 half Spinach Salad – Spinach greens, mushrooms, red onions, dried cranberries, & bacon, tossed in balsamic vinaigrette. 12.95 full, \$8.95 half Caesar Salad - Classic Caesar with our homemade dressing, shredded Parmesan, & garlic croutons. \$12.95 Full \$8.95 half. Add grilled chicken \$4.00 Full \$2.00 half Cobb Salad - Romaine lettuce with grilled

chicken, blue cheese crumbles, hard-boiled egg, cucumber, bacon, & diced tomatoes Your choice of home-made dressing; blue cheese, balsamic vinaigrette, Thousand Island or ranch. \$13.95 full, \$9.95 half

#### **Sandwiches**

Each comes with your choice of sandwich side. Sandwich Split Plate Charge \$2 **Rueben -** A generous portion of corned beef, sauerkraut, Swiss cheese & Thousand Island dressing on pumpernickel rye bread \$11.95 **Asparagus Sandwich**– Blanched Asparagus with roasted red peppers, cream cheese, arugula, & lemon aioli on pumpernickel rye bread. \$11.95 **BBQ Pulled Pork Sliders –** Slow roasted pulled pork on slider buns with barbeque sauce, pickles, & fried onion straws. \$11.95

**Grilled Chicken Sandwich** - Boneless chicken breast grilled, topped with bacon, Swiss cheese, lettuce, tomato, & Romesco mayonnaise on a Kaiser bun. \$11.95

Chicken Salad Sandwich – Diced chicken, almonds, cranberries, bacon, onion, & celery on in a creamy dressing on a croissant. \$11.95 My Way Meatloaf - A large slice of meatloaf on a Kaiser bun with choice of 3 toppings; cheddar, Monterey jack, Swiss, onions, mushrooms, lettuce, tomato, pickles, BBQ sauce. \$12.95 add Bacon \$1.95

**Build a Burger -** 1/2 lb. patty of Black Angus beef on a Kaiser bun with your choice of 3 toppings; Monterey jack, Swiss, cheddar, sautéed onions, mushrooms, lettuce, pickles, tomato, onion. \$12.95 add Bacon \$1.95

## <u>Soups</u>

\$4.5 cup \$6 bowl

Freda's Chicken & Dumplings – Our family heirloom recipe handed down for three generations. Delectable dumplings with shredded chicken in a thick broth.

**Soup Du Jour –** Ask about our soup of the day.

# Sandwich Sides

Couscous, smashed potatoes, mushroom risotto, or kettle chips.

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Gluten free bread available upon request for \$1 Substitute cup of soup for your side for \$2

# **Entrees**

Entrees served with a beer bread muffin & choice of; smashed potatoes, mushroom risotto, or couscous. Entree split plate charge \$5 Filet of Beef Tenderloin - 70z melt in your mouth steak wrapped in applewood smoked bacon, grilled to order, with grilled asparagus. \$33.95 Add Béarnaise sauce \$2.95 Home-made Meatloaf Dinner - A huge slab of our meatloaf topped with red wine & mushroom demi-glace, with seasonal vegetables. \$16.95 Seared Salmon - Pan seared Atlantic salmon with Béarnaise sauce & seasonal vegetables. \$24.95 Mahi Mahi – Mahi Mahi Filet, resting on a roasted red pepper coulis, topped with a cilantro pesto, with seasonal vegetables. \$24.95 Chicken Marsala - Tender boneless chicken breast sautéed topped with Marsala mushroom sauce, with seasonal vegetables. \$16.95 Breaded Pork Cutlet - - Tender pork cutlet lightly fried, with country gravy &

#### seasonal vegetables. \$16.95

# Chef's Vegan Entrée

Veggie Quesadilla – Hummus paste,

mushroom, onions, spinach, diced tomatoes & seitan in a tortilla with salsa & sour cream. \$14.95

# Pastas

Gluten Free Penne available \$1 Pasta split plate charge \$3

Lobster Mac & Cheese - Pasta shells, lobster meat, mushrooms, & roasted red peppers in a smoked Gouda & cheddar cheese sauce, topped with panko bread crumbs. \$21.95

**Tortellini Alfredo**– Cheese Tortellini, mushrooms, asparagus & Andouille sausage in a homemade Alfredo sauce. \$19.95

## Desserts

Homemade Ice Cream – Ask about today's flavors. \$4.50/scoop (add to another \$3.95) Root Beer Float – Homemade ice cream with Great River Root Beer. \$7.95 Pie – Ask about today's flavors. \$5.50 Traditional Cheesecake – Made from scratch cheesecake drizzled with strawberry sauce. \$5.95

Red Velvet Cake – Three layer fluffy red chocolate cake with white icing. \$5.95 Orange Crêpes – Two crêpes with sweet orange crème filling, gently warmed in orange-caramel pecan sauce. \$7.95

## **Beverages**

Bottomless - Coke, Diet Coke, Sprite, Root

Beer, Cherry Coke, Fresh Brewed Iced Tea Regular & Decaf Coffee, Hot Tea \$2.75 **Pop Star** – (Cans of Local Soda made with pure cane sugar) Ginger beer, Root Beer, Cream Soda \$3 **Cold Brew Coffee** – Hot or on ice \$3 **Juices** - Apple, Cranberry, Pineapple, Orange, Grapefruit, Grape, Lemonade \$3 *Turn Page for Bar Menu*