

Judi's Dinner Menu

All dinner items are served with a side choice unless otherwise specified.

Side Choices: Baked Potato, Sweet Potato, Rice Pilaf, Veggies, or Waffle Cut Fries

Premium Sides +1.50 Fruit, Sweet Potato Fries, Pasta Marinara

Add a soup or salad to your meal (+3)

Specialty Dinners

No split plate offered on Lamb or Ribs

*Full Rack of Lamb	<i>Market Price</i>
- herb crusted and grilled to perfection	
*Half Rack	<i>Market Price</i>
Full Rack of Baby Back Ribs	33
- slow roasted pork ribs with BBQ sauce	
Half Rack	22
Lamb Shank	32
- seared and roasted tender in herbs and vegetables	

Judi's Char-Broiled Steaks

Hand cut, char-broiled and served with house-made demi glaze

*Top Sirloin 8oz	20
- naturally marbled, lean and full of flavor	
*New York Strip - 8oz	26
- bold flavor with a balance of tenderness and texture	
- 12OZ	31
*Filet Mignon 6oz	29
- premium cut, melt in your mouth tender	

Chicken Specialties

Creamy Artichoke Chicken	22
- sautéed chicken breast, garlic, mushrooms, spinach, in a heavy cream and garlic butter sauce	
Chicken Picatta	20
- chicken breast sautéed with garlic, capers, lemon, white wine, and garlic butter sauce	
Chicken Alfredo Pasta	25
- grilled chicken breast in a rich creamy cheese sauce with broccoli, cauliflower, carrots, mushrooms and garlic	
Chicken Parmesan over Angel Hair	20
- breaded chicken breast, browned and served with a homemade marinara, topped with mozzarella over angel hair pasta	

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Pork Specialties

<i>Pork Pommery</i>	22
- pork tenderloin, pounded, floured and sautéed with mushrooms, garlic, and a Dijon cream sauce	
<i>Pork Picatta</i>	22
- Pork tenderloin, pounded, floured and sautéed with garlic, lemon, white wine capers and garlic butter sauce	

Seafood and Fish Specialties

<i>Wild Caught Walleye</i>	28
- floured and pan fried, topped with a garlic lemon butter sauce	
<i>Almond Trout</i>	26
- pan fried and topped with almonds, lemon and garlic butter sauce	
<i>Organic Irish Salmon 6oz</i>	28
- seasoned, grilled and finished in the oven	
<i>Shrimp Scampi</i>	26
- sautéed shrimp, garlic, lemon, white wine and garlic butter	
<i>Deep Fried Seafood Platter</i>	26
- Alaskan Cod, shrimp and clams, hand breaded and deep fried	
<i>Fish & Chips with Coleslaw</i>	19
- Alaskan Cod, hand breaded and deep fried	
<i>Baked Alaskan Cod</i>	20
- Alaskan Cod baked in garlic, lemon, white wine and butter sauce	

Vegetarian Dinners

<i>Pasta Pomodoro</i>	15
- sautéed tomato, garlic, onion, fresh basil, and marinara sauce over angel hair pasta	
<i>Veggie Pasta</i>	17
- sautéed mushrooms, garlic, broccoli, carrots, spinach, cauliflower, and roasted red peppers, with a garlic butter sauce, over linguini	
<i>Eggplant Parmesan</i>	16
- breaded eggplant, fried and served with a homemade marinara, topped with mozzarella over angel hair pasta	
<i>Veggie Alfredo Pasta</i>	18
- broccoli, cauliflower, carrots, mushrooms, and garlic in a rich alfredo sauce over fettuccine	

Judi's Salad

Dressing Choices –

Homemade Bleu Cheese, Ranch, Thousand Island, Honey Mustard, Balsamic Vinaigrette or Italian.

<i>Bay Shrimp Salad</i>	20
- bay shrimp, fresh salad topped with cucumber, tomato, red onion, - 3-bean salad, egg, cheddar and Swiss	
<i>Greek Chicken Salad</i>	20
- char-broiled chicken breast over fresh salad, spinach roasted red peppers, pepperoncini, and Feta cheese	
<i>Chopped Chef Salad</i>	18
- turkey, ham, cheddar, swiss, egg, broccoli, cauliflower, zucchini, cucumber, tomato, and our fresh homemade salad mix... all chopped up	
<i>Caesar Salad</i>	12.50
- romaine lettuce, parmesan, croutons (add chicken +5.5)	
<i>Caprese Plate</i>	11
- Fresh mozzarella, tomato, and basil, and a side of balsamic vinaigrette	

Judi's Lighter Side

<i>Beef Burgundy</i>	15
- steak chunks sautéed with onions, peppers and mushrooms in a beef gravy	
<i>Beef Tips</i>	17
- steak sautéed with onions and peppers in a garlic butter sauce	
<i>Potato Crusted Walleye</i>	16
- 4oz floured walleye, topped with shredded potato and pan fried	
<i>Pasta Marinara</i>	12
- linguini pasta, topped with homemade marinara sauce	
<i>Pasta Alfredo</i>	12
- fettucine pasta topped with creamy alfredo sauce	
<i>*Liver and Onions</i>	16
- pan fried beef liver with onion and bacon	

Burgers and Sandwiches

Side choices: Waffle Cut Fries, Coleslaw, Soup, Cottage Cheese, Salad, or 3-bean Salad

<i>*Cheeseburger</i>	14
<i>*Bocchi Burger</i>	16
- bacon, green chili and cheddar cheese	
<i>*Bleu Burger</i>	16
- bacon and bleu cheese crumbles	
<i>Chicken Breast Sandwich</i>	16
- your choice of Thai, Cajun or plain chicken with tomato and lettuce	

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Judi's Sides & Add-ons

<i>Waffle Cut Fries</i>	4.50	<i>Coleslaw</i>	4
<i>Fresh Fruit</i>	5	<i>Garlic Bread</i>	3.75
<i>Pickled Beets</i>	5.50	<i>Sweet Potato Fries</i>	5
<i>Cottage Cheese</i>	4	<i>Steamed Veggies</i>	5.50
<i>Garlic Cheese Bread</i>	4.50	<i>3-Bean Salad</i>	4.50
<i>Onion Rings</i>	5	<i>Side Dressing</i>	0.75
<i>Cup Soup</i>	6.50	<i>Bowl Soup</i>	7.95
<i>Dinner Salad</i>		7.75	

Non- Alcoholic Beverages

Pepsi products including, Pepsi, Diet Pepsi, Sierra Mist, and Root Beer



Fresh Brewed Iced Tea, Raspberry Iced Tea and Lemonade



Variety of Hot Tea Flavors, Spiced Cider, Hot Chocolate, Fresh Ground Coffee and Decaf



Sedona Mineral and Sparkling Water

Specialty Homemade Desserts

Judi's Famous Pecan Pie

Bread Pudding

with rum raisin sauce

Butter Brickle Chocolate Chip Cream Cheese Pie

Key Lime Cheesecake

Double Chocolate Cheesecake

with chocolate fudge frosting

Triple Decker Orange Frosted Carrot Cake

Ice Cream Flavors

Vanilla Bean

Butterscotch Chocolate Chip

White Chocolate Caramel

Double Chocolate Kahlua Cafe

Double Chocolate Raspberry

Amaretto White Chocolate

With Toasted Almonds

Pistachio