

APPETIZERS

Chefs Daily Soup Du Jour bowl **\$3.75**
 cup **\$2.75**

Shrimp Scampi **\$7.95**
 Jumbo Tiger Shrimp Sautéed in a Citrus Garlic Butter, Served with
 Toasted Garlic Bread.

Fiery Steak and Pepper Jack Quesadilla **\$6.95**
 Fajita Steak, Tomatoes, Green Chili, Pepper Jack Cheese melted in
 a Flour Tortilla served with Salsa, Sour Cream, and Guacamole.

Chicken Lettuce Wraps **\$6.95**
 Boston Bibb lettuce Cups Stuffed with our fresh Asian Fusion
 Chicken Mix including Carrots, Cilantro, Peppers, Onions,
 Sesame Oil, ginger, and a spicy Thai Peanut Sauce.



SANDWICHES & SALADS

All sandwiches come with your choice of one side item.

Lucky 7s Cheeseburger **\$7.77**
 Charbroiled Half Pound Angus Burger with melted American cheese
 on a Toasted Corn-dusted Bun served with Boston Bibb Lettuce,
 Tomato, Onion, and a Pickle.

Chipotle Bacon Burger **\$8.95**
 We take the same Half pound Angus Patty and cover it with onions,
 peppers, chipotle sauce, smoked bacon and pepper jack cheese.

Texas Cut Prime Rib Sandwich **\$8.95**
 A Hearty Cut of Slow Roasted Prime Rib, Grilled and served
 on a French Loaf with Horseradish Sauce, Tomato,
 and Onion with a side of Au Jus.

Monterey Chicken Sandwich **\$7.95**
 A Grilled Chicken Breast topped with Bacon, Avocado, Tangy BBQ
 Sauce and Monterey Jack Cheese Served on a corn-dusted Bun.

Steak Salad **\$8.95**
 Fresh Crisp Field Greens with Grape Tomatoes, Bleu Cheese
 Crumbles, Red Onion, Dried Cranberries, Balsamic Vinaigrette,
 and a thinly sliced, chilled, red wine marinated Flank Steak.

Tossed Cobb Salad **\$7.95**
 Iceberg and romaine lettuce tossed with bacon, chicken, shredded
 cheese, avocado, hardboiled egg, tomatoes and your favorite dressing.



GRILL SIDE ENTREES

All entrees come with a choice of two side items and rolls & butter, unless otherwise note.

Signature Rib Eye \$17.95

Our Hand Cut 12 ounce Rib Eye, Grilled just the way you like it with our House Spice Blend served with a Side of Firehouse Demi Glace.

Flame Grilled New York Strip \$17.95

A 12 ounce Chef Cut New York Strip cooked over an open flame with Garlic and Pepper Spices.

Filet Mignon 10 oz \$19.95

. 6 oz \$16.95

Beef Tenderloin cut in-house, lightly seasoned, Char Grilled to your liking, and topped with herb butter.



Flat Iron Surf and Turf \$18.95

A 10 oz Flat Iron Steak dusted with savory spices and Grilled to perfection. Served with a skewer of Cajun seasoned grilled shrimp.

Backyard Grilled Baby Back Ribs Full Rack \$17.95

. Half Rack \$13.45

These Baby's are Huge! A Tender, "Fall-off-the-Bone" Rack of Ribs Smoked In- House Daily then Grilled and Basted in BBQ Sauce.

**Beef products may be cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.*

SOUTHERN CLASSICS

Choctaw Catfish Platter \$9.95

Lightly dusted in our Special Breading and Fried to a Golden color served with French Fries, a Hush Puppy, Cole Slaw, and Tartar Sauce.

Southern Country Fried Steak \$10.50

Hand Breaded Cube Steak Fried to a Golden Brown and smothered in Pepper Gravy.

Catch of the Week Market Price

A selection of Fish brought in special for our guests. Ask your Server for this week's Catch.

Chicken and Shrimp Alfredo \$13.95

Fettuccini Tossed in a Rich Alfredo Sauce with parmesan cheese, a grilled chicken breast, and a skewer of shrimp. Served with Garlic Toast.



ACCOMPANIMENTS

- Baked Potato
- French Fries
- Baked Sweet Potato
- Roasted Garlic Mashed Potatoes
- Cole Slaw
- Small Garden Salad
- Chefs Vegetable



Add the Soup and Salad Bar for just \$1.99