

Appetizers

Toasted Cheese Ravioli

Cheese stuffed ravioli toasted golden brown served with marinara for dipping. 6

Williamsburg Crab Cakes

Handmade crab cakes, served with sweet potato fries and tartar sauce. 9.5

Tidewater Oyster Selection

Fresh oysters served raw or prepared by the chef in the style of your choice. 10.5

Potato Skins

Potato halves stuffed with cheddar cheese and bacon served with sour cream. 6

Chicken Wings

Six wings tossed in mild, hot or BBQ sauce served with celery and bleu cheese. 6.5

Coconut Shrimp

Jumbo shrimp coconut fried and served with plum sauce. 8.5

Shrimp Cocktail

Chilled Tiger shrimp served with cocktail sauce. 9

Soups & Salads

Today's Soup Selection

Homemade soup, prepared daily . Cup or Bowl. 3.5/5

Stage Coach Onion Soup

Full of croutons and melted provolone cheese. 4.5

Spinach Salad

Fresh leaf spinach, bleu cheese, bacon, egg and red onion tossed with warm bacon dressing. 7.5

Caesar Salad

Fresh Romaine lettuce tossed in our creamy Caesar dressing topped with croutons and parmesan. 7.5

Add grilled chicken or steak. 10.5

Add shrimp. 12.5

Chopped Salad

Iceberg lettuce, bacon, bleu cheese, tomato and egg tossed with sweet and sour dressing. 8.5

California Cobb Salad

Iceberg lettuce, bacon, tomato, bleu cheese, avocado, egg, and grilled chicken. 10

Caprese Salad

Mixed greens, roma tomatoes, fresh mozzarella, and red onions with a citrus herb vinaigrette. 8

Entrees

Most entrees served with your choice of soup or house salad and two side items.
Specialty salads available for additional charge.

Steak & Beef Selection

Filet Mignon

Hand-cut beef tenderloin over a Cabernet Sauvignon demi glace and topped with mushrooms.

Queen (6 oz.) 23

King (8 oz.) 27

Suggested Wine: Cabernet Sauvignon

Yankee Pot Roast

Slow braised beef over mashed potatoes with roasted vegetables and gravy. 15

Suggested Wine: Merlot

Home-style Meatloaf

Seasoned ground sirloin with brown gravy, mashed potatoes and vegetables. 12

Suggested Wine: Chianti

Flame Kissed Chopped Steak

8 oz grilled chopped steak topped with mushroom gravy and onion frizzles. 12

Suggested Wine: Pinot Noir

Fillet of Beef Medallions Au Poivre

Pan roasted and topped with a blue cheese and red onion marmalade. 18

Suggested Wine: Petit Syrah

Chicken & Pork Selection

Chicken Cordon Bleu

Stuffed with ham and Swiss cheese, topped with a creamy honey Dijon sauce. 17

Suggested Wine: Chardonnay

Fried Chicken

Southern fried to a golden brown, served with mashed potatoes and vegetables. 12

Suggested Wine: White Zinfandel

Pecan Chicken

Pecan crusted chicken breast drizzled with honey, served with mashed sweet potatoes and vegetables. 16

Suggested Wine: Chardonnay

Tuscan Pesto Chicken

Linguine tossed with tomatoes and basil pesto, topped with grilled chicken and fresh mozzarella. 16

Suggested Wine: Pinot Grigio

Grilled Pork Chop

Grilled, bone-in pork chop topped with gravy and onion frizzles. 18

Suggested Wine: Shiraz

Cinnamon Apple Chops

Two pork chops breaded and pan fried, topped with fresh-made cinnamon apples. 17

Suggested Wine: Sauvignon Blanc

Seafood Selection

Macadamia Nut Crusted Mahi-Mahi

Served over a smooth peanut sauce and drizzled with a mango coulis. 24

Suggested Wine: Sauvignon Blanc

Steak & Shrimp Combo

6 oz Filet Mignon topped with onion frizzles plus 3 crab-stuffed shrimp over garlic butter. 28

Suggested Wine: Malbec

Dynamite Tilapia

Tilapia baked with fresh crab topping then drizzled with a creamy pesto. 22

Suggested Wine: Riesling

Crab Crusted Salmon

Lightly seasoned salmon filet topped with deviled crab and smoked gouda cheese. 24

Suggested Wine: Sauvignon Blanc

Side Items

Baked Potato	Vegetable Medley
Mashed Potatoes	Asparagus
Rice Pilaf	Creamed Spinach (\$1 additional with entrée)
Sweet Potato Fries	
Mashed Sweet Potatoes	
Twice Baked Potato	
Macaroni & Cheese (\$1 additional with entrée)	

Creamed Spinach and Macaroni & Cheese available a la carte. 2.5

Beverages

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

Bottled Beers

Budweiser	3.5
Bud Light	3.5
Miller Lite	3.5
Michelob Ultra	3.5
Warsteiner Dunkel	4.5
Amber Bock	4
St. Paulie Girl (Non-Alcoholic)	3
O'Doul's (Non-Alcoholic)	3

Red Wines

	Glass	Bottle
Spellbound Petit Syrah	8	28
Blackstone Cabernet	7.5	24
Jargon Pinot Noir	7.5	22
Lindeman's Reserve Shiraz	7	20
Melini Chianti	7	18

White Wines

Seaglass Sauvignon Blanc	7.5	20
Hogue Chardonnay	7.5	20
Wente Riesling	7	18
Gabbiano Pinot Grigio	7	16

House Wine

	Glass 4.5	Carafe 8
C.K. Mondavi Chardonnay		
C.K. Mondavi Cabernet		
C.K. Mondavi Merlot		
C.K. Mondavi White Zinfandel		