

# Appetizers

**Pulled Pork Nachos** Tortilla chips topped with our BBQ pulled pork, pico de gallo, a mix of cheddar and pepper-jack cheese. Garnished with green onions and served with guacamole and sour cream. Great to Share. 13.49

**Gluten Free Chicken Tenders** Served with BBQ sauce and honey mustard. 12.49

**Shrimp Scampi** Sautéed shrimp with a roasted garlic butter, spinach and tomato. Served with garlic bread. 12.99

**Calamari** Fried and served with a zesty tomato sauce and caper dill tartar sauce. 12.49

**Nookies Twisted Quesadillas** Tomato tortilla filled with cheddar, pepper-jack, mushrooms, bell peppers and onions. Served with salsa verde and topped with pico de gallo and sour cream. 8.99  
With Chicken. 12.49

**Guacamole and Chips** 8.49

**Deviled Shrimp Pate** Cajun spiced shrimp, celery, bell and spicy peppers, green onion blended with cream cheese. Served with toasted baguette. 9.99

**White Bean Spread** Puree great northern beans, roasted garlic, olive oil, lemon, and fresh herbs. Topped with smoked tomatoes and green onions, served with toasted baguette and fresh veggies. 7.49

**Spinach & Feta Dip** Fresh spinach, and dill blended with Greek Feta cheese. Served with fresh veggies and toasted baguette. 8.49

**Extravaganza Trio** A taste of our spread, pate and dip above. Served with veggies, toasted baguette, and tortilla chips. Perfect for sharing. 11.99

**Halloumi Caprese** Grilled halloumi cheese, tomatoes and basil, drizzled with our maple - grain mustard vinaigrette. Served with pita bread. 12.49

# Salads

**House** Mixed lettuce, tomato, cucumber, red onions and homemade croutons. 6.49

**Caesar** Romaine tossed with Caesar dressing, parmesan cheese and homemade croutons. 7.99

**Mesclun** Baby greens, sliced apple, spiced pecans, dried cranberries, goat cheese. Tossed with balsamic vinaigrette 9.49

**Chopped** Spinach and romaine, hard boiled eggs, bell pepper, tomato, feta cheese and applewood smoked chicken. 13.49

**Southwest** Tomato, cucumber, tortilla chips, black bean & corn relish with creamy homemade chipotle dressing. 8.99

**Kale** Baby kale, strawberries, toasted almonds, and goat cheese. With white balsamic vinaigrette. 9.99

# Entrees

All served with choice of two sides

## -Beef and Pork-

**Pot Roast** Our famous staple is braised for six hours in port wine pan gravy. No knife needed!  
19.99

**Filet Mignon Tips** Marinated and grilled filet mignon. Served with sauteed mushrooms, bell peppers, and onions. 19.99

**Nookies Meatloaf** A Classic 100% Certified Angus beef, grilled for extra flavor. 17.49

**New York Strip** Grilled 12 oz. Cut, drizzled with sauce au poivre. 25.99

**Enchiladas de Cerdo** Corn tortillas filled with our homemade pulled pork, red peppers, poblano peppers and onions. Topped with salsa verde and a blend of cheddar and pepper-jack. 17.99

**Schnitzel** White Marble Farms pork cutlets, lightly breaded and sauteed. Served with a maple mustard vinaigrette. 19.49

## -Vegetarian-

**BBQ Veggie Kebab** With BEYOND burger, peppers, onions and tomatoes, glazed with cranberry chipotle BBQ sauce 17.99

**Enchiladas de Vegetales** Corn tortillas filled with spinach, avocado, bell and poblano peppers, and onions. Topped with salsa verde and a blend of cheddar and pepper-jack. 15.49

## -Poultry-

**Lemon Chicken** Marinated and grilled chicken breast. Topped with lemon-caper vinaigrette. 16.49

**Skewered** Chicken breast, peppers, onions and tomatoes kebob style, basted with Greek yogurt and served with a side of tzatziki. 15.99

**Marinara Chicken** Lightly breaded chicken breast, sautéed and topped with marinara and melted mozzarella cheese. 17.49

## -Fish-

**Salmon a la Cannes** with ratatouille and creme fraiche 23.99

**Fried Catfish** Served with tartar sauce and coleslaw. 16.49

**Blackened Tilapia** Pan seared. Topped with cilantro-lime butter. 16.99

**Tilapia Almondine** Crusted with crushed almonds, smoked paprika and basil. Served with a roast red pepper cream sauce. 18.49

**Mediterranean Salmon** Grilled Jail Island salmon. Topped with a lemon-caper vinaigrette. 22.99

## Sides

Choice of two included per entree or individually

### **Mashed Potatoes**

Buttery blend of russet and red potatoes 3.75

### **French Fries**

Hand cut and fresh. 3.75

### **Rice Pilaf**

Vegan, cooked in vegetable broth 3.75

### **Broccoli**

Fresh and steamed 3.75

### **Glazed Carrots**

Brown sugar and butter, a house specialty 3.75

### **Sautéed Spinach**

Fresh with garlic 3.75

### **Succotash**

Corn, lima beans, smoked tomatoes, onion and jalapeno peppers 3.75

### **Sweet Potato Fries**

With our famous chipotle aioli 5.00

### **Quinoa**

Mixed with raisins, walnuts, and onion 5.00

## Pastas

### **Rigatoni Navarro**

Pasta tossed with spinach, tomatoes and corn in a roasted poblano cream sauce. 14.99

### **Shrimp Alfredo**

Fettuccine with sautéed shrimp, broccoli and mushrooms in a truffle and chive cream sauce. 19.99

### **Fantino**

Rigatoni, sausage, sun dried tomato and a tomato-goat cheese cream. 17.49

### **Pesto**

Spaghetti with fresh tomatoes, roast red peppers, spinach, mushrooms, and basil-pine nut pesto served with garlic bread. 15.49

### **Marinara**

Spaghetti with our homemade marinara sauce and romano cheese served with garlic bread. 11.99

### **Stroganoff**

Braised beef with mushrooms in egg noodles sautéed with mushroom gravy and sour cream. 19.49

### **Carbonara**

Spaghetti with sautéed bacon and peas, tossed in a white cream and egg yolk sauce. 15.99

# Burgers

100% Certified Angus Beef

Our 1/2 Lb burgers are fresh, never frozen, with no fillers or preservatives. Grilled and served on a buttery brioche and fresh cut fries or your choice of side.

Wheat bun is also available.

Additional charges may apply for substitutions.

**Lumberjack** Gruyere, cherry wood smoked bacon, mushrooms, garlic aioli and red onion jam. 17.49

**Roadhouse** Pulled pork and fresh cole slaw 16.49

**Amsterdam** Garlic & herb butter, smoked gouda and grilled mushrooms. 14.49

**Kentucky Slammer** Bacon, grilled onions, cheddar cheese and BBQ sauce. 15.99

**Sonoma Turkey Burger** Sun-dried tomato goat cheese, asparagus and roasted red pepper on a whole wheat bun. 14.99

**Cowboy** Topped with our smoked brisket hash, blend of cheddar and pepper-jack cheese and chipotle mayo 16.49

**The Beyond Burger** Vegan and gluten free. High protein patty on a whole wheat bun, that eats like real meat. Try it, you won't believe it!  
14.49

Substitute in any other sandwich for 3.00 extra.

# Other Sandwiches

Served with fresh cut fries or choice of side. Additional charges may apply for substitutions.

**Frisco** Chicken breast pesto, mozzarella, tomato, roast red bell pepper, romaine and rosemary garlic aioli on toasted sourdough. 16.49

**Catfish Po'Boy** Crispy fried catfish, shredded lettuce, homemade pickles and chipotle mayo on a Tuscan roll. 14.99

**Cubano** Slow roasted pork, shredded and served with Duroc ham, pickles, grain mustard and swiss cheese. 15.49

**Pulled Pork** Slow cooked lean pork shredded and mixed with our special BBQ sauce on a brioche bun with a small side of coleslaw. 13.49

**Blackened Chicken** Our own blackened spice blend, crispy bacon and ranch dressing. 15.49

**The Mignon** Grilled beef tenderloin tips topped with grilled onions and peppers, mozzarella cheese and chipotle aioli on a French roll. 16.99

**Smoked Chicken Quesadilla** Maplewood smoked chicken, roasted red pepper cream, caramelized onions, and blend of cheddar and pepper-jack, tomato tortilla, and chipotle aioli. 15.49

**Salmon Wrap** Grilled salmon, chipotle mayo,

cucumber relish, avocado and shredded lettuce in a spinach tortilla. 17.49

**Applewood Smoked Ham**, baked. 19.99

## Today's Specials

served with choice of two sides

### Monday

**Miller Farms Amish Half Chicken**, herb roasted, garlic butter. 19.99

### Tuesday

**Fried Miller Farms Half Chicken**, side gravy. 19.99

### Wednesday

**Smoked Beef Brisket** hand carved, served over brioche with our signature BBQ sauce and coleslaw 19.99

### Thursday

**Roasted Turkey**, cornbread stuffing and giblet gravy. 19.99

### Friday

**Fish Fry** with cod, fresh lemon and tartar sauce. 19.99

### Saturday

**BBQ Baby Back Ribs**, beer brined, smoked, grilled and glazed 23.99

### Sunday