

Lewis Center Kitchen Bar

APPETIZERS

Loaded Nachos – 14^{GF V VG}

Fresh Tortilla Chips with Monterey Jack Cheese Sauce, Cheddar Cheese Sauce, Shredded Beef, Fresh Salsa, Sour Cream, and Guacamole.

Philly Egg Rolls – 12

Beef, Peppers, Onions, and Mixed Cheeses; stuffed into wonton skins, rolled, fried, and served with LC Steak Sauce.

Spring Roll Plate – 11^{GF V VG}

A spring roll wrap filled with diced chicken, romaine, parmesan, basil, mint, peppers, and carrots.

A spring roll wrap filled with basil, mint, cilantro, kale, shaved brussels sprout, cabbage, broccoli, cauliflower, radish, and carrots.

Served with Garlic Balsamic, and Asian Sauce

Eggcellence Platter – 9^{GF V VG}

Pickled Beets with a Pickled Egg, Dilled Pickled Brussel Sprouts with a Dill Pickled Egg, and Spicy Gardenia mix with a Spicy Pickled Egg.

Sexy Blue Balls – 8

Four meatballs made from beef tenderloin and strip steak: mixed with Fresh Blue Cheese and LC Special Seasonings. Slow Roasted and served with our House made Sexy Sauce and Steak Sauce.

SANDWICHES

LC STEAK – 16^{GF V VG}

2 Steak Patties covered in Swiss, American, Caramelized Onions, Candy Bacon, and Avocado. Served on a toasted Brioche Bun and endless Fries.

Double Steak – 13^{GF V VG}

2 Steak Patties covered in Cheese, lettuce, tomato, and onion. Served on a toasted Brioche Bun and endless fries.

***Smoked Cheddar Steak – 17^{GF V VG}**

An 8oz Steak Patty Grilled to Perfection with our Special Rub. Topped off with Smoked Cheddar, Fried Onions, Lettuce, and Tomato on a Brioche Bun; Served with endless fries.

***Royal B.A.S.S – 19^{GF V VG}**

A 12oz Steak Patty grilled to Perfection with our Special Rub. Topped with Pepper jack cheese, over medium egg, lettuce, tomato, and onion on a Brioche Bun with endless fries.

12” Philly Steak – 17

8oz of tender sliced Tenderloin and Strip Steak grilled with Green Peppers, Red Peppers, and Onions. Smothered in Cheddar Cheese and Monterey Jack Sauce. Served with endless fries.

12” Italian Steak – 17

8oz of tender sliced Tenderloin and Strip Steak grilled with Italian herbs and onions. Smothered in Fresh Marinara Sauce and Mixed Italian Cheeses. Served with endless fries.

***Asian Turkey Burger – 17^{GF}**

An 8oz Turkey Burger Grilled to Perfection with our Special Asian Rub; On top of a Brioche Bun with fried onions and a Sweet’n’Tangy sauce. Served with endless Fries.

Soft Shell Crab – 24^{GF}

A Jumbo Panko breaded Soft-Shell Crab golden fried. Placed on top of a grilled Brioche Bun with Lettuce, Tomato, and a Special Sauce. Served with endless Fries.

Happy Hour Every Wednesday, Thursday, and Friday from 4pm to 6pm. \$1 Off of All Local Drafts and \$1 Off of All Appetizers.

**May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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ENTREES

LC BURNT ENDS – 20^{GF}

10oz of Double Slow Roasted Prime Beef with a special LC Rub, Spices and BBQ Glaze; served with two sides.

LC Chicken Tenders – 14^{GF V VG}

Four Grilled or Fried Chicken Tenders tossed in herbed corn flour, deep fried, and served with two sides.

***LC Creole Salmon – 18^{GF}**

A Center Cut Salmon Fillet with Creole seasoning on top of a bed of herbed rice with black beans, sweet corn, and a savory sauce.

***Honey Salmon – 18^{GF}**

A Center Cut Salmon Fillet with a Honey Glaze served with two sides.

LC Fish Tacos – 18^{GF}

Asian White Fish seasoned and fried to perfection; served with three warm Corn Tortillas, Diced Tomatoes, Red Onions, and Cilantro with Herbed Rice, Pico Salsa, Sour Cream, and Guac.

Cherry Pepper Steak Tacos – 18^{GF V VG}

3 corn tortillas filled with grilled strips of Tenderloin and Strip Steak; topped with diced cherry peppers, onions, and cilantro. Served with herbed rice, Pico salsa, sour cream, and guac.

***Strip Steak – 36^{GF}**

A 16 oz Center Cut Prime Angus Beef Strip Steak grilled to perfection. Served with 2 sides and house made Steak Sauce.

***Australian Wagyu Steak – 40^{GF}**

A 10oz Center Cut Sirloin Wagyu steak grilled to Perfection. Served with 2 sides and house made steak sauce.

***Tenderloin Chop Steak – 20^{GF V VG}**

16oz of Tenderloin and Strip Steak chopped, seasoned with House Rub, caramelized onions, grilled to perfection, and smothered in gravy. Served with 2 Sides and House made steak sauce.

PIES

Salmon Rangoon Pie – 14^{GF}

12" Thin crust dough with Salmon, cream cheese spread, red onions, and a sweet Asian glaze.

Red Pesto N Broccoli Pie – 14^{GF V VG}

12" Thin crust dough with chicken, broccoli, red pesto, and blended Cheeses.

Pepperoni – 12^{GF V VG}

12" Thin crust dough with thick cut pepperoni, marinara, and blended cheeses.

Cheese Pie – 12^{GF V VG}

Thin crust dough with marinara, 7 blended cheeses, and a swirl of creamy cheese sauce.

Ultimo Veggie Pie – 14^{GF V VG}

12" Thin crust dough with blended vegan cheeses, broccoli, green peppers, onions, red peppers, and green olives. Topped with a Kale power blend and Balsamic Glaze.

**All Pies can be made with 100% Cauliflower 12" Crust for \$4 Up charge.*

SIDES – 5

Broccoli Fries Sweet Puffs

Herb Toasted Rice Baked Potato

Mac N Cheese Side Caesar Side Salad

Southern Greens Baked Beans

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DESSERTS

Key Lime Pie – 6

Whipped cream rosettes and toasted coconut decorate a tart Key lime mousse pie set atop a graham cracker crust.
Individually sized.

Turtle Cream – 6

Chocolate cookie crust is topped with chocolate mousse, then finished with caramel, chocolate chips, and pecans.

Peanut Butter Cream – 6

Chocolate crust layered with peanut butter mousse, chocolate ganache, and crushed peanut butter cups.

Peanut Butter Tart – 8^{GF V}

Calling all peanut butter lovers! These vegan peanut butter tarts are made with a chocolate cookie crumb crust filled with Reese's peanut butter. A chocolate shell sits on top, with a peanut butter swirl.

Lemon Blueberry Cheesecake – 10^{GF V}

This Simply ultimate craveable dairy-free New York cheesecake-style dessert is individual; Sweetened with natural cane sugar and on a traditional crust made with a butter bean base and organic agave nectar.
Topped with a Lemon custard and blueberries.

Smores – 8

Reminiscent of campfire treats, these miniatures start with a graham cracker-dough that is filled with layers of rich chocolate and gooey marshmallow filling.

Topped with Cherries, shaved Chocolate, and Marshmallow.

SALADS

Blooming Salad – 13^{GF V VG}

Blooming Baby Butter Lettuce with Bacon, Blue Cheese, Eggs, and Granola. Choice of Dressing

LC Salad – 15^{GF V VG}

Romaine Lettuce, dried Cherries, dried Apricots, Carrots, Parmesan cheese, and Sundried Tomatoes.

**Added Protein*

Chicken Tenders – 6

Sliced Steak – 9

Salmon Fillet – 9

BEVERAGES – 2.79

Coke, Diet Coke, Sprite, Hi C Fruit Punch, Mr. Pibb, Ginger ale, Lemonade, Milk, Chocolate Milk, and Iced Coffee.

Monin Flavorings - 0.50 per shot

Strawberry, Black Cherry, Watermelon, Coconut, Blue Raspberry, Peach, Passion Fruit, Pomegranate, Mango, Dragon Fruit, Granny Smith Apple, Vanilla, Caramel, and Espresso.

Immunity Boost Shot – 1.00

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Brunch Menu

***16 oz T-Bone N Eggs – 28^{GF}**

A 16oz T-Bone cooked to your specs. Served with 2 eggs fried or scrambled, hash browns, and a jumbo buttermilk biscuit.

Belgian Waffle N Meat – 10

A sweet Belgian Waffle served with butter, maple syrup, and bacon or sausage.

\$3 Add into Raspberries, Blackberries, Blueberries, or Strawberries.

\$3 Add into Chocolate Chips or Peanut Butter Chips

French Toast N Meat – 10

3 slices of Thick Cut Cinnamon Bread fried to perfection. Served with maple syrup, butter, and bacon or sausage.

\$3 Add Apple Cinnamon or Cherry Burst Topping

\$3 Add warm Blackberries, Raspberries, Blueberries, or Strawberries

Steak Egg and Cheese Sandwich – 10^{GF V VG}

Tender slices of Strip steak and Tenderloin sautéed with onions, eggs, red peppers, and cheddar cheese. Topped on a Brioche bun and served with 2 sides.

***Bacon Egg N Cheese Biscuit – 9**

A jumbo flakey buttermilk biscuit. Topped with 2 over medium eggs, 3 thick cut bacon strips, and American Cheese. Served with 2 sides.

Only Served from 11am to 3pm on The Weekends

Biscuit N Gravy – 8

A jumbo flakey buttermilk biscuit. Topped with Country Pepper Gravy

Jumbo Steak Burrito – 12

A jumbo Flour tortilla filled with tender slices of Strip steak, tenderloin, hash browns, scrambled eggs, and cheddar cheese. Served with fresh salsa, sour cream, and guacamole.

Hungry's Honey Chicken N Biscuit – 9^{V VG}

A jumbo flakey buttermilk biscuit split in 2. Layered with 2 Golden fried chicken tenders and drizzled in Sweet Clover Honey. Served with 2 sides.

Bacon, Sausage Patties, and Hash browns – 5 each

3 strips of thick sliced smoked Bacon grilled.

2 Whole Hog sausage patties grilled.

Shredded potato's grilled to golden perfection

Cantaloupe Fruit Bowl – 6^{GF V VG}

A half sweet cantaloupe filled with peaches, pears, pineapple, cherries, and apricot.

Jumbo Cinnamon Roll – 4

Cinnamon roll that is a rich, flaky dough with a hint of citrus and creamy, sweet cinnamon filling. Baked to a golden brown and glazed with a creamy powder sugar.

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