

BURGERS & SANDWICHES

CHEESEBURGER*

CHEDDAR, LETTUCE, TOMATO, ONION, PICKLES, MAYONNAISE 11

HICKORY BURGER*

CANADIAN BACON, GRATED CHEDDAR, ONION, HICKORY SAUCE 11

BISON BURGER*

MUSTARD, CHEDDAR, PICKLE 13

CHICKEN CIABATTA SANDWICH

PEPPERS, ONIONS, BACON, HAVARTI CHEESE, CHIPOTLE MAYONNAISE 11

REUBEN SANDWICH

SLICED CORNED BEEF, SAUERKRAUT, SWISS CHEESE, THOUSAND ISLAND 11

GRILLED CHICKEN & AVOCADO CLUB

SEASONED CHICKEN, AVOCADO, BACON, TOMATO, SPROUTS, SWISS, HONEY-MUSTARD 12

FAMOUS FRENCH DIP*

SHAVED PRIME RIB, TOASTED FRENCH ROLL, MAYONNAISE, AU JUS 19

FISH SANDWICH*

PAN-SEARED, LEAF LETTUCE, TOMATO, RED ONION AND TARTAR SAUCE 15

HOOSIER B.P.T.

HAND BREADED PORK TENDERLOIN, LETTUCE, TOMATO, PICKLE, RED ONION, MUSTARD, MAYONNAISE 12

SALADS

CHICKEN CLUB SALAD

LIGHTLY FRIED, BACON, EGG, TOMATO, AVOCADO, ONION, CROUTONS 14

SPINACH & CHICKEN WALDORF SALAD

SPINACH AND FIELD GREENS, RAISINS, STRAWBERRIES, APPLES, EGG, SPICED PECANS, CHEDDAR, SWEET BACON VINAIGRETTE 15

MEDITERRANEAN SALAD

SHRIMP, KALAMATA OLIVES, CUCUMBER, RED ONION, GRAPE TOMATOES, FETA CHEESE, CITRUS MINT VINAIGRETTE 15

SALMON CAESAR SALAD*

HICKORY SMOKED SALMON WITH SCALLION AIOLI SAUCE, TOMATOES, CUCUMBERS, RED ONION 15

WALT'S CHAMPAGNE CHICKEN SALAD

MIXED GREENS, PINEAPPLE, DATES, FETA, STRAWBERRIES, SPICED PECANS, SUNFLOWER SEEDS, CROUTONS, CHAMPAGNE VINAIGRETTE 15

SOUP AND SALAD

TODAY'S SOUP WITH A HOUSE OR CAESAR SALAD 12

SPECIALTIES

RIGATONI BOLOGNESE

SPICY ITALIAN SAUSAGE, GARLIC, OREGANO IN A RICH TOMATO AND RED PEPPER CREAM SAUCE, TOSSED WITH BIG RIGATONI NOODLES AND FRESH PARMESAN CHEESE 15

✓ GRILLED PORK CHOPS*

HARDWOOD GRILLED WITH MASHED POTATOES, BAKED BEANS 21

RIBS "N" CHICKEN COMBO (LIMITED AVAILABILITY)

BABY BACK RIBS AND ROASTED CHICKEN WITH MASHED POTATOES AND BAKED BEANS 22

BARBEQUE BABY BACK RIBS

SLOW COOKED, FALL OFF THE BONE WITH BAKED BEANS AND FRENCH FRIES 23

SHRIMP SCAMPI

SAUTÉED SHRIMP, GARLIC, LEMON, TOMATO, ANGEL HAIR PASTA, ONION, PARMESAN, BASIL 18

CATFISH PLATTER

LIGHTLY FRIED CATFISH FILLETS WITH FRENCH FRIES AND COLESLAW 15

SHORT SMOKED SALMON*

MARINATED, QUICKLY SMOKED AND FINISHED ON THE GRILL WITH WHOLE GRAIN MUSTARD SAUCE WITH VEGETABLE MEDLEY AND HOUSE SALAD 22

+ HOUSE OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE - 5

CHICKEN

THE ENCHILADA PLATE

CORN TORTILLA FILLED WITH GRILLED CHICKEN, MONTEREY JACK, ENCHILADA RED SAUCE WITH SOUR CREAM, GUACAMOLE, TOMATOES 13

OVEN ROASTED CHICKEN (LIMITED AVAILABILITY)

ONE-HALF HERB-ROASTED CHICKEN WITH MASHED POTATOES AND BAKED BEANS 14

PARMESAN CRUSTED CHICKEN

SEASONED IN A PARMESAN, WALNUT AND PECAN CRUST. TOPPED WITH MARINARA ON A BED OF ANGEL HAIR PASTA. SERVED WITH A PEAR TOMATO, MOZZARELLA AND RED ONION HERBAL SALAD 14

THE ORIGINAL CHICKEN TENDER PLATTER

LIGHTLY FRIED, WITH FRENCH FRIES AND COLESLAW 16

CHICKEN PICCATA

TOSSED WITH ARTICHOKES, ASPARAGUS AND TOMATOES IN A LEMON CAPER BUTTER SAUCE ON ANGEL HAIR PASTA WITH VEGETABLE MEDLEY 15

STEAKS & PRIME RIB

✓ PRIME TOP SIRLOIN* 8 OZ.

HARDWOOD GRILLED, WITH GARLIC MASHED POTATOES AND HOUSE SALAD 22

✓ HAND-CUT FILET* 7 OZ.

HARDWOOD GRILLED, WITH VEGETABLE MEDLEY AND HOUSE SALAD 29

SLOW ROASTED PRIME RIB* 10 OZ. / 14 OZ.

AGED AND ROASTED WITH GARLIC MASHED POTATOES AND HOUSE SALAD 23 / 28

+ A SKEWER OF SEASONED SHRIMP TO ACCOMPANY YOUR ENTREE - 8

✓ **HAND CUT IN CHICAGO Celebrating 60 Years** L & L PACKING

STARTERS

QUESO WITH TORTILLA CHIPS

MEXICAN CHEESE WITH SPICY SAUSAGE 9

FLATBREAD PIZZA

BASIL PESTO, MOZZARELLA AND PARMESAN, TOMATOES, ITALIAN SAUSAGE, FRESH BASIL 10

CREAM SPINACH ARTICHOKE DIP

IN A PARMESAN CREAM SAUCE, WITH FRESH TORTILLA CHIPS 11

SHRIMP CARGOT

IN HERB GARLIC BUTTER, TOPPED WITH HAVARTI CHEESE 12

SOUP CALENDAR

BAKED POTATO - DAILY

BOWL 7 / CUP 5

MONDAY

TORTILLA

TUESDAY

CREAMY CHICKEN & NOODLE

WEDNESDAY

SOUTHWESTERN BEAN

THURSDAY

TORTILLA

FRIDAY

NEW ENGLAND CLAM CHOWDER

SATURDAY

BEEF & VEGETABLE

SUNDAY

MOSS POINT GUMBO

SIDES \$3 EACH

FRENCH FRIES

VEGETABLE MEDLEY

SMOKEHOUSE BAKED BEANS

COLESLAW

SWEET GLAZED CARROTS

BURGUNDY MUSHROOMS

GARLIC MASHED POTATOES

FRIED OKRA

DESSERTS \$8 EACH

NICK'S BREAD PUDDING

FRENCH BREAD, RAISINS, GRAND MARNIER SAUCE

WARM FIVE-NUT BROWNIE

SERVED A LA MODE WITH CARAMEL AND CHAMPAGNE CUSTARD

SEASONAL DESSERT

ASK A SERVER FOR DETAILS

CHECKS NOT ACCEPTED

*SINCE MOST ITEMS ARE COOKED TO ORDER, INDIANA STATE CODES REQUIRE US TO INFORM YOU THAT CONSUMING **RAW OR UNDERCOOKED** MEATS, SEAFOOD, EGGS AND MILK PRODUCTS MAY INCREASE YOUR RISK FOR A **FOODBORNE ILLNESS**.

PLEASE NOTIFY US OF ANY FOOD ALLERGIES