



Since 1933

*We welcome you, so sit back and relax!*





## STARTERS

**Royal Nachos** ~ Corn tortillas covered in sharp cheddar and mozzarella topped with your choice of black bean, beef or chicken 10.50

**Katie's Quesa** ~ Our spinach and artichoke dip, grilled portabellas, chopped tomatoes and cheddar cheese stuffed into a giant tortilla and grilled 10.50

**Quesadilla** ~ Tomatoes, onion and lots of sharp cheddar cheese inside a grilled tortilla, black bean or chicken 10

**Crab Cakes** ~ Golden brown crab cakes served on a bed of organic greens with homemade chipotle mayo on the side 10.50

**Salmon Patties** ~ Served on a bed of organic greens with homemade chipotle mayo on the side 10.50

**Egg Rolls** ~ Crispy egg rolls stuffed with chicken and a garden blend of veggies served with ginger soy and sesame garlic sauces, garnished with tangy chili sauce 10

**Black Bean Dip** ~ Layered with sour cream, black beans, sharp cheddar, black olives, chopped tomatoes, and diced onions with plenty of homemade tortilla chips 10

**Pot Stickers** ~ Pork filled dumplings served with a homemade ginger-soy sauce 10

**Baked Brie** ~ Creamy Brie topped with toasted almonds then finished with a brown sugar crust surrounded with slices of apple and pretzel bread 11

**Wings** ~ 10 fresh wings with your choice of sauce BBQ or Hot 12

**Spinach & Artichoke Dip** ~ Take your tortilla chips and go dipping in this rich, creamy blend of spinach and artichokes 10

**Aristocrat Beer-Cheese Dip** ~ A homemade cheese dip served with apple slices and pretzel bread 8.75

**Spinach Stuffed Portabella** ~ This mushroom is breaded and loaded with spinach artichoke dip and melted hot pepper cheese 10

**Shrimp Cocktail** ~ Jumbo shrimp in a chilled martini glass with homemade cocktail sauce 12

**Roasted Garlic Hummus** ~ Homemade with roasted garlic and served with warm pita bread, cucumber slice, carrot sticks and Kalamata olives 9.50

## SIGNATURE SALADS

*All Signature Salads can substitute grilled Portabella mushrooms for the chicken*

**Strawberry Blues** ~ Grilled marinated chicken breast over fresh Romaine, with strawberries, melon, Bleu cheese crumbles, green onions, sugared walnuts and dressed with our signature raspberry vinaigrette 12

**Grilled Tuna** ~ Grilled tuna over organic baby greens with marinated mushrooms, red peppers and rice noodles dressed with a homemade wasabi dressing and a drizzle of chili garlic sauce 13

**Spinach Salad** ~ Bowl of baby spinach topped with a marinated grilled chicken breast, complemented with dried Michigan cherries, sugared walnuts and alfalfa sprouts served with Honey-Dijon dressing 11.50

**Classic Caesar** ~ Crisp Romaine, Asiago cheese and garlic croutons tossed with Caesar dressing topped with grilled chicken 10.50

**Taco Salad** ~ Romaine lettuce on a crisp flour tortilla with shredded cheddar, diced tomatoes, onion and black olives, served with a side of ranch dressing and salsa, your choice of black bean, beef or chicken 11

**Cobb Salad** ~ Grilled chicken breast over mixed garden greens layered with crisp bacon, sliced egg, avocado, tomato, alfalfa sprouts and Bleu cheese crumbles 12

**Granny Smith Apple Salad** ~ Grilled chicken over Romaine, with strawberries, Granny Smith apples, dried cherries, sunflower kernels and our signature raspberry vinaigrette 11.50

**Greek Salad** ~ Romaine, tomatoes, red onion, artichokes, Feta, Kalamata olives and grilled chicken 11.50

**BBQ Chicken Salad** ~ Romaine, red onion, tomato, cucumber, corn, feta, black beans, and BBQ chicken 12

Dressings: Parmesan Peppercorn, Ranch, House Creamy Raspberry Vinaigrette, Balsamic Vinaigrette, Bleu Cheese, Honey-Dijon, Fat-Free Raspberry Vinaigrette, French

## SOUPS & SIDE SALADS

*Each of these soup creations are simmered up fresh each and every day*

**Black Bean Soup** ~ A rich delectable vegan soup of black beans jazzed up with diced onions and sour cream on the side Cup 4.25 Bowl 5.25

**French Onion Soup** ~ This classic is topped with a lid of mozzarella and Romano cheeses Cup 4.25 Bowl 5.25

**Soup of the Day** ~ Your server will be delighted to explain today's selection

**Garden Salad** ~ Mixed greens, garden veggies and croutons 5.25

**Pub Salad** ~ Spinach, Romaine, mushrooms, croutons and Provolone cheese 5.25

**Caesar Salad** ~ Romaine, Asiago cheeses and croutons tossed with Caesar dressing 5.25

Dressings: Parmesan Peppercorn, Ranch, House Creamy Raspberry Vinaigrette, Balsamic Vinaigrette, Bleu Cheese, Honey-Dijon, Fat-Free Raspberry Vinaigrette, French

## HOUSE SPECIALTIES

**Fish & Chips** ~ Icelandic jumbo cod, fried to a golden brown, served with fries, and tartar sauce 13.15

**Fish Sandwich** ~ Served with fries and tartar sauce 11

**Bangers and Mash** (available after 5 pm) ~ Irish pork sausage served over mashed potatoes with a rich onion gravy and a side of peas 16.50

**Wiener Schnitzel** ~ Our version is made from center cut 6oz pork tenderloin. Served with German potatoes, red cabbage & applesauce 15.50

**Cottage Pie** (available after 5 pm) ~ Seasoned ground beef, simmered in a red wine gravy with carrots, tomatoes, peas and onions, topped with homemade mashed potatoes and cheddar cheese 15.50

**Chicken Tenders** ~ Hand cut breaded chicken strips served with fries and your choice of sauce 10

**Fish Tacos** ~ Three soft shell tacos stuffed with breaded cod, topped with jalapeño slaw and an avocado cilantro tomatillo sauce Served with rice and black beans 15.50

*Bangers and Mash and Cottage Pie are served with your choice of soup or salad*

## BURGERS

*All burgers are served with your choice of coleslaw or kettle chips*

**The Aristocrat** ~ A half-pound patty of Angus Beef on a toasted bun 10

**Crabcake Burger** ~ Our crab cake made with tasty crab, green onions, green peppers and spices served on a toasted bun with chipotle mayo 10.50

**Garden Burger** ~ Brown rice, mushroom, onion, oats and blended cheese, served with cucumber relish and side of chipotle mayo 8.75

**Turkey Burger** ~ Grilled ground turkey stuffed with cream cheese, topped with mozzarella, and cranberry mustard sauce 10

**Salmon Patty Burger** ~ Our salmon patty is made with Sockeye salmon, onions, celery and spices served on a toasted bun 12

**Patty Melt** ~ Half pound patty, grilled onions, Swiss served on rye with a side of Thousand Island (can substitute a garden burger patty) 11

Add your favorite toppings: Grilled Onions, Mushrooms, Bacon, Your Choice of Cheese .80 each  
Upgrade to one of our delicious side dishes...

French Fries, Onion Rings, Fresh Vegetables, Cup of Fruit, Cottage Cheese, Baked Beans 2.35

Baked Potato, Mashed Potatoes, or Fingerling Potatoes (after 5 pm) 2.35

## SANDWICHES

*All Sandwiches are served with your choice of cole slaw or kettle chips*

**The Hoosier Tenderloin** ~ Ours is center cut from fresh pork loin, coated with seasoned breading and fried golden You can have it grilled if you prefer 11

**Chicken Breast Sandwich** ~ We can simply grill it or season it Cajun or lemon-pepper style, served on a toasted bun 8.75

**Roasted Pepper Chicken** ~ Grilled chicken breast jazzed up with roasted red peppers, Mozzarella cheese and pesto mayonnaise and served on a toasted bun 10.50

**Chicken Gator Roll** ~ Grilled chicken spiced with Cajun seasonings, rolled into a tomato tortilla with black bean dip, cheddar cheese, lettuce and tomato offered with a side of barbeque sauce 10.50

**Napa Valley Veggie Wrap** ~ Fresh spinach, cucumbers, tomatoes, alfalfa sprouts, red onions, black olives and cream cheese wrapped in a spinach flour tortilla, flavored with basil dressing 8.75

**Classic Club** ~ Ham, smoked turkey, Swiss and American cheeses, bacon, lettuce and tomato stacked up with mayo and your choice of toasted bread 10.50

**Smokey Reubenson** ~ Stacked with smoked turkey on light rye with Swiss cheese and tangy slaw 10

**Ultimate Reuben** ~ Grilled light rye stacked with house smoked Angus corned beef, Swiss cheese, sauerkraut and tangy Thousand Island dressing 10.50

**Yellow Fin Tuna** ~ Premium tuna, grilled fresh pineapple, served on a toasted bun with a side of cucumber relish and chipotle mayo 11

**Spinach Melt** ~ Fresh spinach artichoke dip, bacon, black olives, grilled tomatoes, red onion and cheddar cheese, served on grilled white toast 10

**Bacon, Lettuce & Tomato** ~ A triple decker of crisp bacon, tomato slices, lettuce and mayo on your choice of white, multi-grain or marble rye toast 9  
Choose California Style: Slices of avocado and pesto mayo Add 1.50

**Cherry Chicken Salad** ~ Chunks of chicken breast blended with tart Michigan cherries and crunchy walnuts inside a croissant 10

**Pita the Great** ~ Grilled chicken or portabellas tossed with sautéed peppers and onions, served with shredded lettuce and tomatoes, and served with a side of peanut sauce or ranch dressing 10

**Texas Melt** ~ Grilled light rye stacked with house smoked beef brisket, provolone and caramelized onions. Served with barbeque 10.50

**French Dip** ~ Toasted hoagie with Prime Rib and provolone. Served with Aujus 11.50

Upgrade to one of our delicious side dishes...

French Fries, Onion Rings, Fresh Vegetables, Cup of Fruit, Cottage Cheese, Baked Beans 2.35

Baked Potato, Mashed Potatoes, or Fingerling Potatoes (*after 5 pm*) 2.35

## PASTA ROMA

*Pastas are served with your choice of a cup of soup, garden or pub salad  
All pasta dishes may substitute Portabella mushrooms for the chicken*

**Chicken Gorgonzola** ~ Sweet robust flavor of Gorgonzola simmered with garlic, spinach, walnuts, red peppers and red onions tossed with fettuccine and completed with grilled chicken 16.50

**Quattro Formaggio** ~ A white sauce blend of four cheeses and fresh basil served over fettuccine with grilled chicken (blackened upon request) 16.50

**Vegetable Primavera** ~ Penne, peas, zucchini, broccoli, spinach, tomatoes, and Portabella mushrooms in a garlic white wine sauce 16

**The Queen's Penne** ~ Sautéed chicken with artichoke hearts, fresh spinach, diced tomatoes, and fresh garlic in a roasted red pepper cream sauce 16.50

**Italian Harvest Pasta** ~ Grilled lemon-pepper chicken, fresh basil, garlic, tomatoes and virgin olive oil give this dish its distinctive taste Served over linguini and garnished with Feta cheese 15

**Spinach Ravioli** ~ These delicate little "pillows" are filled with spinach, finished with a creamy basil pesto sauce and topped with fresh tomatoes and black olives 16.50

**Spaghetti & Homemade Meatballs** ~ Spaghetti, marinara sauce, fresh homemade meatballs topped with Parmesan 16.50

## ENTREES

*Served with your choice of a cup of soup, pub or garden salad  
Choose one side dish: French Fries or Fresh Vegetables  
Baked Potato, Mashed Potatoes, or Fingerling Potatoes (after 5 pm)*

**8 oz Filet Mignon** ~ Seasoned and grilled to perfection 30

**London Broil** ~ 8 oz steak topped with a homemade mushroom gravy, cooked to perfection. Served with mashed potatoes and a side of peas 19

**The New York Strip** ~ A full 12 ounces of Black Angus strip steak flavored with our special seasoning mix 27  
Add sautéed peppers and onions or mushrooms for 1.75

**Chicken Marsala Portabella** ~ Chicken breast and Portabella mushrooms simmered in a robust Marsala wine sauce served on homemade mashed potatoes 17.50

**Blackened Mahi Mahi** ~ 8 oz Mahi Mahi dusted with Cajun seasoning and drizzled with a roasted red pepper cream sauce 21

**Salmon** ~ Grilled 8 oz salmon served with a lemon dill sauce 21

**Pork Chop** ~ 10 oz pork chop glazed with chipotle BBQ sauce 19

## FRIDAY & SATURDAY NIGHT SPECIAL

**Prime Rib** ~ Seasoned and oven roasted. Served with mashed potatoes and asparagus 29

Rare...Cooked on the outside but raw/cold on the inside. Medium Rare...Raw center, warm throughout the inside.  
Medium...Quite pink on the inside but cooked. Medium Well...Very little pink and hot inside. Well...Cooked with no pink.

*Consuming raw or uncooked food can increase your chances of acquiring a foodborne illness.*



## DESSERT DELIGHTS

**Daily Dessert Special** ~ Ask your server about our homemade  
Dessert of the Day 7.25

### **Cheesecake**

**New York Style Cheesecake** ~ We'll add fresh strawberries and chocolate sauce  
or

**Turtle Style Cheesecake** ~ Covered with thick gooey caramel, sprinkled with  
sugared walnuts and drizzled with chocolate sauce 7.25

**Bête Noire** ~ Just imagine a dense, rich chocolate cake topped with all chocolate  
ganache. Add a drizzle of raspberry sauce with whipped cream and fresh strawberries  
7.25

**French Vanilla Ice Cream** ~ With caramel or chocolate sauce 4

**Root Beer Float** ~ Vanilla ice cream with Sprecher Root Beer 6

## BEVERAGES

### **~ Soft Drinks ~**

Coke, Diet Coke, Ginger Ale, Sprite, Mello Yellow,  
Minute Maid Lemonade 2.25

Sprecher Root Beer 5 per pint

Coffee ~ Regular and Decaf 2.25

Hot Teas (your server will provide you with a variety of selections) 2.25

Oregon Chai Tea 2.25

Iced Tea 2.25      Milk 2.25

Juices ~ Orange, Grapefruit, Apple, V-8, Cranberry 2.25

Water ~ Still or Sparkling Bottled Water 2.25

*We thank you for understanding that a 20% gratuity  
may be added to parties of eight or more*