Breakfast

BISCUITS & GRAVY

Cast iron skillet sausage gravy with house-made drop biscuits

Half order- 1 biscuit...\$6 Full order- 2 biscuits...\$10

ON THE LIGHTER SIDE

Kettle Hardy Stone Ground Oats...\$4 with brown sugar

Also available:

Raisins.... \$1 Strawberries.... \$1 Pecans.... \$2 Chopped Apple.... \$1

Blueberries.... \$1

BENEDICTS

Poached eggs on an English muffin with creamy hollandaise sauce

> Ham.... \$12 Salmon.... \$18 Shrimp...\$16

Crab Cake.... \$18

Filet.... \$16

Sausage or Bacon.... \$12 Spinach/mushroom.... \$14

> Add country cuts...\$3 Or a Fruit Cup...\$4



PLATTERS 🐷

All platters include coffee

MINI-AMERICAN.... \$9 One egg any style, choice of

breakfast meat and 1 slice of toast

MINI-COUNTRY.... \$10

One egg any style, choice of breakfast meat and short stack pancakes

ALL-AMERICAN.... \$11

Two eggs any style, choice of breakfast meat, country cuts and

1 slice of toast

COUNTRY BREAKFAST.... \$12

Two eggs any style, choice of breakfast meat and double stack pancakes

FAVORITE BREAKFAST BEVERAGES

Cordial Coffee

Chambord and Dark Godiva Lefty O'Doul's Bloody Mary Mix.

The Ultimate Coffee

Kahlua, Frangelico, Grand Marnier & Baileys

Bloody Mary... Vodka and

Mimosa... Prosecco Original... orange juice Hawaiian... Malibu & Pineapple

Madras... ½ OJ & ½ cranberry Peach... Schnapps & Peach Puree

Coffee...\$2.50 (Regular or Decaf) Hot Tea...\$2.50 Hot Chocolate \$3

Whole Milk...\$3 Juice...\$3 (Orange, Pineapple, Cranberry)

ON-THE-SIDE

Country Cuts...\$3 Ham...\$4

Sausage...\$4 Bacon...\$4

Cup of Gravy...\$4

Seasonal Fresh Fruit Cup...\$4 Bowl...\$8

2 slices Toast...\$3.50

SWEET CREAM PANCAKES

Served with real butter and Warm maple syrup

Short Stack... \$4

Double Stack... \$9

try adding:

Blueberries \$1 Pecans \$2

Raspberries \$1

Chocolate Chips \$1

EVERGREEN FRENCH TOAST

Made with thick sliced baguette bread

One Slice ...\$4 Two Slices...\$6

Three Slices...\$8

Delicious with Mixed Berry Compote...\$3

OMELETS

All omelets are stove-top, skillet made, With 3 hand-whipped eggs and served with 1 slice of toast

SPINACH OMELET... \$12

Fresh Spinach, wild mushroom blend, oven roasted tomatoes and asiago cheese

SHRIMP OMELET...\$13

Shrimp, Tomato, Red Onion, Basil and asiago cheese

SALMON OMELET... \$14

Fresh Canadian Salmon, onions, capers and asiago cheese

BUILD YOUR OWN OMELET... \$14

Ham Asiago Bacon **Swiss** Sausage Cheddar Sweet peppers Pepper cheese Wild mushrooms Bleu Cheese **Tomatoes** Mozzarella Parmesan Spinach

Onion

Jalapenos

Add Country Cuts...\$3 Add a Fruit Cup... \$4 Add Avocado... \$2

Ruthless Bar & Patio

Where we are just a touch off

APPETIZERS

PORTABELLA FINGERS \$8

Breaded and deep-fried and served with ranch dressing

SPINACH BAGUETTES \$9

Creamy three-cheese dip with artichoke, spinach, roasted red peppers & garlic Placed on garlic buttered baguette

BRUSCHETTE \$10

Garlic and Cheese topped Baguettes of Artisan Bread finished with Tomato Slice, Red Onion, Fresh Basil and drizzled with a Balsamic Reduction

CRAB BITES \$15

House-made deep fried Crab Cake Balls

PRETZEL STIX \$8

Brushed with butter, topped with kosher salt, Beer cheese sauce

CHEESE STIX \$6

Served with marinara sauce

SPICY CHEESE CURDS \$7

Served with marinara sauce or mango habanero syrup

CHICKEN TENDERS \$10

Choose: Breaded, Spicy or Grilled

SOUTHWEST EGGROLLS \$8

Stuffed with chicken, black beans, corn, red onion, sweet pepper, cilantro, jalapeno and lime juice accompanied with chipotle sauce

THE LOADED \$12 *Broaster Fries *Country Potatoes *Chips

Pick your meat * BBQ pulled pork *Chicken *Bacon, Fresh jalapeños, cheese sauce and sour cream



Broaster Chicken (Try our chicken spicy)

2-piece Dark Meat \$6

2-piece White Meat \$7

Half Chicken \$13

Full Chicken \$20

SALADS

COBB \$16

Tomato, Red Onion, Ham, Bacon, English Cucumber, Boiled Egg, Avocado, Mozzarella Cheese

SOUTHWEST \$10

Corn, Black Beans Jalapeno's, red pepper, Grilled southwest rubbed chicken Chipotle Dressing

SPINACH SALAD \$10

Topped with Fresh Apple, Red Onion, **Boiled Egg and Pecans Balsamic Vinaigrette**

HOUSE \$6

Red Onion, English Cucumber, Tomato, House Made Croutons ADD: Cheese \$2

Chopped Bacon-\$4, Chicken-\$3, Ham-\$3 Filet-\$6 Shrimp-\$4, Salmon-\$6

> Dressings: Ranch, Bleu Cheese, Balsamic Vinaigrette

RUTHLESS SIDES

VEGETABLE MEDLEY \$5

Bok choy, mushroom, red pepper, red onion, haricots verts, garlic

ASPARGUS \$3

Seasoned, Buttered and grilled

GREEN BEANS \$2

Sauteed in garlic butter

JASMINE RICE \$2 HOUSE FRIED CHIPS \$3

BROASTER FRIES \$3

Wedges of Idaho potato (Try them spicy)

COUNTRY POTATOES \$3

Deep fried potato cubes

AUGRATINE \$5

Baked Three Cheese Thin Sliced Potatoes

BUILD A PASTA \$8

1st Pick your pasta

*Cavatappi *Fettuccini

2nd Pick your sauce

*Marinara *Alfredo *Cheese

3rd Pick your protein

*Bacon \$4*Sausage \$3*Ham \$3* Chicken \$3*Filet \$6 *Salmon \$6

4th Pick your vegetables

- *Mushroom*Spinach*Red Peppers
- *Onions*Tomatoes

SANDWICHES

BUILD A SANDWICH \$10

1st Pick your protein

- *2 Smashed Burger Patties
- *Chicken Breast *Tenderloin
- *Pulled Pork *Portabella Mushroom

2nd How do you want it cooked:

Grilled, Breaded or Spicy

3rd Add the extras:

*Bacon-\$4 *Pulled Pork \$3

*Cheese \$2

4th Pick your toppings:

Lettuce Tomato Red Onion Dill Pickle Mayonnaise BBO Garlic Truffle Aio Mango Habanero

STEAK SANDWICH \$18

Filet cooked in garlic/rosemary butter, Topped with red onion and red peppers

SALMON BLT \$16

Grilled Salmon, Bacon, Lettuce, Tomato, Chipotle Ranch

THE BLEU MESS \$14

Grilled pork loin cutlet Topped with bleu cheese, bacon Mango habanero syrup

REUBEN \$12

Corn Beef, Swiss Cheese, Sauerkraut, House made Thousand Island, Rye Bread

CHICKEN PARMESAN SANDWICH \$9

Breaded chicken, mozzarella cheese and pasta sauce & fresh basil

MORE THAN BAR FOOD

STIR FRY \$16

Bok choy, mushroom, red pepper, red onion, haricots verts, pickled ginger, garlic with a hoisin sesame sauce served over Jasmine Rice

ADD: Chicken-\$3, Shrimp-\$4, Filet-\$6, Salmon-\$6

4 OZ FILET \$22 (add 4 oz Filet \$18) Cooked in rosemary butter and topped with Demi Sauce served with augratin Potatoes & Asparagus

SURF & TURF \$38

Filet, Salmon & Shrimp served with au gratin Potatoes & Asparagus

GRILLED SALMON \$18

Seasoned and grilled, served with Rice and Asparagus

SHRIMP SCAMPI \$14

5 oz Shrimp serving cooked in a garlic wine sauce served with Rice and Asparagus

PORK SHANK \$22

Served with country potatoes

14 OZ PRIME RIBEYE \$42

Served with Augratin Potatoes & Asparagus