

APPETIZERS

FRENCH ONION SOUP **

*Topped with mozzarella, Swiss, and pecorino
cheese \$6.50*

CAJUN CHICKEN & SAUSAGE SOUP

Cup \$5 Bowl \$6.50

ZUCCHINI STICKS

*Italian breaded zucchini sticks lightly fried, with
spicy ranch for dipping \$7.50*

GINGER CHICKEN POT STICKERS

*Wrapped in Oriental pastry, pan fried, on a bed
of our famous sesame mustard sauce \$10*

RILEY & JAKE'S WINGS **

*Try 'em Buffalo style, Jerk style, or BBQ, served
with bleu cheese or ranch and celery sticks*

6 wings - \$8 12 wings - \$15

LOADED TATER TOTS

*Tater tots fried and topped with cheddar-jack
cheese, bacon and scallions, with sour cream for
dipping \$9.50*

CHOP SALAD **

*Iceberg lettuce tossed with grape tomatoes, bacon,
onion straws, mushrooms, hardboiled egg,
crumbled bleu cheese and ranch dressing \$7*

APPETIZER SAMPLER

*Perfect for sharing! Enjoy a sampling of our
wings, potato skins and pretzel sticks \$14*

NACHOS GRANDE GF

*Tri-color tortillas layered with shredded cheese,
tomatoes, scallions, black olives and jalapenos,
with sour cream and salsa*

Small \$7 w/beef \$9 Large \$12 w/beef \$15

SPINACH ARTICHOKE DIP GF

*Topped with mozzarella cheese, served warm with
tri-color tortilla chips \$9*

ONION STRAWS

*Thinly sliced Spanish onions dusted with
seasoned flour and fried golden brown \$6*

CHICKEN QUESADILLA

*Flour tortilla with cheddar jack cheese, taco
seasoned chicken, tomato & scallions, with sides
of jalapenos, sour cream & salsa \$9.50*

CHEESESTEAK EGG ROLLS

*Egg roll wrappers filled with meat and cheese,
fried golden, with spicy ketchup \$9.50*

CHICKEN FINGERS

*Hand breaded in Ritz crackers, with our honey
mustard sauce \$8.50*

BAVARIAN PRETZEL STICKS

*Three soft pretzel sticks served warm with creamy
cheese sauce \$7.50*

POTATO SKINS

*Filled with cheddar-jack cheese, bacon and
scallions, with a side of sour cream \$8*

GLUTEN FREE - GF

CAN BE PREPARED GLUTEN FREE - **

SALADS

FIESTA SALAD **

Mixed greens tossed in white balsamic vinaigrette, topped with corn salsa, black beans and tortilla strips
Petite \$7.50 Regular \$9.50 Add Cajun chicken, shrimp, salmon \$5/\$6/\$7

CAESAR SALAD **

A signature dish! Romaine tossed in our homemade dressing, garnished with croutons and shaved pecorino cheese
Petite \$7.50 Regular \$9.50 Add chicken, shrimp, salmon \$5/\$6/\$7

ORCHARD COBB SALAD GF

Mixed greens, sliced pears, apples, pecans, goat cheese, bacon and hardboiled egg, with choice of dressing \$11
Add chicken, shrimp, salmon \$5/\$6/\$7

SEARED AHI TUNA SALAD **

Mixed greens, red peppers, peanuts, scallions and mandarin oranges tossed in a sweet chili vinaigrette, topped with sesame crusted tuna & fried rice noodles
Petite \$12 Regular \$15

SEARED SALMON SPINACH SALAD GF

Sweet and spicy pan seared salmon atop baby spinach with candied pears and julienne apples, tossed in Dijon vinaigrette, garnished with toasted almonds \$16

GORGONZOLA STEAK SALAD GF

Mixed greens, red onion, grape tomatoes, gorgonzola cheese and sweet & spicy pecans tossed in Italian vinaigrette, topped with grilled flank steak \$17

BURGERS

ANGUS BURGER **

8 ounces of fresh Angus beef \$12

PRETZEL BURGER **

Soft pretzel bun, American cheese, shredded lettuce, bacon and Russian dressing \$14.50

JAKE'S BURGER **

Topped with Pork Roll, American cheese and a fried egg \$14.50

BRIE, BACON AND BEER BURGER **

Our Angus burger topped with brie cheese, bacon and beer braised onions \$14.50

TURKEY BURGER **

White meat turkey burger on a multi-grain bun \$11

BLACK BEAN BURGER **

On a multi-grain bun with choice of toppings \$14

*All burgers served with French fries Sub sweet potato fries \$1 Sub gluten free roll \$1
Toppings: Cheddar, Swiss, American, Monterey, Bleu, Shrooms, Onion \$1 Bacon \$1.50*

SANDWICHES

CAJUN CHICKEN SANDWICH **

Grilled chicken dusted with Cajun spices, topped with Monterey Jack cheese, with a side of Cajun mayo \$10.50

HOT TURKEY SANDWICH **

House roasted turkey over white bread with mashed potatoes, gravy and cranberry relish \$11

OPEN-FACED REUBEN **

Corned beef, Swiss cheese, Russian dressing and sauerkraut served open-faced on seedless rye, with a side of coleslaw \$13.50

BUTTERMILK CHICKEN SANDWICH

Chicken breast marinated in buttermilk, dredged in seasoned flour and fried, on a bun with bacon, tomato and pickle chips, with a side of spicy ranch \$13.50

ROASTED VEGETABLE SANDWICH **

Zucchini, squash, portabella mushroom, red onion and red pepper marinated and roasted, served warm on a ciabatta roll with fresh mozzarella \$10.50

SHRIMP PO' BOY

The classic, with Cajun seasoned fried shrimp, lettuce and tomato, piled on a hoagie roll and drizzled with Cajun mayo \$14

PORTERHOUSE WRAP

Flour tortilla rolled with roast beef, cheddar cheese and grilled red onions, baked and served with a side of sour cream horseradish sauce \$14

FRENCH DIP **

Thinly sliced roast beef served warm on a steak roll with Monterey jack cheese and garlic butter, presented au jus \$13.50

Substitute gluten free roll \$1

ENTREES

BRATWURST & PEROGIES **

Three jumbo bratwursts braised in beer and grilled, over a bed of sauerkraut, accompanied by mini cheese filled perogies sautéed with butter and onions \$18

SHRIMP & CRAB SCAMPI

Succulent shrimp and lump crab meat sautéed in a garlic infused olive oil, tossed with linguini, tomato and chiffonade of basil, topped with pecorino cheese \$22

MAPLE PECAN PORK GF

Boneless pork loin chops grilled with a pure maple syrup glaze, paired with mashed sweet potatoes and fresh vegetables \$17

CRAB CAKES

Specially seasoned jumbo lump crab cakes fried golden brown, with Louis sauce, rice and vegetables \$20

ENTREES

CHICKEN & SAUSAGE RIGATONI

Chicken and sweet Italian sausage tossed with rigatoni pasta in our light tomato basil sauce, finished with a swirl of scampi butter and pecorino cheese \$18

FISH & CHIPS

Fresh cod fillet dipped in our beer batter and fried golden brown, with fries, tartar sauce and homemade coleslaw \$17

HERB CRUSTED CHICKEN

Twin chicken breasts marinated in white balsamic vinaigrette, coated in an herb crust and pan seared, over roasted vegetables and mashed potatoes \$18

MONTREAL TOP SIRLOIN **

10 ounce choice top sirloin grilled with Montreal spices, topped with garlic butter and onion straws, over mashed potatoes and fresh veggies \$24

ROAST TURKEY PLATTER **

House roasted turkey, homemade stuffing and mashed potatoes all covered in turkey gravy, with a side of cranberry relish \$18

BABY BACK RIBS **

Half rack of tender baby back ribs grilled then slow roasted and lathered with our own Bourbon BBQ sauce, with fries and coleslaw \$21

FRIED SHRIMP BASKET

Half pound of golden fried shrimp with French fries, coleslaw and cocktail sauce \$17

GARLIC RIBEYE **

12 ounce ribeye grilled and brushed with garlic butter, topped with onion straws, with mashed potatoes and fresh vegetables \$27

APPLE CIDER CHICKEN

Twin chicken breasts sautéed with granny smith apples in an apple cider demi glace, served over mashed sweet potatoes and fresh vegetables \$18

MAHI MAHI TACOS

Strips of fresh Mahi Mahi blackened in a skillet, served in soft flour tortillas with cheddar-jack cheese, lettuce, pico de gallo and chipotle cream sauce \$16

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