

STEAKS & SEAFOOD

Dinner entrées except Shrimp Charleston are served with fresh vegetables and your choice of baked potato, mashed potatoes, rice or fries. Add a bowl of soup or dinner salad to any entrée for 1.95.

Add 4 grilled shrimp to any steak for \$5 or add Coal Car Seasoning for \$1.25.

FLAT IRON STEAK*

8oz grilled to order. 15.95

NEW YORK STRIP*

12oz of New York Strip grill to specification. 23.95

COAL CAR RIBEYE*

Char-broiled 16oz bone in ribeye steak encrusted with hickory herb seasoning. 32.00

PETITE BISTRO STEAK*

Grilled 5oz Bistro steak. 13.95
add bleu cheese or De Burgo 15.95

FILET MIGNON*

8oz of beef tenderloin grilled to your specification and wrapped in bacon. 30.00

PORK & CHICKEN

Dinner entrées are served with fresh vegetables and your choice of baked potato, mashed potatoes, rice or fries. Add a bowl of soup or dinner salad to any entrée for 1.95.

BELLA CHICKEN

Breaded chicken breast, stuffed with asparagus, mushrooms, Fontina and smoked Gouda cheese. Served over baby portabella mushroom demi glaze. 14.95

WALNUT CHICKEN

Walnut encrusted chicken breast sautéed with walnut oil. Served with a creamy Fontina cheese sauce. 14.95

CHICKEN DE BURGO

Boneless, skinless, lightly breaded chicken breast sautéed with white wine, garlic butter, cream and basil. 14.95

PASTAS

Served with bread. Add dinner salad for \$1.95.

RIGATONI

Rigatoni noodles with choice of alfredo or marinara. 10.50
Italian sausage Rigatoni 13.50
Chicken (grilled or cajun) Rigatoni 13.75

BEEF STROGANOFF

Strips of grilled steak with mushrooms, onion and demi glaze. Finished with sour cream and served over fettuccine. 14.95

CLUB CAR MAC & CHEESE

Rigatoni with a creamy cheese sauce made with Fontina and smoked Gouda. Tossed with bacon and peas. 10.95
add chicken 3.50



STEAK DE BURGO*

Two 4oz beef medallions grilled and topped with white wine, garlic, butter, basil and cream. 32.95

GOLDEN TROUT

8-10oz fresh golden trout fillet crusted with sun-dried tomato and herbs. Baked to perfection. 18.50

SALMON PROVENCALE

8oz pan seared salmon, finished with garlic, white wine, capers, tomato, lemon and butter. 19.95

SHRIMP CHARLESTON

Shrimp sautéed with scallions, diced tomato, bacon bits, white wine and garlic. Tossed with rice. 13.95

BAKED TILAPIA

7-9oz Tilapia baked with jalapeño honey butter. 18.50

PORK CHOP

Cuban seasoned Pork Chop with spiced mango demi. 16.95

PORK OSSO BUCO

A classic slow-roasted Pork Shank glazed with tomato, garlic, olive oil, pepper and butter. 21.95

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information.

CHICKEN PARMESAN

Breaded chicken, marinara, mozzarella and Parmesan cheese. Served over fettuccine. 14.95

SHRIMP SCAMPI

8 shrimp sautéed with asparagus, red onion, garlic, lemon salt and pepper, white wine and butter over fettuccine noodles. 17.25

CAJUN SEAFOOD PASTA

Salmon, shrimp and bay scallops, sautéed with carrots, zucchini, squash, garlic, white wine, cajun seasoning and a natural cream reduction. Served with fettuccine. 17.25

VEGGIE PASTA

Squash, zucchini, red onion, red and green peppers, mushrooms and garlic sautéed with butter and Rigatoni noodles. 11.95

STARTERS

SPINACH & ARTICHOKE DIP 9.75
CHICKEN/STEAK QUESADILLA 10.95
NACHOS 7.50
with chicken or beef 9.50
BOURSIN MUSHROOMS 10.95
CHIPS & SALSA 4.95
TOASTED RAVIOLI 9.75

BUFFALO CHICKEN FINGERS 9.95
BRUSCHETTA 8.75
GRILLED SHRIMP 9.95
BACON-WRAPPED BBQ SHRIMP 9.95
POTATO SKINS 8.50
ONION RINGS
1/2 order 6.95 Full order 8.95

SCRATCH-RECIPE SOUPS
Cup 3.95 Bowl 5.25
FLAT BREAD PIZZA 10.95
Vegetable
Black & Blue
Pesto Chicken
BBQ Chicken

SPECIALTY SALADS

SANTA FE SALAD

Mixed greens, black bean-corn salsa, pico de gallo, seasoned diced chicken or seasoned ground beef, chipotle ranch and avocado. 11.25

Substitute grilled chicken breast 13.25

BUFFALO CHICKEN SALAD

Iceberg lettuce with cheddar jack cheese, tomato, bleu cheese, hard-boiled egg and spicy buffalo chicken. 10.95

DINNER SALAD

Crisp mixed greens, shredded carrots, diced tomatoes and croutons. 4.95

COBB SALAD

Crisp greens topped with bacon, grilled chicken, bleu cheese, tomatoes, avocado, red onion and egg. 10.50

PECAN ENCRUSTED CHICKEN SALAD

Mixed greens, dried cranberries, apples, bleu cheese and raspberry vinaigrette. Topped with pecan crusted chicken breast. 11.50

SALMON SALAD

Mixed greens topped with capers, hard-boiled egg, red onion, garlic and tomato served with grilled or cajun salmon on top. 12.25

STEAK SALAD

Grilled 5 oz Bistro Tenderloin served on mixed greens, mushrooms, red onion, mixed peppers, tomato and parmesan cheese. 13.50

House dressing is a creamy Italian. Other dressing choices are Balsamic Vinaigrette, Ranch, French, Bleu Cheese, Raspberry Vinaigrette, Honey Mustard and Oil & Vinegar.

SANDWICHES & BURGERS

GRILLED SALMON

Fresh salmon fillet grilled with lemon pepper seasoning. Served on a French roll with spring mix, tomato and cucumber dill mayonnaise. 12.95

ALPINE CHICKEN

Grilled chicken breast topped with sautéed mushrooms and Swiss cheese. Served on a ciabatta bun. 10.50

GEORGIA PORK

Slow roasted pork with sweet mustard BBQ sauce, coleslaw and fried onion rings on a ciabatta bun. 10.95

SOUTHWEST CHICKEN CLUB

Grilled chicken breast with jalapeño bacon, jack cheese, lettuce and tomato. Finished with roasted red pepper mayo and avocado on a jalapeño cheddar bun. 10.95

ITALIAN GRINDER

Italian sausage, marinara, provolone, roasted red peppers and onions on a French roll. 10.25

CUBAN PORK SANDWICH

Seasoned, roasted pork loin, ham, Swiss cheese, pickle and mustard on a ciabatta bun. 10.25

PHILLY STEAK*

Grilled sliced steak with peppers, onions, mushrooms and jack cheese. Served on a French roll with au-jus. 10.95

REUBEN

Pastrami, sauerkraut, Swiss cheese and Thousand Island dressing on marble rye. 10.25

BASIC BURGER*

Black Angus hamburger char-broiled to order. 8.75
add cheese 9.75

RAREBIT BURGER*

Char-broiled burger served open-faced with our classic cheddar cheese sauce. 10.95

CABOOSE*

Grilled hamburger with sautéed onions, Swiss and American cheese and ranch dressing on grilled sourdough. 10.25

PATTY MELT*

Grilled hamburger patty with sautéed onions, Swiss and American cheese on grilled marble rye. 10.25

SOUTHWEST BURGER*

Char-broiled burger with jalapeño bacon, jack cheese, lettuce and tomato. Finished with roasted red pepper mayo and avocado on a jalapeño cheese bun. 10.95

**You can add "Coal Car" Seasoning to any burger for \$1.25.

All sandwiches & burgers are served with garnish and your choice of baked potato, mashed potatoes, rice, fries or a cup of soup. Substitute a dinner salad for 1.95.

