

# ***Dinner Menu***

*Dinner Starts at 4 pm*

**Add Soup or Salad to any Entrée 1.99**

## **Chili Verde Dinner**

Pork stewed in our homemade tomatillo, green chili & garlic sauce, with rice pilaf, Ranchero beans & tortillas 15.99

## **Slow Smoked Pork Ribs**

Served with your choice of any two sides,

**Four Bones Meal 14.99    Six Bones Meal 18.99**

A la Carte: **Full Rack 25    1/2 Rack 13.99**

## **Beer Battered Seafood Platter**

Beer Battered Shrimp & Cod fillets served with lemon, tarter & cocktail sauce 18.99

## **Shrimp Scampi**

Shrimp sautéed with garlic butter & parsley 17.99

## **Salmon with Lemon Garlic Butter**

Grilled Salmon with lemon & garlic butter 17.99

## **Lemon Garlic Cod**

Cod sautéed with lemon & garlic butter sauce 16.99

## **Cod Almandine**

Sautéed Cod with amaretto butter sauce & toasted almonds 16.99

## **Fish On Fire**

Sriracha chili lemon garlic butter sauce over Sautéed Cod 16.99

## **Chicken Picatta**

Seared chicken breast in a white wine, caper lemon & shallot butter sauce 15.99

## **Fried Chicken**

Our homemade fried chicken thighs 15.99

## **Smoked BBQ 1/2 Chicken**

Slow smoked in the barbeque and glazed with our homemade barbeque sauce 16.99

## **Brandy Creek Mushroom Chicken**

Sautéed chicken breast & mushrooms with a Brandy cream sauce 15.99

## **Top Sirloin Steak**

Thick cut 8 oz. Angus steak 18.99

Add Mushrooms Sautéed in Garlic Butter 1.99

Add Mushroom in a Red Wine Sauce 1.99

## **House Smoked Pork Chop**

Grilled smoked pork chop served with our spiced applesauce 16.99

## **Chicken Fried Steak**

Crispy breaded fried steak topped with beef gravy 16.99

## **Barbeque Meat Platter**

Beef Brisket, Pork Ribs & Pulled Pork served with BBQ sauce 20.99

## **Smoked Roast Beef Brisket**

House smoked roast beef brisket with beef gravy 17.99

*Served with Sautéed Seasonal Vegetables &  
A Choice Of:*

**Mashed Potatoes, Baked Potato, Rice Pilaf,  
French Fries, Potato Salad or Ranchero Beans**