

Join Us
**Thursdays for
Steak Night!**

4p to 10p

Ball Tip Steak \$12

8z sirloin ball tip steak, served with
whipped potatoes and cole slaw
No substitutions



December 4th to 9th, 2017

Fajita Rita Fridays!

4p to 10p

Chicken Fajitas \$10

Steak Fajitas \$14

Classic Margarita \$4

NEW HAPPY HOUR—Every Single Day, 8p to 10p
\$2 Singles=1 shot Well + Mix & Appetizers starting at \$2!

Fridays & Saturdays—4p to 10p

HOUSE ROASTED PRIME RIB

available in 10oz & 16oz cuts

WEEKLY DINING FEATURES

Monday through Thursday, 11am to 10pm

Friday and Saturday, 11am to 4pm

chicken cordon bleu egg rolls

grilled chicken, ham and swiss cheese wrapped up in an egg roll and fried, served with honey-mustard dipping sauce —7.

citrus & beets salad

mixed greens with roasted beets and citrus reduction with pecans and goat cheese, served with fresh baked dinner roll and butter —10.

ADD grilled, crispy or blackened chicken breast —3.5 ADD grilled or blackened shrimp —5.

corned beef reuben wrap

house corned beef, sauerkraut, thousand island dressing, and swiss cheese stuffed inside a flour tortilla, served with your choice of house made russet potato chips or coleslaw —8.

SUB hand cut fries, sour cream fries, house sweet potato fries, or cup of soup for —1.

SUB side salad or onion rings for —2.5

stuffed burger

half pound all beef burger stuffed with bacon, caramelized onion, and cheddar cheese, grilled and topped with lettuce, tomato, and garlic aioli on an old fashion roll, served with your choice of house made russet potato chips or cole slaw —10.

SUB hand cut fries, sour cream fries, house sweet potato fries, or cup of soup for —1.

SUB side salad or onion rings for —2.5

pan seared cod

with sautéed mushrooms, garlic and vermouth, served with seasonal vegetable and one side —12.

ADD side house, caesar or spinach salad for —3.5 ADD cup of soup for —2.

sides

roasted garlic whipped potatoes, hand cut fries, sour cream fries, sweet potato fries, sweet potato mash, house mac & cheese, cheesy bacon grits, butternut puree, fried apples, seasonal vegetable, brown rice pilaf, coleslaw, cup of soup, sweet jalapeno corn bread after 4pm: baked potato, loaded baker (add 2.)

Seasonal, Local Growers that we are proud to add to our list of suppliers:

Nodding Thistle, Nashville, MI—organically raised: red cabbage

Cotant's Farm Market, Hastings, MI—apple cider, gala apples

Victory Farms, Hudsonville, MI—red beets

Crisp Country Acre, Holland, MI—cranberries

Heidi's Farmstand, Lowell, MI—acorn squash, leeks

Nashville Maple Syrup Association, Nashville, MI—maple syrup

WindRock Farms, Nashville, MI—organically grown, sustainably managed: micro green pea shoots

M & E Mushroom Farm, Hastings, MI—blue oyster mushroom