



# LUNCH

## STARTERS

**Fried Pickles**  
A seriously Southern treat, our dill pickle rounds are battered, breaded, and fried to golden perfection. Served with a creamy ranch dip. **8.99**

**Fried Okra**  
Okra, breaded and fried to golden brown. Served with chili aioli for dipping. **9.99**

**Double-Dipped Onion Rings**  
Tender fresh onions, sliced thin, hand-breaded, seasoned and fried crispy. Served with housemade sauce. **9.99**

**Fried Mushrooms**  
Hand-breaded mushroom halves, deep fried to a golden brown. Served with honey mustard sauce for dipping. **10.99**

**Spinach Queso Dip**  
Our homemade spinach queso, corn tortilla chips. **10.99**

**Potato Skins**  
Stuffed with melted cheddar cheese and Applewood smoked bacon. Served with sour cream. **10.99**

**Chicken Quesadilla**  
Grilled tortilla, sliced chicken, pico de gallo, mozzarella cheese, shredded lettuce, salsa and sour cream. **10.99**

**The Pretzel**  
Giant salted soft pretzel served with spicy mustard and our house-made beer cheese dip. **10.99**

## WINGS

Choice of Traditional or Boneless Wings

Served with ranch dressing  
and your choice of wing sauce:

**MILD OR SPICY BUFFALO  
HONEY BBQ  
SRIRACHA RANCH**

**8 Boneless Wings 11.99  
8 Traditional Wings 12.99**

**Additional sauces 50¢ each**

## SALADS

**Strawberry Chicken**  
Grilled chicken breast, mixed greens, strawberries, caramelized pecans, bleu cheese crumbles and honey vinaigrette dressing. **13.99**

**Club**  
Crispy chicken tenders, mixed greens, smoked ham, tomatoes, chopped eggs, cheddar cheese, red onions, Applewood smoked bacon and sweet honey mustard dressing. **13.99**

**Grilled Chicken**  
Grilled chicken, mixed greens, eggs, tomatoes, Applewood smoked bacon, shredded cheddar and homemade honey mustard dressing. **13.99**

**Salmon Avocado\***  
Grilled salmon, mixed greens, vinaigrette dressing, avocados, tomatoes, cilantro, jalapeños, sautéed mushrooms and feta cheese. **15.99**

**House**  
Mixed greens, tomato, cucumber, bacon and cheddar cheese. **5.99**

**Honey Vinaigrette – Honey Mustard  
Classic Vinaigrette – Buttermilk Ranch  
Bleu Cheese – Thousand Island  
Italian Vinaigrette**

## Signatures

**Kickin’ Chicken**  
A Southern favorite! Boneless breast of chicken, lightly breaded and deep-fried, topped with creamy bacon gravy. Served with mashed potatoes and country style green beans. **12.99**

**Fish & Chips**  
Lightly breaded, fried golden brown and served with fries, cole slaw and homemade tartar sauce. **13.99**

**Chopped Steak**  
Fresh ground beef topped with sautéed mushrooms and onions, then smothered in brown gravy. Served with mashed potatoes and green beans. **13.99**

**Atlantic Salmon\***  
Fresh cold-water salmon served with our special mustard dill sauce. Accompanied by a baked sweet potato and your choice of side item. **15.99**

**Southern Fried Chicken Tenders**  
Fresh hand-breaded chicken tenders fried crisp and golden. Served with fries, cole slaw and your choice of sauce. **16.99**

**Fried Catfish**  
Deep fried, farm raised catfish, served with hushpuppies, homemade tartar sauce, French fries and choice of side. **12.99**

**Hawaiian Chicken**  
Juicy, chicken breast marinated in our house-made teriyaki sauce topped with pineapple salsa. Served with rice pilaf and steamed broccoli. **12.99**

**Rib Basket**  
1/4 rack of baby back ribs served over a basket of fries. **11.99**

**Cilantro Lime Chicken**  
Juicy cilantro-lime marinated chicken, grilled to perfection. Paired with rice pilaf and country style green beans. **12.99**

**Sante Fe Chicken**  
Juicy, grilled barbecue-basted chicken breast topped with Applewood smoked bacon, melted Pepper Jack cheese, shredded cheddar cheese, and freshly diced tomatoes. Served with your choice of two sides. **13.99**

**Citrus Grilled Shrimp**  
Juicy cilantro-lime marinated jumbo shrimp served on a bed of rice pilaf and steamed broccoli. **13.99**

## SIDES

**Country Style Green Beans**

**French Fries**

**Cheddar Mashed Potatoes**

**Rice Pilaf**

**Baked Sweet Potato**

**Mac’n Cheese**

**Steamed Broccoli**

**Fried Okra**

**Asparagus** (Add 1.99)

## PASTA

**Roasted Chicken**  
Marinated chicken breast, mushrooms, spinach, sundried tomatoes and broccoli florets, sautéed with penne pasta in a sherry cream sauce. **12.99**

**Spicy Shrimp and Chicken**  
Penne pasta tossed in a spicy cream sauce with sautéed chicken, shrimp, sun-dried tomatoes, green onions and mushrooms. **13.99**

• • • • • • • • •

*Served with French fries.*

**SANDWICHES**

**Cheeseburger\***  
8oz. fresh choice ground beef grilled to order and topped with American cheese, lettuce, tomato, and red onion on a toasted bun. **12.99**

**Pepper Jack Burger\***  
8oz. choice ground beef grilled and topped with jalapeños, pepper jack cheese, Applewood bacon, and Cajun onions. **13.99**

**Steakhouse Burger\***  
8oz. hamburger patty topped with Monterey Jack cheese, Applewood bacon, A1 sauce, and fried onion straws. **13.99**

**WICHES**

**Grilled Chicken Sandwich**  
Grilled chicken breast, basted with BBQ sauce and topped with melted Monterey Jack cheese, Applewood smoked bacon, lettuce, and tomato on a toasted bun. **11.99**

**Buffalo Chicken Sandwich**  
Chicken breast fried crispy, then tossed in our spicy buffalo sauce topped with Monterey Jack cheese, lettuce, and tomatoes. **11.99**

**Colossal Club Sandwich**  
Roasted turkey breast, baked ham, Applewood smoked bacon, Monterey Jack and American cheeses, lettuce and tomato on toasted wheatberry bread. **11.99**

**Fried Fish Sandwich**  
Golden-fried fresh fish fillet on a toasted Brioche bun with homemade tartar sauce, American cheese, lettuce, and sliced tomatoes. **12.99**

• • • • • • • • •

## DESSERTS

**Coconut Pie 6.99**  
A delicious piece of coconut pie with whip cream and fresh toasted coconut.

**Carrot Cake 7.99**  
Moist layers of our home-made carrot cake with sweet cream icing.

**Cheesecake 6.99**  
New York-style cheesecake topped with your choice of strawberry, chocolate, or caramel sauce.

**Triple Chocolate Cake 6.99**  
Three decadent layers of rich, dark chocolate cake with a creamy chocolate mousse center, topped with a velvety chocolate sauce.

• • • • • • • • •



# DRAFTS

**Hazy Little Thing** - IPA  
Sierra Nevada Brewing Co - CA  
Unfiltered, unprocessed and raw - to let all the fruit-forward hop flavors shine. Modest bitterness and intense hop character.  
ABV 6.7% ..... **16 oz 5.75 34 oz 10.50**

**Schultz Brau** - Dunkel  
Schulz Bräu Brewing Co. - Knoxville, TN  
High quality ingredients make up this dark, mahogany beer. Its malty backbone with hints of caramel, nuts, and candied fruit will have you saying, “YodelayHeeHoo!”  
ABV 5.4% ..... **16 oz 5.75 34 oz 10.50**

**Blue Moon** - Belgian White Ale  
MillerCoors Brewing - Montreal, Quebec  
A wheat beer brewed with Valencia orange peel for a subtle sweetness and bright, citrus aroma.  
ABV 5.4% ..... **16 oz 5.75 34 oz 10.50**

**Sam Adams Seasonal** - Lager  
Boston Beer Co - Boston, MA  
A seasonal selection.  
ABV % varies ..... **16 oz 5.75 34 oz 10.50**

**Highland Gaelic Ale** - American Ale  
Highland Brewing - Asheville, NC  
Deep amber colored American ale. A rich, malty body.  
ABV 5.5% ..... **16 oz 5.75 34 oz 10.50**

**Dos Equis Ambar** - Lager  
Monterrey, Mexico  
Rich amber colored Vienna-style lager with subtle hints of roasted malts, caramel and burnt sugar.  
ABV 4.7% ..... **16 oz 5.75 34 oz 10.50**

**Michelob Ultra** - American Light Lager  
Anheuser-Busch - St. Louis, MO  
With just 2.6 carbs and 95 calories, you can enjoy the crisp, clean taste of Michelob ULTRA without compromising your active lifestyle.  
ABV 4.2% ..... **16 oz 4.75 34 oz 9**

**Modelo Especial**  
Cerveceria Modelo S.A. De C.V.  
Well-balanced taste and light hop character with a crisp, clean finish. Modelo Especial is characterized by an orange blossom honey aroma with a hint of herb.  
ABV 4.4% ..... **16 oz 5.75 34 oz 10.50**

**Sweetwater 420** - American IPA  
SweetWater Brewing Co. - Atlanta, GA  
This mammoth IPA is dry-hopped to the gills, delivering a kick-you-in-the-teeth hop chop. This beer is unfiltered, as with all SweetWater’s brews, to leave all the natural flavors intact.  
ABV 6.3% ..... **16 oz 6.75 34 oz 10.50**

**Bud Light** - Lager  
Anheuser-Busch - St. Louis, MO  
It’s superior drinkability and refreshing flavor makes it the world’s favorite light beer.  
ABV 4.2% ..... **16 oz 4.75 34 oz 9**

**Miller Lite** - Lager  
Miller Brewing Co - Milwaukee, WI  
It’s Miller time. The original light beer!  
ABV 4.2% ..... **16 oz 4.75 34 oz 9**

# Handcrafted COCKTAILS

**Mason Jar Margarita**  
This one is a classic from south of the border. Tequila along with Cointreau, fresh lemon and lime juices. Served on the ROCKS! **8**

**Jack & Coke Slushie**  
Old No. 7, Coca-Cola Classic, deep freeze. **8.50**

**The Blue Biker**  
A Clinton original! Bacardi light, vodka, gin, tequila, Blue Curacao, sweet and sour and Sprite. **8**

**Red Sangria**  
Merlot, brandy, orange juice, cinnamon and fresh fruit. **7.75**

**Honey Dew**  
It doesn’t get much sweeter than honeydew! Honey and melon liquors, coconut rum, pineapple juice to make this sunny day favorite. **8**

**Betty’s Ice Pick**  
Sweet tea with Jack Daniel’s muddled with lemon and orange slices for a southern twist. **8.50**

**Norris Peach**  
Smirnoff, peach schnapps, cranberry, and orange juice. **8**

## Ask About Our Rotating Local Drafts!

BOTTLES

& CANS

Budweiser

Bud Light

Corona Light

Yuengling Lager

Dos Equis Lager

Coors Light

Michelob Ultra

Miller Lite

# WINE LIST

Pinot Grigio	Glass	Bottle
House, California	6.99	—
Placido, Italy	7.25	25
Ecco Domani, Italy	8	28

Chardonnay	Glass	Bottle
House, California	6.99	—
Columbia Crest Grand Estates, Washington State	7.75	28
Kendall Jackson, California	10.25	36

Other Whites	Glass	Bottle
Beringer White Zinfandel, California	6.99	19
Chateau Ste. Michelle Riesling, Washington State	7.75	28
Cavit Moscato, Italy	8	28
Ferrari-Carano Sauvignon Blanc, California	8	28

Merlot	Glass	Bottle
House, California	6.99	—
Red Diamond Merlot, Argentina	8	28

Cabernet Sauvignon	Glass	Bottle
House, California	6.99	—
Drumheller, Washington	8.25	29
Fransiscan, California	11	39

Pinot Noir	Glass	Bottle
The Seeker, France	8	28
Smoking Loon, California	8.25	29

Other Reds	Glass	Bottle
Barossa Valley Shiraz, Australia	8.50	30
Apothic Red, California	8.50	30
Art of Earth Malbec, Argentina	8.25	29

\*All applicable sales taxes will be included on final bill.