

# MENU

# APPETIZERS

#### FCC WINGS \$12

One pound of traditional jumbo wings either tossed or naked. Sauces: Hot, Mild, BBQ, Teriyaki, Garlic Parm and Honey Mustard.

### DEEP FRIED CHEESE CUBES \$9

Pepper Jack cheese cubes with BBQ or ranch dipping sauce.

#### SPINACH DIP \$10

Creamy spinach dip topped with melted parmesan cheese. Served with homemade chips.

### **SAUERKRAUT BITES \$10**

Deep fried to golden brown and served with bacon horseradish sauce.

### AVAILABLE FRIDAY AND SATURDAY SHRIMP COCKTAIL \$12

Five jumbo shrimp served on a bed of lettuce in a martini glass with homemade cocktail sauce.

### ALA CARTE SIDES

Homemade Fries \$2.5 Tater Tots \$2.5 Fruit Cup \$3 (Seasonal) Coleslaw \$2

# S A L A D S & S O U P S

### GRILLED CHICKEN BLT SALAD \$12

Romaine, Carrots, Bacon, Diced Tomato, Shredded Cheese, House Croutons, Grilled Chicken and Choice of dressing.

### CAESAR SALAD \$9

Romaine, Shredded Parmesan Cheese, House Croutons and Caesar Dressing.

### SOUP DU JOUR

CUP \$3.5 BOWL \$5

### SALAD DRESSINGS

Ranch French Italian Balsamic & Oil Bacon Horseradish Honey Mustard

# PIZZA

# HOMEMADE 12 INCH PIZZA

Pepperoni \$14 Meat Lovers \$18

# ASK YOUR SERVER ABOUT OUR HOMEMADE DESSERTS

# ENTREE S

All entrees include: roasted red skins or homemade fries and vegetable of the week

### SALMON FILLET \$18

Eight ounce Salmon filet with your choice of bourbon or orange glaze.

### BOURBON INFUSED PORK CHOPS \$13

Two 4oz grilled boneless pork chops infused with bourbon seasoning.

### MARINATED CHICKEN \$12

Two 4oz boneless chicken breast marinated with a bourbon seasoning.

# PLATTERS& WRAPS

### FRESH LAKE ERIE PERCH PLATTER \$19

Lightly breaded and fried to a golden brown. Served with homemade fries and coleslaw.

#### CHICKEN FINGER PLATTER \$12

Five deep fried tenders with choice of sauce. Served with homemade fries and coleslaw.

## CHICKEN BACON RANCH WRAP \$10

Choice of deep fried or grilled chicken, bacon, lettuce and tomato, topped with ranch in a flour tortilla wrap. Served with homemade fries.