

## Appetizers

### **3 Cheese Spinach Dip**

Baked to order and served with blue corn tortilla chips. 6.75

### **Williamsburg Crab Cakes**

Handmade crab cakes, served with sweet potato fries and tartar sauce. 10.25

### **Oyster Selection**

Fresh oysters served raw or fried. 11.00  
Rockefeller 13.00

### **Onion Straws**

Buttermilk soaked onions, battered and golden fried. 3.50

### **Shrimp Cocktail**

Chilled tiger shrimp served with cocktail sauce. 9.25

### **Coconut Shrimp**

Jumbo shrimp coconut fried and served with plum sauce. 10.25

## Soups & Salads

### **Today's Soup Selection**

Cup or Bowl 4.25/5.50

### **Stage Coach Onion Soup**

Full of croutons and melted Provolone cheese. 5.25

### **Caesar Salad**

Fresh Romaine lettuce tossed in our creamy Caesar dressing topped with croutons and Parmesan. 8.25  
Add grilled chicken 10.50  
Add blackened salmon 11.50

### **Chopped Salad**

Iceberg lettuce, bacon, bleu cheese, tomato and egg tossed with sweet and sour dressing. 9.00

### **House Salad**

Mixed greens, tomato, cucumber, and croutons with you choice of dressing. 7.50

## Entrees

*Most entrees served with your choice of two side items. Unless otherwise noted.  
Specialty sides and salads available for additional charge.*

### **Filet Mignon**

Hand-cut beef tenderloin over a Cabernet Sauvignon demi glace and topped with mushrooms. 23.00  
Queen (6 oz.) 27.00  
King (8 oz.)

### **Yankee Pot Roast**

Slow braised beef over mashed potatoes with roasted vegetables and gravy. 15.50

### **Flame Kissed Chopped Steak**

Eight Ounce grilled chopped steak topped with mushroom gravy and onion frizzles. 12.95

### **Chicken Cordon Bleu**

Stuffed with ham and Swiss cheese, topped with a creamy honey Dijon sauce. 17.00

### ***Fried Chicken***

Southern fried to a golden brown, served with mashed potatoes and vegetables. 12.75

### ***Apple Nut Chicken***

Six ounce sautéed chicken breast with a walnut and apple cinnamon cream sauce. 15.95

### ***Citrus Grilled Tilapia***

Grilled seven ounce Tilapia filet topped with Chef Michaels' citrus butter. 15.50

### ***Sautéed Shrimp Alfredo***

Succulent shrimp paired with fresh, creamy alfredo sauce tossed with linguine. 13.95

### ***BBQ Chicken***

Grilled chicken breast smothered in our sweet and tangy BBQ sauce. 12.75

### ***1/2 Slab Baby Back Ribs***

Slow cooked and falling off the bone smothered in our sweet and tangy BBQ sauce. 18.50

### ***Crab Cakes***

2 Maryland style, lump crab cakes pan fried golden brown. 14.25

### **Side Items (a la carte)**

Baked Potato (1.65)  
Twice Bakes Potato (1.65)  
Rice Pilaf (1.50)  
Fresh Fruit (2.50)  
Cole Slaw (1.95)  
Cottage Cheese (1.95)

House Salad (4.50)  
Vegetable Medley (3.00)  
Today's Soup (4.25)  
French Fries (1.75)  
Onion Rings (2.50)  
Tavern Chips (2.95)  
Sweet Potato Fries (2.25)

### **Specialty Sides (with entrée/a la carte)**

Loaded Baked Potato (1.95/3.95)  
Vaden's Corn Pudding (1.95/3.95)  
Creamed Spinach (1.95/3.95)  
Asparagus (1.95/3.95)  
Chopped Salad (2.95/5.00)  
Caesar Salad (1.75/4.50)  
French Onion Soup (2.95/5.25)

### **Beverages**

Coffee 2  
Hot Tea Iced Tea  
Pepsi Diet Pepsi  
Sierra Mist Root Beer  
Dr. Pepper Lemonade  
Free Refills

### **Bottled Beers**

Budweiser 3.5  
Bud Light 3.5  
Miller Lite 3.5  
Michelob Ultra 3.5  
Warsteiner Dunkel 4.5  
Amber Bock 4

### **Red Wines**

	Glass	Bottle
Spellbound Petit Syrah	8	28
Blackstone Cabernet	7.5	24
Jargon Pinot Noir	7.5	22
Lindemans Reserve Shiraz	7	20
Gabbiano Chianti	7	18

### **White Wines**

Clifford Bay Sauvignon Blanc	7.5	20
Hogue Chardonnay	7.5	20
Blufeld Riesling	7	18
Gabbiano Pinot Grigio	7	16

### **House Wines**

Salmon Creek Chardonnay	4.5
Salmon Creek Cabernet	4.5
Salmon Creek Merlot	4.5
Salmon Creek White Zinfandel	4.5