

APPETIZERS

Frito Chili Pie - Chili with shredded cheese, Jalapenos and onions 9.75

Tzatziki and Pita - Refreshing cucumber dip with pita rounds 11.00

Wings - (6) Bone-In wings seasoned with a house blend of spices, served with a choice of ranch, BBQ, or buffalo sauce on the side 12.00

Quesadillas - Chicken or Beef Fajita with peppers and onions, plus Cheddar cheese in a large flour tortilla served with salsa and sour cream 13.00
Combination Add 2.00

Grilled Shrimp Cocktail - 6 Jumbo shrimp and grilled served with cocktail sauces 15.00

Fried Pickles - Breaded dill pickle slices served with spicy ranch 9.00

Fried Cheese - Breaded Mozzarella served with Marinara 10.00

SALADS

Soup of the Day - Cup 5.00 | Bowl 9.00

House Salad - House greens topped with sliced tomatoes, shredded carrots, cheddar cheese, and house made croutons with your choice of dressing
Small 7.00 | Large 10.00

Classic Caesar - Romaine lettuce with Caesar dressing, topped with Parmesan Reggiano cheese, and house made croutons
Small 7.00 | Large 10.00
Add Chicken 4.00 | Add Shrimp 5.00

BLT Wedge - Iceberg lettuce wedge with chopped bacon, heirloom tomatoes, and blue cheese crumbles topped with Ranch dressing 8.00

Greek Salad - Mixed greens, Feta cheese, Kalamata olives, and tomatoes with your choice of dressing 12.00

Cobb Salad - Fresh mixed greens topped with grilled chicken, crispy bacon, hard-boil egg, cheese, tomato, and avocado 14.00

Dressings: Ranch, Blue Cheese, Italian, Honey Mustard, Thousand Island, Balsamic Vinaigrette, Raspberry Vinaigrette, Oil & Red Wine Vinegar.

SANDWICHES

Chef's Rubeen Sandwich - Made in-house corned beef, sauerkraut, cilantro aioli, and garlic toasted marble rye 14

Chicken Cordon Bleu - Fried chicken breast, Swiss cheese sauce, marinated ham, lettuce and tomatoes on a Brioche bun 12.00

PK Club - Classic club with layers of ham, turkey, Swiss, Cheddar, bacon, lettuce and tomato dressed with mayonnaise on your choice of bread 13.50

Chicken Salad - Marinated grilled chicken blended with celery, craisens, mayonnaise, and sour cream on your choice of bread 9.00

Tuna Salad - Fresh Albacore Tuna salad on choice of bread with lettuce, tomatoes, and a pickle spear 8.25

BLT - Bacon, lettuce and tomato on choice of bread 8.25

Bread: Texas Toast, Honey Wheat, Marble Rye, or Sourdough

FROM THE GRILL

Classic Burger - 6 oz. beef patty grilled to your desired temperature served with leaf lettuce, onion, tomatoes, and pickles on a toasted bun 10.00

Add Cheese, Jalapeño, Grilled Mushrooms, or Grilled Onions .50 each

Add Bacon 1.00 Add Avocado 3.00

Chicken Breast Sandwich - Grilled chicken with your choice of cheese on a Brioche bun 9.00

Beef Gyro - Thinly sliced beef, cucumber sauce, lettuce, tomatoes and Feta cheese 13.00

All sandwiches, wraps, and dishes from the grill served with a choice of seasoned fries, kettle chips, fresh fruit, onion rings, or mashed potatoes. Substitute sweet potato fries, loaded baked potato, or a side salad for \$2.00.

PIZZA

10' Pizza. Substitute 12' Pizza crust Add 1.50

Cheese	10.00
Pepperoni	11.95
Veggie	11.00
Create your own	11.00

Supreme - Pepperoni, Italian sausage, hamburger, bell peppers, onions, mushrooms, and black olives. 14.00

Loaded PK - Our take on the meat lovers, loaded with pepperoni, Italian sausage, hamburger, and bacon 14.00

Add-Ons:

*Pepperoni, Italian Sausage, Hamburger, Bacon 1.00 each
Green bell pepper, Onion, Mushroom, Black Olives .25 each*

BUTCHER BLOCK

Beef Short Rib - 8oz bone-in short rib braised to the perfect tenderness topped with house made demi-glace served with your choice of side 48.50

Filet Mignon - Hand cut tenderloin of beef grilled to your desired temperature topped with whipped garlic butter and served with your choice of one side 6 oz. 35.00

Ribeye - 12 oz. Beef Ribeye grilled to desired temperature topped with whipped garlic butter and served with your choice of one side 46.50
The Ribeye is a flavorful cut of beef because it is well marbled with fat. If you prefer a lean cut we suggest the Filet Mignon.

HOUSE SPECIALITIES

Sweet and Spicy or Grilled Salmon - 8 oz. Atlantic salmon with our house made seasonings, topped with a mango relish and served with your choice of one side 24.00

Blackened or Fried Catfish - Blackened or Fried Catfish filets served with hush puppies and your choice of one side 13.00

Chicken Fried Steak - 6 oz. beef cutlet topped with black pepper gravy served with Texas toast and your choice of one side 15.00

Cajun Crawfish Pasta - Andouille sausage and crawfish tail meat tossed with a SPICY cream sauce garnished with green onions and served with garlic bread 18.00

Chicken Alfredo - Fettucine pasta tossed in a garlic and Parmesan cheese cream sauce, served with garlic bread 13.00 | Sub Shrimp 5.00

Shrimp and Grits - Grilled Shrimp on top of creamy garlic cheese grits 13.00

Sea Bass-Seared - Sea bass with mushroom cream sauce served with choice of side \$30.00

Chicken Piccata - Lightly dusted seared chicken breast submerged in a creamy caper sauce, served with your choice of side 19.00

Beef Fajitas - Grilled beef with onions and peppers served with a side of pinto beans, Spanish rice, flour tortillas, sour cream, guacamole, and cheese 24.95

SIDES

Loaded Baked Potato	5.50
Roasted Garlic Mashed Potatoes	2.75
Wild Rice Pilaf	2.50
Chef's Vegetable of the Day	2.50
Sautéed Mushrooms	3.50
Sautéed Spinach	2.50
French Fries	2.50
Onion Rings	2.50
Mac and Cheese	\$4.00
Asparagus	\$4.00

Consuming raw or undercooked meats, poultry, pork, fish, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.