



BREAKFAST

Diner

WAKEUP CALL

Egg Combo **\$9.95**

Two eggs any style with choice of sausage links, bacon, or ham. Served with hashbrowns and toast

Huevos Rancheros **\$9.95**

Flour tortilla topped with refried beans, pork green chili, cheddar jack cheese, hashbrowns and two eggs any style

Steak Buzzito **\$14.95**

Sirloin steak, tomatoes, peppers, onions, eggs, cheddar jack cheese, in a flour tortilla topped with pork green chili or salsa, and sour cream. Served with hashbrowns

Steak-n-Eggs **\$14.95**

6oz Sirloin grilled, two eggs any style. Served with hashbrowns and toast

Egg Sandwich **\$7.95**

Two eggs any style, choice of cheese and choice of sausage links, bacon, or ham on grilled toast

Eggs Benedict **\$11.95**

Two poached eggs with Canadian bacon, on an English muffin topped with Hollandaise sauce
Served with hashbrowns

Chicken-Fried Steak **\$13.95**

6oz chicken-fried steak topped with house made sausage gravy, two eggs any style, and hashbrowns

Biscuits and Gravy **\$5.95**

Two biscuits topped with house made sausage gravy

• Half order **\$3.95**

• Add eggs any style (2) **\$2.95**

Cajun Breakfast **\$10.95**

Andouille sausage, black eyed peas, red & green peppers. Served with hash browns, a buttermilk biscuit and two eggs any style

Fresh Fruit Starter **\$8.95**

Yogurt, granola and fresh fruit

OMELETS & SKILLET

Mediterranean Omelet **\$12.95**

Kalamata olive, tomatoes, spinach, caramelized onions, dill, oregano and Feta cheese. Served with hashbrowns and toast

Southwest Omelet **\$12.95**

Chorizo, tomatoes, peppers, diced green chilies, and pepper jack cheese. Served with hashbrowns and toast

Denver Omelet **\$12.95**

Ham, peppers, onions, and cheddar jack cheese
Served with hashbrowns and toast

Vegetarian Skillet **\$10.95**

Mushrooms, tomatoes, onions, peppers, broccoli, two eggs any style, homefries and cheddar jack cheese. Served with toast

Southwest Skillet **\$13.95**

Chorizo, peppers, scallions, avocado, pepper jack cheese, homefries, and two eggs any style. Served with toast

FROM THE GRIDDLE

French Toast

• Full order (3) **\$7.95**

• Half order (2) **\$5.95**

Pancakes

• Full stack (3) **\$6.95**

• Half stack (2) **\$4.95**

• Add blueberries or chocolate chips **\$1.95**

Griddle Combo **\$11.95**

French toast or pancake, with two eggs any style, and choice of sausage links, bacon, or ham

À LA CARTE

Egg any style (1) **\$1.95**

Side of Hashbrowns or Homefries **\$2.95**

Side of Bacon (3) **\$2.95**

Side of Sausage (3) **\$2.95**

Side of Ham (4oz) **\$2.95**

Side of Toast (2) **\$2.95**

English Muffin (1) **\$2.95**



Artist's Point Dinner

Appetizers

Pretzel Bites \$9 (V)

12 Pretzel bites fried and served with our house-made beer cheese dip.

*Beef Chislics \$12

Sirloin steak, fried and topped with Korean BBQ sauce, sesame seeds and scallions.

Wings (6) \$12 (12) \$18

Choose your flavor: Buffalo, BBQ or Honey Mustard. Served with carrots, celery and ranch dressing for dipping.

Steamed Mussels \$14

Mussels steamed with grilled leeks, tomatoes and tarragon. Sautéed with white wine and served with garlic toast.

Salads

*Cobb Salad \$17

Grilled chicken over mixed greens with diced tomato, avocado, hard boiled egg, diced peppered bacon, blue cheese crumbles, scallions, choice of dressing.

Caesar Salad \$12 (V)

Romaine lettuce, croutons, Parmesan cheese and Caesar dressing.

Greek Salad \$14 (V)

Mixed greens, Kalamata olives, red onions, diced tomato, cucumbers and feta tossed in Italian dressing.

Soup Du Jour and Side Salad \$12

*Add Grilled Chicken or Blackened Catfish \$4

Entrées

All entrées served with choice of soup du Jour or side salad, choice of creamy garlic mashed potatoes or crispy fries (unless otherwise noted) and Chef's seasonal vegetable.

Creole Pan-Fried Catfish \$20 (GF)

8oz. Creole pan-fried catfish with a seafood cream sauce, served with wild rice blend.

*USDA Choice Ribeye Steak \$34 (GF)

12oz. Hand cut and grilled to your specification.

*Coffee Rubbed Sirloin \$28 (GF)

10 oz Sirloin rubbed with our chef's blend of garlic, chili, salt, pepper and coffee. Flame-grilled and drizzled with our zesty, house-made chimichurri.

Chicken-Fried Steak \$22

6oz. Beef cutlet breaded and fried, topped with our house-made sausage gravy, served with mashed potatoes.

Sandwiches

*Cowboy Burger \$15

Char-grilled 6oz. burger with lettuce, tomato, onion, pickles and your choice of cheese on toasted brioche bun. Served with fries.

*Mile High Sirloin Steak Sandwich \$17

Grilled and seasoned sirloin steak, sautéed mushrooms, caramelized onions, Boursin cheese, and chipotle mayo on toasted brioche bun. Garnished with lettuce, tomato, onion. Served with fries.

*Southwest Chicken Sandwich \$15

Southwest spiced chicken breast grilled with diced pepper, onion and bacon. Topped with pepper jack cheese and roasted pepper aioli sauce on a hoagie bun. Served with fries.

Baby Back Ribs \$24

Our slow-cooked, fall-off-the-bone pork ribs. Rubbed in our savory secret blend and finished in our mouthwatering house-made BBQ.

*Pork Loin \$23 (GF)

10oz. Pork loin flame-grilled and topped with roasted grape tomatoes, red cabbage and onions.

*Wild Mushroom Chicken \$22

8oz. Chicken breast grilled in a wild mushroom and leek ragout. Served with a wild rice blend.

Fettucine Bolognese \$24

Ground beef and Italian pancetta in a crushed tomato ragú sauce. Served with garlic bread.

Mushroom Ravioli \$23 (V)

Porcini and truffle mushroom stuffed ravioli with our roasted garlic Parmesan cream sauce.

Desserts

Nightly Dessert Feature \$7

This feature changes nightly ask your server about our nightly dessert feature.

Fruit Cobbler \$7

Fruit cobbler of the night. Served with vanilla ice cream.

Flourless Chocolate Torte \$7 (GF)

Decadent, indulgent, and oh-so chocolaty; the perfect gluten free treat.

Cheesecake \$7

Classic cheesecake featuring a buttery graham cracker crust with a smooth, sweet filling.

(V) - Vegetarian, (GF) - Gluten Free

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.