



## starters

### **farmhouse chicken and corn chowder**

cup 4.25    bowl 5



### **martini shrimp cocktail** [carb conscious]

five jumbo shrimp with spicy cocktail sauce 11.5

### **crab cakes**

sweet lump crabmeat, pattied into light and airy cakes, served with a red pepper chili mayonnaise 11.25

### **calamari**

lightly breaded, deep fried and presented with an Asian dipping sauce 9.75

### **grilled chicken & cheddar quesadilla**

guacamole, roasted tomato salsa and sour cream 9.5

### **soup of the day**

cup 4.25    bowl 5

each day our chef prepares a specialty soup



### **mediterranean style tapas** [low fat]

hummus, olive tapenade and artichoke dip, served with fresh grilled pita bread 9

### **rustic tomato bruschetta**

crispy kalamata olive toast topped with fresh tomatoes, a touch of garlic, basil and mozzarella cheese 6

### **toasted cheese ravioli**

ever so lightly breaded, filled with creamy ricotta cheese and presented with a fiery tomato sauce 8

## salads & sandwiches

sandwiches include your selection of french fries or kettle chips.

### **caesar salad**

crisp romaine lettuce, creamy caesar dressing, shredded romano and seasoned croutons 10

**with grilled chicken** 13

**with seared strip steak** 15

### **field greens and chicken salad**

grilled chicken atop fresh baby field greens with Maytag bleu cheese, walnuts and dried cranberries with choice of dressing 13

### **blackened salmon salad**

atlantic salmon with cajun seasoning, pan seared, served over baby greens with a stone ground mustard dressing 15



### **black angus bacon cheeseburger®**

a juicy angus beef patty with maple-pepper bacon, cheddar cheese, lettuce, tomato and onion on a kaiser roll 13

### **tuscan chicken sandwich**

herb seared chicken breast with tomato, red onion, mixed field greens and balsamic vinaigrette on your choice of focaccia or a tortilla wrap 12

### **steak and bleu cheese salad**

romaine lettuce, creamy caesar dressing, blackened sirloin, bacon, crumbled bleu cheese, egg and roma tomatoes 16

**with blackened grilled chicken** 14

## sides

**house special smashed potatoes** 4

**sauteed spinach** 3.75

fresh spinach tossed with extra virgin olive oil, caramelized shallots, and finished with freshly shaved parmesan

**today's vegetable** 4

**baked potato** 4.5

**chef's seasonal couscous** 4

**wisconsin wild rice** 4.5



these items may be prepared in smaller portions for half price for children 12 and under.



"Fit For You" items have been selected to meet the diverse dietary needs of our guests. we will be happy to answer any questions you may have.

### **SPECIAL REQUESTS!**

*we'll do our best to accommodate your request.*

*"Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness."*



# the feature — priced daily

## chef style plates

our executive chef has created several signature plates with all the right components! from starch to sauce, you will experience an entree from our chef's point of reference. all entrees served with our bottomless house salad, fresh breads and today's vegetable

### **n. y. strip steak**

14 oz. usda choice center cut, dusted with our own blend of seasonings, grilled to your liking and presented with a baked potato 35

### **filet mignon**

10 oz. usda choice, superbly tender, seasoned, grilled to order and presented with a baked potato 38

### **mixed grill**

your choice of two – tender filet mignon, chicken, salmon, shrimp or half rack of bbq ribs, served with our smashed potatoes 35

### **accompaniments for your steaks:**

bleu cheese crust 3

sautéed mushrooms and/or onions 3

### **“montgomery inn” bbq ribs**

the original ribs king! mouth-watering pork loin back ribs seasoned and slow roasted with signature bbq sauce, served with smashed potatoes 32

### **linguine arrabbiata**

our 'angry pasta' features fresh roma tomatoes, sweet onions, and sauteed garlic finished with shaved parmesan and a touch of fresh basil 18

### **mediterranean pasta**

kalamata olives, artichokes, spinach and feta, tossed with olive oil and a hint of garlic 19

**with breast of chicken** 23

**with grilled shrimp** 24

### **cincinnati style chop**

a 14 oz center cut bone-in pork chop with sundried cherry bourbon sauce and our house special smashed potatoes 27

## your style plates

you choose the fish, chicken or pork, select a topping, and add a starch to create a fresh meal your style. all entrees served with our bottomless house salad and today's vegetable

 **grilled breast of chicken** 21

**herb crusted breast of chicken** 22

 **grilled salmon** 22

**grilled pork loin** 23

**pan seared sea bass** 24

 **grilled mahi-mahi** 22

### **– choose your topping –**

roasted red papper relish    sesame ginger glaze    pineapple mango salsa  
tomato and kalamata olive relish    dried cherry bourbon sauce

### **– choose your starch –**

wisconsin wild rice    today's couscous    baked potato  
house special smashed potatoes    double up on today's vegetable

## desserts

### **chef's dessert selection**

your server will be happy to describe today's selection priced daily

### **buckeye pie**

creamy peanut butter and decadent chocolate swirled in a chocolate cookie crust 6

**graeter's ice cream** 5.75