



DINING SPECIALS

Surf & Turf Lunch Special	\$9.99
Soup & Salad Bar Special	\$7.99
Add Lobster Tail, 1/2 Pound of Shrimp or Crab Legs to Your Entree	\$7.00
Add Soup & Salad Bar to Your Entree	\$5.99

BREAKFAST

Continental Breakfast	\$8
Assorted Pastries, Fresh Baked, Breads, Muffins, Preserves & Butter, Sliced Fruit, Coffee or Tea	
Detroit Breakfast	\$10
Two Eggs any Style, Breakfast, Potatoes and Toast. Choice of One:, Country Sausage, Smoked Bacon or Canadian Bacon, Coffee or Tea	
Mexican Town Breakfast	\$9
Scrambled Eggs served with Soft flour, Tortilla, Chorizo, Cheese and Jalapenos, Cabo Style Potatoes, Coffee or Tea	
Eggs Benedict	\$10
Soft Poached Eggs, Canadian Bacon, English Muffin, Asparagus Tips and Hollandaise Sauce	
Steak & Eggs	\$12
Two Eggs any style, 6oz. NY Strip Steak, Breakfast Potatoes, Natural Sauce and Toast	
Corned Beef Hash	\$10
House-made and topped off with a sunny side up egg	



BREAKFAST

- Malted Belgian Waffles** \$9
Macerated Strawberries, Vanilla, Bean Chantilly and Maple Syrup
- Stuffed Brioche French Toast** \$9
Cream Cheese and Pecans, Apple Compote, Spiced Apple Syrup and Crystallized Ginger
- Buttermilk Pancakes** Tall Stack \$9
Seasonal Berry Compote, Maple Syrup Short Stack \$9
- Greek Omelet** \$8
Spinach, Tomatoes, and Feta Cheese, Breakfast Potatoes and Toast
- Eastern Market Omelet** \$9
Four Egg Omelet with your choice of Ham, Mushrooms, Fresh Herbs, Spinach or Roasted Peppers
Choice of Cheddar or Swiss Cheese, Breakfast Potatoes, Bacon or Sausage and Toast
- Farmer's Omelet** \$9
Four Egg Omelet with Potato, Onion, Ham and Cheddar Cheese, choice of Bacon or Sausage and Toast

LIGHT BREAKFAST

- Homemade Granola** \$7
Served with Yogurt
- Toasted Everything Bagel & Smoked Salmon** \$8
Served with Cream Cheese, Capers and Red Onions
- Seasonal Fruit Martini** \$8
Seasonal Fruits and Berries with Yogurt
- Fruit Coupe** \$5
Selection of Fruits and Berries with Toasted Vanilla Bean
- Whipped Egg White Omelet** \$7
Sautéed Mushrooms, Roasted Tomatoes, Scallions, Swiss Cheese and Arugala



BREAKFAST

SIDES

Lebanese Pita.....	\$2
One Pancake.....	\$2
English Muffin.....	\$3
Croissant.....	\$3
Plain Bagel.....	\$3
Hominy Grits.....	\$3
Breakfast Potatoes.....	\$3
Cottage Cheese.....	\$3
Toast.....	\$3
Choice of: Wheat, White, Rye, Pumpernickel, Sourdough and Seven Grain	
Applewood Smoked Bacon Cottage Cheese.....	\$4
Link Sausage.....	\$4
Sliced Tomatoes.....	\$4
Yogurt.....	\$4
Selection of Cereals.....	\$4
Steel Cut Oatmeal.....	\$4
Seasonal Berries.....	\$8



BREAKFAST

COLD BEVERAGES

Cocktail Juice Bar	\$5
Orange, Mango, Banana, Carrot, Apple, Strawberry, Tomato, Avocado	
Milk	\$2
Whole or 2%	
Chocolate Milk	\$3
Soda	\$3
Ethos Water 500 ml	\$3
Sobe Energy Water	\$4
Ethos Water 1 Ltr.	\$4
Fruit Smoothies	\$5
San Pellegrino 500 ml	\$5

HOT BEVERAGES

Coffee	\$3
Regular or Decaf	
Tea	\$3
Hot Chocolate	\$2
Espresso	\$5
Cappuccino	\$5
Turkish Coffee	\$5



LUNCH

Soup Du Jour	Cup \$4, Bowl \$6, Bread Bowl \$7
Chefs Daily Feature	
Onion Rings	\$4
Beer Battered Onion Ring served with Ranch dressing	
Leaning Tower of Fries	\$4
Russet Potato Fingers Served with Malt Vinegar and Chipotle Ketchup	Add Chili \$1, Add Cheese \$1, Add Both \$1.50
Mozzarella Sticks	\$5
Battered Mozzarella Sticks served with Marinara Sauce	
Arabic Dip & Chips	\$5
Hummus, Tabbouleh, and Babaganjouj with Pita Chips	
Potato Skins	\$6
Baked with Cheddar Cheese, Topped with Bacon Bits, Scallions and Served with Sour Cream	
Cheesy Chicken Quesadilla	\$6
Grilled Chicken, Cheddar Cheese, Scallions Served with Shredded Lettuce, Pico de Gallo, Sour Cream and Guacamole	
Spinach and Artichoke Dip	\$7
A Blend of Spinach, Artichokes, and Creamy Regiano Cheese, Baked and Served with Corn Tortilla Chips	
Boneless Buffalo Tender Fries	\$7
Boneless Southern Style Breaded Chicken Tenders Tossed in a Spicy Buffalo Sauce Served with Blue Cheese Dressing	
Country Chicken Tenders	\$7
Crispy Fried Strips of Chicken Tenderloin Served with Buttermilk Ranch and French Fries	
Crispy Fried Calamari	\$9
Seasoned Strips of Calamari, Served with Fiery Marinara, Yellow Pepper Coulis, and Topped with Slivered Scallions	
Sample Platter	\$9
Potato Skins, Cheese Sticks, Chicken Tenders and Fried Mushrooms	
Shrimp Cocktail	\$9
Chilled Prawns, Served with Zesty Cocktail Sauce and Lemon	
Jumbo Lump Crab Cakes	\$15
Sautéed and Served with Lobster Aioli	
Mini Lamb Chops	\$15
Marinated and Grilled Lamb Chops Served with Smashed Yukon Gold Potatoes, Pickled Tomatoes, and Natural Jus	
St. Antonie Super Nachos	\$7
Freshly Fried Tortilla Chips Piled with Ground Beef, Cheese Sauce, Onion, Olives, Jalapenos, Pico de Gallo, Sour Cream, and Guacamole	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 18% gratuity will be added to the guest check of parties 8 or more.



LUNCH

PIZZA

- BBQ Chicken Pizza** \$11
Bourbon BBQ Sauce, Pulled Chicken, Black Beans, Roasted Garlic and Mozzarella Cheese
- Build Your Own Pizza** \$13
Choose any four toppings: Caramelized Onions, Pepperoni, Ham, Italian Sausage, Bacon, Pulled Chicken, Black Beans, Roasted Garlic, Oven Dried Tomatoes, Mushrooms, Basil, Black Olives, Green Pepper, Pineapple
- White Greek Pizza** \$11
Marinated Roma Tomatoes, Kalamata Olives, Pepperoncinis, Red Onions, Feta Cheese, Topped with Chiffonade Basil

SALAD

- Chopped Salad** \$9
Chopped Romaine and Iceberg Lettuce, Diced Tomatoes, Crumbled Bacon, Chopped Red Onions, and Crumbled Blue Cheese, Tossed with Blue Cheese Dressing
 - Fattoush Salad** \$9
Chopped Romaine, Diced Tomato, Cucumber, Green Pepper, Parsley and Pita Chips Tossed with Authentic Dressing
 - Cobb Salad** \$11
Diced Grilled Chicken Breast, Applewood Smoked Bacon, Beef Steak Tomatoes, Crumbled Blue Cheese, Guacamole, Chopped Romaine and Field Greens, Tossed with Herb Buttermilk Dressing
 - Southwest Chicken Salas** \$10
Fresh Chopped Romaine, Tossed with Roasted Corn and Black Bean Salsa, Crispy Fried Chicken, and Zesty Ranch, Topped with Guacamole and Fried Corn Tortilla Strips
 - Greek Salad** \$9
Crisp Romaine Lettuce, Tomatoes, Cucumbers, Red Onions, Beets, Kalamata Olives, Pepperoncinis, and Feta Cheese, Tossed in Greek Dressing
 - Caesar Salad** \$9
Crisp Romaine Lettuce, Tossed with Parmesan Cheese, Crisp Crouton, and Zesty Garlic Dressing
- Side \$5, Salmon \$9
Chicken \$4, 6oz Filet \$12

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LUNCH

SANDWICHES

Served with Fries and House Made Coleslaw | Add Soup or Side House Salad for \$1.99

- Gyro** \$7
Slow Roasted Gyro Meat, Tomatoes, Onion, Lettuce and Tzatziki Sauce, Wrapped in a Pita
- Turkey & Swiss Wrap** \$7
Lettuce, Tomato, Chive Mayo, Wrapped in a Sun Dried Tomato Lawash, Served with a Side of Spring Mix Salad with House Dressing
- The "Monte" Croissant** \$10
Grilled Ham, Turkey, Swiss, and Cheddar on a Warm Buttered Croissant with Crisped Lettuce and Honey Dijon
- Vegetarian Wrap** \$7
Portabella Mushrooms, Sun Dried Tomatoes, Served with a Side of Spring Mix Salad with House Dressing
- Honey Mustard Chicken Sandwich** \$8
Pan Roasted Chicken Breast Marinated in Honey Mustard Sauce, Topped with Bacon and Swiss Cheese
- Ruben on Third** \$11
Thinly Sliced House Made Corned Beef with Swiss Cheese, Laced with Sauerkraut and 1000 Island Dressing on Griddled Rye
- Prime Time Burger** \$8, Add Cheese \$1
Fire Grilled Ground Sirloin with Lettuce, Tomato, and Onions
- Club Sandwich** \$8
Classically Prepared Featuring House Roasted Turkey and Applewood Smoked Bacon
- Monroe St. Steak Sandwich** \$10
Oven Roasted Prime Rib, Caramelized Onions, Sautéed Mushrooms, and Melted Swiss Cheese on a Sesame Hoagie, Accented with Chipotle Ranch

ENTREES

Served with Choice of Soup or Salad and Artisanal Rolls

- Italian Sausage Pasta** \$9
Sliced Italian Sausage, Onions, and Garlic, Tossed with Tomato Cream Sauce, and Served on a Bed of Ziti Pasta
Add Salmon \$8, Add Shrimp \$8, Add Chicken \$6
- English Style Fish & Chips** \$11
Flaky Cod Cooked in a Lager Tempura and Served with French Fries, Dill Pickle Tartar Sauce, and Malt Vinegar
- Masgouf** \$12
Whole Trout Baked or Fried served with Vermicelli Rice, Roasted Roma Tomato and Tarator Sauce



LUNCH

ENTREES CONTINUED

Served with Choice of Soup or Salad and Artisanal Rolls

Fennel Scented Salmon	\$25
Pan Roasted and Served with Smashed Yukon Gold Potatoes, Chef's Vegetable, Tomato Fennel Slaw, and Whole Grain Mustard Butter Sauce	
Grilled Chicken Kabobs	\$11
Two 4oz. Chicken Kabobs Marinated and Grilled, Served Over a Bed of Vermicelli Rice with a Roasted Roma Tomato and Garlic Sauce	
Pecan Crusted Chicken	\$16
Sautéed Chicken Breast with a Pecan Panko Crust, Served with Whipped Sweet Potatoes, Asparagus, and Maple Demi	
Grilled Chicken Pasta	\$9
Grilled Chicken with Orecchiette Pasta, Tossed with Garlic Basil Cream Sauce, and Garnished with Tomato Concasse	
Garden Vegetable Pasta	\$11
Marinated Portabella Mushrooms, Sundried Tomatoes, Sautéed Spinach, Red Onions, and Parmesan Cheese Tossed with Ziti and Finished with a Herb Infused Butter Sauce	
Grilled Beef Kabobs	\$12
Two 4oz. Beef Kabobs Marinated and Grilled, Served Over a Bed of Vermicelli Rice with a Roasted Roma Tomato and Hummus	
Grilled Beef & Chicken Kabob Combo	\$12
One 4oz. Beef Kabobs, One 4oz. Chicken Kabobs Marinated, and Grilled, Served Over a Bed of Vermicelli Rice with a Roasted Roma Tomato and Garlic Sauce	
Ribeye Steak	\$26
Grilled 14oz Ribeye Steak with Natural Sauce, Served with Chef's Vegetable, and Smashed Yukon Gold Potatoes	
Dee-Troit BBQ	Half Slab \$17, Full Slab \$26
Slow Smoked Fire Grilled Baby Back Ribs, Brushed with House Made Bourbon BBQ Sauce, and Served with Fries and Coleslaw	
4oz Lobster Tail	With Entree \$7, Without Entree \$9
Half Pound of Snow Crab Legs	With Entree \$7, Without Entree \$9
Half Pound of Peel N Eat Shrimp	With Entree \$7, Without Entree \$9

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LUNCH

SIDES

Coleslaw	\$3	Caesar Salad	\$4
French Fries	\$3	Greek Salad	\$4
House Salad	\$3	Babaganjouj.....	\$4
Hummus	\$3	Twice Baked Potato	\$4
Chef's Vegetable	\$3	Smashed Yukon Gold Potatoes	\$4
Vermicelli Rice	\$3	Whipped Sweet Potatoes	\$4
Broccoli.....	\$3	Asparagus	\$4
Wedge Salad.....	\$4		

SWEET THINGS

Dutch Apple Pie	\$4, A La Mode \$1
Ice Cream Sundae	\$4
Choice of Vanilla or Chocolate Ice Cream, Hot Fudge, Strawberries, and Whipped Cream	
Chocolate Lover's Dream Cake	\$7
Strawberry Cheesecake Martini	\$5
Chocolate Chip Sundae.....	\$5
Warm Chocolate Chip Cookie, Vanilla Ice Cream, Hot Fudge, Whipped Cream, and Chocolate Shavings	
Brownie Bites	\$5
Warm Fudge Brownies served with Hot Fudge	
Banana Cream Pie.....	\$6
NY Style Cheesecake.....	\$6



LUNCH

COLD BEVERAGES

Cocktail Juice Bar	\$5
Orange, Mango, Banana, Carrot, Apple, Strawberry, Tomato	
Milk	\$2
Whole or 2%	
Chocolate Milk	\$3
Soda	\$3
Ethos Water 500 ml	\$3
Sobe Energy Water	\$4
Ethos Water 1 Ltr	\$4
Fruit Smoothies	\$5
San Pellegrino 500 ml	\$5

HOT BEVERAGES

Coffee	\$3
Regular or Decaf	
Tea	\$3
Hot Chocolate	\$2
Espresso	\$5
Cappuccino	\$5
Turkish Coffee	\$5



DINNER

Soup Du Jour	Cup \$4, Bowl \$6
Chefs Daily Feature	
Steamed Mussels	\$11
Fresh Fennel, Heirloom Tomatoes, Fresh Basil and Thyme, Served in Roasted Garlic Broth with Crostini	
Leaning Tower of Fries	\$7
Russet Potato Fingers Served with Malt Vinegar and Chipotle Ketchup	
Arabic Dip & Chips	\$5
Hummus, Tabbouleh, and Babaganjouj with Pita Chips	
Spinach and Artichoke Dip	\$7
A Blend of Spinach, Artichokes, and Creamy Regiano Cheese, Baked and Served with Corn Tortilla Chips	
Country Chicken Tenders	\$7
Crispy Fried Strips of Chicken Tenderloin Served with Buttermilk Ranch and French Fries	
Crispy Fried Calamari	\$9
Seasoned Strips of Calamari, Served with Fiery Marinara, Yellow Pepper Coulis, and Topped with Slivered Scallions	
Sample Platter	\$9
Potato Skins, Cheese Sticks, Chicken Tenders and Fried Mushrooms	
Shrimp Cocktail	\$9
Chilled Prawns, Served with Zesty Cocktail Sauce and Lemon	
Jumbo Lump Crab Cakes	\$15
Sautéed and Served with Lobster Aioli	
Mini Lamb Chops	\$15
Marinated and Grilled Lamb Chops Served with Smashed Yukon Gold Potatoes, Pickled Tomatoes, and Natural Jus	

PIZZA

BBQ Chicken Pizza	\$11
Bourbon BBQ Sauce, Pulled Chicken, Black Beans, Roasted Garlic and Mozzarella Cheese	
Build Your Own Pizza	\$13
Choose any four toppings: Caramelized Onions, Pepperoni, Ham, Italian Sausage, Bacon, Pulled Chicken, Black Beans, Roasted Garlic, Oven Dried Tomatoes, Mushrooms, Basil, Black Olives, Green Pepper, Pineapple	
White Greek Pizza	\$11
Marinated Roma Tomatoes, Kalamata Olives, Pepperoncinis, Red Onions, Feta Cheese, Topped with Chiffonade Basil	
Pepperoni Pizza	\$9
Zesty Tomato Sauce, Sliced Pepperoni, and Mozzarella Cheese	



DINNER

SALAD

Chopped Salad	\$9
Chopped Romaine and Iceberg Lettuce, Diced Tomatoes, Crumbled Bacon, Chopped Red Onions, and Crumbled Blue Cheese, Tossed with Blue Cheese Dressing	
Fattoush Salad	\$9
Chopped Romaine, Diced Tomato, Cucumber, Green Pepper, Parsley and Pita Chips Tossed with Authentic Dressing	
Cobb Salad	\$11
Diced Grilled Chicken Breast, Applewood Smoked Bacon, Beef Steak Tomatoes, Crumbled Blue Cheese, Guacamole, Chopped Romaine and Field Greens, Tossed with Herb Buttermilk Dressing	
Greek Salad	\$9
Crisp Romaine Lettuce, Tomatoes, Cucumbers, Red Onions, Beets, Kalamata Olives, Pepperoncinis, and Feta Cheese, Tossed in Greek Dressing	
Caesar Salad	\$9
Crisp Romaine Lettuce, Tossed with Parmesan Cheese, Crisp Crouton, and Zesty Garlic Dressing	
	Side \$5, Salmon \$9 Chicken \$4, 6oz Filet \$12

PASTA

Garden Vegetable Pasta	\$11
Marinated Portabella Mushrooms, Sundried Tomatoes, Sautéed Spinach, Red Onions, Parmesan Cheese Tossed with Ziti and Finished with a Herb Infused Butter Sauce	
	Add Salmon \$8 Add Chicken \$6, Add Shrimp \$8
Shrimp Linguini	\$15
Sautéed Shrimp "Scampi Style", Tossed with Spinach and Diced Tomatoes, Served on a Bed of Linguini Pasta	
Portabella Mushroom Ravioli	\$16
Portabella Mushroom Ravioli, Covered with a Sherry Champignon, Topped with Tomato Concasse, Slivered Scallions, and Finished with Freshly Grated Parmesan Cheese	
Cajun Chicken	\$15
Cajun Seasoned Chicken Breast, Served on a Bed of Angel Hair Pasta, Tossed with Sautéed Spinach, Split Grape Tomatoes, and Wrapped with Cajun Cream Sauce	
Seafood Lovers Dream	\$34
Sautéed Shrimp, Seared Sea Scallops, Poached Mussels, Grilled Lobster, and Parmesan Crostini on a Bed of Fettuccini, Tossed with a Creamy Garlic Parmesan Sauce	



DINNER

SANDWICHES

Served with French Fries and a Dill Pickle Spear

- The "Monte" Croissant** \$10
Grilled Ham, Turkey, Swiss, and Cheddar on a Warm Buttered Croissant with Crisped Lettuce and Honey Dijon
- Prime Time Burger** \$8, Add Cheese \$1
Fire Grilled Ground Sirloin with Lettuce, Tomato, and Onions
- Club Sandwich** \$8
Classically Prepared Featuring House Roasted Turkey and Applewood Smoked Bacon

ENTREES

Served with Choice of Soup or Salad and Artisanal Rolls

- Pecan Crusted Chicken** \$16
Sautéed Chicken Breast with a Pecan Panko Crust, Served with Whipped Sweet Potatoes, Asparagus, and Maple Demi
- Grilled Chicken Kabobs** \$11
Two 4oz. Chicken Kabobs Marinated and Grilled, Served Over a Bed of Vermicelli Rice with a Roasted Roma Tomato and Garlic Sauce
- Grilled Beef Kabobs** \$12
Two 4oz. Beef Kabobs Marinated and Grilled, Served Over a Bed of Vermicelli Rice with a Roasted Roma Tomato and Hummus
- Grilled Beef & Chicken Kabob Combo** \$12
One 4oz. Beef Kabobs, One 4oz. Chicken Kabobs Marinated, and Grilled, Served Over a Bed of Vermicelli Rice with a Roasted Roma Tomato and Garlic Sauce
- Braided Short Ribs** \$18
Oven Braised Beef Short Ribs, Smashed Yukon Gold Potatoes, Sautéed Spinach, and Roasted Root Beer Jus with Horseradish Crème Fraîche
- Dee-Troit BBQ** Half Slab \$17, Full Slab \$26
Slow Smoked Fire Grilled Baby Back Ribs, Brushed with House Made Bourbon BBQ Sauce, and Served with Fries and Coleslaw
- Masgouf** \$12
Whole Trout Baked or Fried served with Vermicelli Rice, Roasted Roma Tomato and Tarator Sauce



DINNER

ENTREES CONTINUED

Served with Choice of Soup or Salad and Artisanal Rolls

Fennel Scented Salmon	\$25
Pan Roasted and Served with Smashed Yukon Gold Potatoes, Chef's Vegetable, Tomato Fennel Slaw, and Whole Grain Mustard Butter Sauce	
Twin Tails	\$65
Twin Lobster Tails Served with Drawn Butter, Smashed Yukon Gold Potatoes, and Chef's Vegetables	
Surf & Turf	\$62
Filet of Beef and Lobster Tail Served with Natural Sauce, Drawn Butter, Smashed Yukon Gold Potatoes, and Asparagus	
Prime Rib	\$19
Slow Roasted and Served with Natural Jus, Twice Baked Potato, and Chef's Vegetable	
New York Strip	\$29
Char Grilled 12oz New York Strip with Sautéed Mushrooms, Smashed Yukon Gold Potatoes, and Sautéed Spinach	
Beef & Mushroom Tower	\$26
Two 3 oz. Beef Tenderloin Tournedos, Potato Cakes, a Portabella Mushroom Ring, Sautéed Spinach, Beef Demi, Mushroom Béchamel, Crumbled Blue Cheese, and Roasted Roma Tomato	
Filet Mignon	\$30
8oz. Beef Tenderloin Served with Natural Sauce, Smashed Yukon Gold Potatoes, and Chef's Vegetable	
4oz Lobster Tail	With Entree \$7, Without Entree \$9
Half Pound of Snow Crab Legs	With Entree \$7, Without Entree \$9
Half Pound of Peel N Eat Shrimp	With Entree \$7, Without Entree \$9



DINNER

SIDES

Coleslaw	\$3	Caesar Salad	\$4
French Fries	\$3	Greek Salad	\$4
House Salad	\$3	Babaganjouj.....	\$4
Hummus	\$3	Twice Baked Potato	\$4
Chef's Vegetable	\$3	Smashed Yukon Gold Potatoes	\$4
Vermicelli Rice	\$3	Whipped Sweet Potatoes	\$4
Broccoli.....	\$3	Asparagus	\$4
Wedge Salad.....	\$4		

SWEET THINGS

Dutch Apple Pie	\$4, A La Mode \$1
Ice Cream Sundae	\$4
Choice of Vanilla or Chocolate Ice Cream, Hot Fudge, Strawberries, and Whipped Cream	
Chocolate Lover's Dream Cake	\$7
Strawberry Cheesecake Martini	\$5
Chocolate Chip Sundae.....	\$5
Warm Chocolate Chip Cookie, Vanilla Ice Cream, Hot Fudge, Whipped Cream, and Chocolate Shavings	
Brownie Bites	\$5
Warm Fudge Brownies served with Hot Fudge	
Banana Cream Pie.....	\$6
NY Style Cheesecake.....	\$6



DINNER

COLD BEVERAGES

Cocktail Juice Bar	\$5
Orange, Mango, Banana, Carrot, Apple, Strawberry, Tomato	
Milk	\$2
Whole or 2%	
Chocolate Milk	\$3
Soda	\$3
Ethos Water 500 ml	\$3
Sobe Energy Water	\$4
Ethos Water 1 Ltr	\$4
Fruit Smoothies	\$5
San Pellegrino 500 ml	\$5

HOT BEVERAGES

Coffee	\$3
Regular or Decaf	
Tea	\$3
Hot Chocolate	\$2
Espresso	\$5
Cappuccino	\$5
Turkish Coffee	\$5



KIDS' MENU

Children 10 Years of Age and Under

ENTREES

Children's meals come with a Choice of French Fries or Apple Sauce

Chicken Fingers	\$6
Served with Ranch Dipping Sauce	
Grilled Hamburger	\$5
Pepperoni & Cheese Pizza	\$8
Macaroni & Cheese	\$5
Hot Dog	\$3
Grill Cheese Sandwich	\$5
One Egg Your Way	\$3
	Add Bacon \$1, Add Sausage \$1

SWEET THINGS

Ice Cream	\$3
Fruit Coupe	\$3
Ice Cream Sundae	\$3.50
Double Dutch Chocolate Cake	\$5

BEVERAGES

Milk	\$2
Soda	\$2
Apple Juice	\$4
Orange Juice	\$4