

SPARKLING WINE

SOFIA BRUT ROSÉ - CALIFORNIA	GLASS	7
RUFFINO, PROSECCO - ITALY	½ BOTTLE	13
DOMAINE CARNEROS - NAPA		40

UNIQUE WHITE WINE

TOSCHI, PINK MOSCATO - CALIFORNIA	7 / 27
KIONA, RIESLING - WASHINGTON	8 / 31
MARALBOROUGH ESTATE, SAUVIGNON BLANC - NEW ZEALAND	7 / 27
AVANTI, PINOT GRIGIO - ITALY	7 / 27
BRASSFIELD, SAUVIGNON BLANC - CALIFORNIA	8 / 31
CHATEAU LA FREYNELLE, WHITE BORDEAUX - FRANCE	9 / 35

CHARDONNAY

FORTANT - FRANCE	7 / 27
J LOHR - MONTEREY	8 / 31
CUSTARD - NORTH COAST	9 / 35
HOOPLA - YOUNTVILLE	10 / 39
SONOMA CUTRER - RUSSIAN RIVER VALLEY	½ BOTTLE / 23
BUENA VISTA - CARNEROS	/ 45

PINOT NOIR

MEIOMI - CALIFORNIA	10 / 39
BOUCHARD AINE' & FILS - FRANCE	8 / 31
OREGON TRAILS - WILLAMETTE VALLEY	9 / 35

UNIQUE RED WINE

ADESSO, SWEET RED - ITALY (CHILLED)	7 / 27
BUENAS, TEMPARNILLO - SPAIN	7 / 27
MOUNTAIN DOOR, MALBEC - ARGENTINA	8 / 31
CATENA, MALBEC - ARGENTINA	9 / 35
THREE, FIELD BLEND - CALIFORNIA	10 / 39
THE PRISONER - NAPA	/ 60

MERLOT

HAPPY CAMPER - CALIFORNIA	7 / 27
CHARLES SMITH VELVET DEVIL - WASHINGTON	8 / 31

CABERNET SAUVIGNON

J LOHR - PASO ROBLES	8 / 31
SUBSTANCE - WASHINGTON	10 / 39
STEELE - RED HILLS, LAKE COUNTY	11 / 43
MICHAEL MONDAVI, OBERON - NAPA VALLEY	12 / 47
HONING - NAPA	/ 60

TO EXPEDITE SERVICE, WE OPEN WINE BY THE BOTTLE AT THE BAR

HOUSE FAVORITES

PERFECT MARGARITA

TEQUILA, COINTREAU, GRAND MARNIER,
MARGARITA MIX

CAFÉ CHARLESTON'S

GRAND MARNIER, BAILEYS, COFFEE AND
WHIPPED CREAM

FLIRTINI

CHAMPAGNE, CITRUS VODKA,
CHAMBORD, CRANBERRY AND
PINEAPPLE

ULTIMATE LONG ISLAND

ORANGE VODKA, BOMBAY GIN, BACARDI
LIMON AND GRAND MARNIER

CHOCOLATE MARTINI

GODIVA CHOCOLATE LIQUEUR, VANILLA
VODKA, CRÈME DE CACAO, CREAM

SWEET PEACH TEA-NI

DEKUYPER PEACH SCHNAPPS
FIREFLY VODKA, ICED TEA,
AND LEMONADE

MOSCOW MULE

DEEP EDDY'S VODKA, FT GINGER BEER,
FRESH MINT, FRESH LIME

CHARLESTON'S CRISP MARTINI

GREY GOOSE VODKA, DRY VERMOUTH,
BLEU CHEESE OLIVES

STAR'S OLD FASHIONED

KNOB CREEK, AROMATIC BITTERS, SIMPLE
SYRUP, FRESH CHERRY, ORANGE

CHARLESTON'S COSMO

PINNACLE ORANGE VODKA, COINTREAU,
CRANBERRY JUICE

SNUGGLE

PEPPERMINT SCHNAPPS, HOT CHOCOLATE,
WHIPPED CREAM

HOT APPLE PIE

TUACA, HOT APPLE CIDER, ICE CREAM

BEVERAGES

ICED TEA

COFFEE

DIET COKE

COKE

PINK LEMONADE

SPRITE

BARQ'S ROOT BEER

SAN PELLEGRINO SPARKLING

ACQUA PANNA

FEVER TREE GINGER ALE

ORANGE / GRAPEFRUIT JUICE

(FRESH SQUEEZED)

WE ACCEPT AMERICAN EXPRESS,
MASTERCARD, VISA, AND DISCOVER

WE WOULD LIKE TO SEE THAT YOU
MAKE IT HOME SAFELY -
IF YOU DO NOT HAVE A DESIGNATED DRIVER,
PLEASE ALLOW US TO CALL
A CAB FOR YOU.



BURGERS & SANDWICHES

CHEESEBURGER*

CHEDDAR, LETTUCE, TOMATO, ONION, PICKLES, MAYONNAISE 12

HICKORY BURGER*

CANADIAN BACON, GRATED CHEDDAR, ONION, HICKORY SAUCE 12

BISON BURGER*

MUSTARD, CHEDDAR, PICKLE 14

CHICKEN CIABATTA SANDWICH

PEPPERS, ONIONS, BACON, HAVARTI CHEESE, CHIPOTLE MAYONNAISE 12

REUBEN SANDWICH

SLICED CORNED BEEF, SAUERKRAUT, SWISS CHEESE, THOUSAND ISLAND 12

GRILLED CHICKEN & AVOCADO CLUB

SEASONED CHICKEN, AVOCADO, BACON, TOMATO, SPROUTS, SWISS, HONEY-MUSTARD 13

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 16

HOOSIER B.P.T.

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

SALADS

CHICKEN CLUB SALAD

LIGHTLY FRIED CHICKEN, BACON, EGG, TOMATO, AVOCADO, ONION, CROUTONS 15

SPINACH & CHICKEN WALDORF SALAD

SPINACH AND FIELD GREENS, RAISINS, STRAWBERRIES, APPLES, EGG, SPICED PECANS, CHEDDAR, SWEET BACON VINAIGRETTE 16

MEDITERRANEAN SALAD

SHRIMP, KALAMATA OLIVES, CUCUMBER, RED ONION, GRAPE TOMATOES, FETA CHEESE, CITRUS MINT VINAIGRETTE 16

SALMON CAESAR SALAD*

HICKORY SMOKED SALMON WITH SCALLION AIOLI SAUCE, TOMATOES, CUCUMBERS, RED ONION 16

WALT'S CHAMPAGNE CHICKEN SALAD

MIXED GREENS, PINEAPPLE, DATES, FETA, STRAWBERRIES, SPICED PECANS, SUNFLOWER SEEDS, CROUTONS, CHAMPAGNE VINAIGRETTE 16

SOUP AND SALAD

TODAY'S SOUP WITH A HOUSE OR CAESAR SALAD 13

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 24

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 16

SHORT SMOKED SALMON*

MARINATED, QUICKLY SMOKED AND FINISHED ON THE GRILL WITH WHOLE GRAIN MUSTARD SAUCE WITH VEGETABLE MEDLEY AND HOUSE SALAD 23

+ 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 15

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 24 / 29

+ A SKEWER OF SEASONED SHRIMP TO ACCOMPANY YOUR ENTREE 8

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 \$4 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