



BREAKFAST

COUNTRY FRIED STEAK

8oz hand-breaded cube steak, country gravy, hash browns, two eggs,* choice of toast **17**

DENVER OMELET

Ham, green and red bell pepper, onion, cheddar jack, hash browns, choice of toast **12.5**

BISCUITS & GRAVY

Two house-made biscuits, country gravy, two eggs,* two bacon strips or sausage links **12.5**

BELGIUM WAFFLE

Two eggs,* choice of bacon, sausage links or ham steak, maple syrup **12**
Add strawberry or mixed berry compote **2.5**

ZUCCHINI BREAD FRENCH TOAST

Three slices, two eggs,* choice of bacon, sausage links or ham steak, mixed berry compote **16**

CLASSIC BREAKFAST

Two eggs,* choice of bacon, sausage links or ham steak, served with hash browns, choice of toast **11**



CROQUE MADAME

Thin-shaved ham, Texas toast, Gruyère, pepper jack fondue, two sunny-side-up eggs,* herb-roasted tomato **14**

SIDES

Bacon, sausage links or ham steak **3.5**

House-made biscuit or English muffin **2**

Two eggs **3**

House-made biscuit & gravy **5**

Seasonal fruit **4**

Country gravy **3**

Toast **1**

Hash browns **4**

APPETIZERS

NACHOS

Tri-colored tortilla chips, cheddar jack, seasoned ground beef, pepper jack fondue, black olive, green onion, jalapeño, served with fire-roasted salsa, sour cream and guacamole **14.5**

TATER TOT POUTINE

Crisp tater tots, cheese curds, Mac and Jack's brown gravy, house-pulled pork, green onion **13**

CHICKEN WINGS

Tossed in choice of buffalo, house-made bourbon BBQ or spicy garlic butter sauce, served with celery and carrot sticks.

8 Wings **13** / 12 Wings **19**
25 Wings **32**

SOUPS & SALADS

CHEESEBURGER SOUP

Ground chuck, aromatic vegetables, cheddar, green onion, served with pickle chips
Cup 6 / Bowl 8

CHOWDER

Classic New England clam chowder, heavy cream, potato, vegetable, bacon, clam, oyster crackers
Cup 5 / Bowl 7

CAESAR SALAD

Hearts of romaine, house-made Caesar dressing served with lemon, topped with a Parmesan crisp
Half 7 / Full 11

Add blackened steelhead* **9**

Add grilled chicken **6**

Add two shrimp skewers **8**

FRENCH ONION SOUP

Caramelized sweet onion, rich beef broth, toasted baguette, Gruyère
Cup 5 / Bowl 7

COBB WEDGE

Baby iceberg wedges, herb grilled chicken, tomato, avocado, buttermilk bleu cheese, hardboiled egg, smoked bacon, house-smoked bleu dressing
Half 10 / Full 16

SANDWICHES

Served with EPIC fries or coleslaw. Upgrade to garlic fries, tater tots or Parmesan chips for \$1

FRENCH DIP

House-roasted sirloin, toasted ciabatta hoagie roll, sautéed mushroom, caramelized onion, Gruyère, garlic rosemary au jus **16**

BUFFALO CHICKEN WRAP

Spinach tortilla, chicken tenders, buffalo sauce, mozzarella, caramelized onion, house-smoked bleu cheese dressing, romaine heart, sliced tomato **16**

GUACAMOLE & BACON BURGER

8oz Country Natural Beef burger, toasted olive oil ciabatta, romaine, tomato, red onion, cheddar, hardwood smoked bacon, fried guacamole **15**

CHEESEBURGER

8oz Country Natural Beef burger, lettuce, tomato, red onion, choice of cheese, ciabatta bun **12**
Add bacon **1.25**

PORK SANDWICH

Hand-breaded pork, ciabatta bun, mayonnaise, yellow mustard, pickle chips, red onion, lettuce **14**

ENTRÉES

CLASSIC PIZZA

House-made garlic tomato sauce, whole milk mozzarella, pepperoni, Canadian bacon, Italian sausage **16**

LUAU PIZZA

House-made garlic tomato sauce, mozzarella, Canadian bacon, pineapple, chopped bacon, charred green onion, finished with sweet onion sauce **16**

FISH & CHIPS

Hand-breaded Alaskan true cod, house coleslaw, house-made tartar, lemon, EPIC fries **17.5**
Upgrade to garlic fries **1**

INDIAN TACO

House fry bread, seasoned ground beef, kidney bean, pico de gallo, lettuce, cheddar jack, cilantro sour cream **15**

WAGYU MEATLOAF

House-made Wagyu beef meatloaf, mashed potato, Mac and Jack's brown gravy, seasonal vegetable **19**

Gluten-friendly items available upon request. Please inform your server of any allergy or dietary concerns. Not all ingredients are listed on the menu.

*Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for foodborne illnesses.

Please be advised, a 20% gratuity will be added to parties of eight or more.