



DINER

BREAKFAST

BREAKFAST WAKEUP

Egg Combo \$9.95

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

Fluevos Rancheros \$9.95

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

Steak Buzrito \$13.95

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 \$13.95

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

Eggs Benedict \$10.95

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, eggs any style, and hashbrowns.

Egg Sandwich \$7.95

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

Biscuits and Gravy \$5.95

2 Biscuits topped with house made sausage gravy.

Half order **\$3.95**

Add eggs **\$1.95**

Fresh Fruit Starter \$8.95

Yogurt, granola and fresh fruit.

OMELETS AND SKILLET

Mediterranean Omelet \$11.95

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

Southwest Omelet \$11.95

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

Denver Omelet \$11.95

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

Vegetarian Skillet \$10.95

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

Southwest Skillet \$13.95

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

FROM THE GRIDDLE

French Toast

Full order 3 pieces **\$7.95**

Half order 2 pieces **\$5.95**

Pancakes

Full stack 3 pancakes **\$6.95**

Half stack 2 pancakes **\$4.95**

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

Griddle Combo \$11.95

French Toast or pancake, with two eggs, and choice of sausage links, bacon, or ham.

À LA CARTE

One Egg **\$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 **\$2.95**

Cinnamon Crumb Coffee Cake **\$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 \$13 (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 \$27 (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.

Pork Loin \$23 (GF)

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

Baby Back Ribs \$23

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

Wild Mushroom Chicken \$21

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

Lasagna \$24

House-made lasagna layered with hot Italian sausage, basil ricotta, shaved Parmesan and tomato vodka sauce. Served with garlic bread.

Mushroom Ravioli \$22 (V)

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

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 tomato aioli sauce on a hoagie bun. Served with fries.

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.