

Lunch

Available from 11:30am—5:00pm Daily

Salads

Earth Mix **\$13.95**

A colorful mixture of salad greens with pecans, apples, pine nuts, walnuts, dried cherries, and feta cheese

House Garden Salad **\$8.95**

Fresh Spring Mix with red onions, carrots, and grape tomatoes then topped with cheddar cheese and croutons

Classic Caesar **\$8.95**

Crisp romaine lettuce, croutons, and Parmesan cheese, with a traditional Caesar dressing

Southwest **\$13.95**

Blackened chicken breast on top of crisp romaine lettuce, black bean corn salsa, tomato, and cheddar cheese

Asian Crunch **\$9.95**

With a mix of green and red cabbage, shredded carrot, sliced almonds, dried cherries, and mandarin oranges tossed in an Asian Ginger slaw dressing

Available Salad Dressings:

Ranch
Raspberry Vinaigrette
House-Made Italian
House-Made Red Wine Vinaigrette
French
1,000 Island
Poppy Seed
Caesar
Blue Cheese
House-Made Honey Mustard
Balsamic Vinegar & Oil
Spicy Ranch

Make any salad into an entrée by adding one of the following:

Grilled or Blackened Chicken Breast **\$4.00**
Grilled Salmon or Shrimp **\$5.00**
Flank Steak **\$5.00**
Boneless Chicken Bites **\$4.00**

Soups

Cup **\$3.95**, Bowl **\$4.95**

Soup du Jour

One of the many specialty soups that our Chef has developed over the years.

The Inn's Chili

A hearty chili made with Ground beef and kidney beans, simmered with our special recipe of herbs and spices

French Onion Soup

A savory favorite made with selected onions in a beef red wine broth topped with croutons and caramelized provolone cheese

Add a basket of bread and house-made herb oil for \$2.00

You Pick Two **\$9.95**

Pick your choice of TWO items from the following list for a quick and satisfying lunch:

Half Grilled Cheese Sandwich

Half Tuna Melt

Half Fried Bologna Sandwich

Petite Garden Salad

Petite Caesar Salad

Cup of Soup

Cup of Fruit

Sandwiches

ONU Ham Slam **\$11.95**

Smoked Bavarian ham, provolone cheese, spinach, tomato, red onion, mayo, and Dijon mustard served on a crunchy baguette

Classic Reuben **\$14.95**

Slow cooked corned beef brisket with Swiss cheese, sauerkraut, and Thousand Island dressing on toasted swirl rye bread

Turkey & Swiss **\$11.95**

Tender slices of honey roasted turkey and Swiss cheese, with lettuce, tomato, and mayonnaise on toasted wheat bread

BLT **\$11.95**

Thick cut bacon, crisp lettuce, tomato, and mayonnaise on toasted wheat bread

Grilled Cheese **\$9.95**

A mixture of cheddar and Havarti cheeses on buttered Texas toast. A real comfort-food favorite!

Tuna Melt **\$9.95**

Tuna, mayonnaise, onion, relish, and cheddar cheese on toasted wheat bread

Breaded Pork Tenderloin **\$8.95**

A Midwestern favorite! A breaded fried pork tenderloin with mustard, ketchup, pickle, and onion on a toasted brioche bun

Fried German Bologna **\$8.95**

Fried German bologna with mayonnaise, dill pickle, and lettuce on toasted rye bread

All sandwiches are served with your choice of French fries, onion rings, house-made kettle chips, or a cup of Soup du Jour. (Substitute a side garden salad, Caesar salad, Arizona coleslaw, bowl of soup, or a cup of fruit for \$3.00)

Substitute Gluten-Free Bread on any Sandwich for \$1.50

Entrées

Seasoned Chicken Tacos **\$9.95**

3 soft tacos filled with seasoned chicken breast, onion, avocado, fresh cilantro, and a drizzle of hot sauce. Served with fresh Pico de Gallo, sour cream, and a slice of lime

Sriracha Fish Tacos **\$9.95**

3 soft tacos filled with seasoned tilapia fillets, cabbage, avocado, red onion, savory sauce, fresh cilantro, and feta cheese. Served with fresh Pico de Gallo, sour cream, and a slice of lime

Chicken Quesadilla **\$10.95**

Grilled chicken with a blend of cheeses grilled until crispy in a flour tortilla. Served with fresh Pico de Gallo and sour cream

Southwest Quesadilla **\$7.95**

Black Bean Corn Salsa and a blend of cheeses grilled until crispy in a flour tortilla. Served with fresh Pico de Gallo and sour cream

Fish and Chips **\$14.95**

Two Corona beer battered wild-caught cod fillets served with Arizona coleslaw, French fries, and our house-made tartar sauce.

Burgers

The Inn's Classic Burger **\$14.95**

An 8oz. USDA Prime Angus steak burger topped with lettuce, tomato, pickle, onion, American cheese, ketchup, mustard, and mayonnaise

Mushroom & Swiss Burger **\$16.95**

An 8oz. USDA Prime Angus steak burger topped with sautéed mushrooms, caramelized onions, and Swiss cheese

The Tall Texan Burger **\$16.95**

An 8oz. USDA Prime Angus steak burger topped with bacon, cheddar cheese, crispy onion rings, and BBQ sauce

Impossible Burger **\$12.95**

A juicy plant-based burger patty topped with lettuce, tomato, onion, pickle, spicy Inn sauce and cheddar cheese

All Burgers are cooked to 160°F and served on your choice of a brioche or pretzel bun with French fries, onion rings, house-made kettle chips, or a cup of Soup du Jour. (Substitute a side garden salad, Caesar salad, Arizona coleslaw, bowl of soup, or a cup of fruit for \$3.00)

Soft Drinks

All non-alcoholic beverages are \$2.75 with complimentary refills

Assorted Pepsi Products

Freshly Brewed Iced Tea

Lemonade

SoBe lifewater – Yumberry Pomegranate

Assorted Twinings Teas

Italian Roast Coffee

Dinner

Available after 5:00pm Daily

Starters

Bread & Oil Basket	\$2.95
Mozzarella Sticks	\$6.95
Breaded fried mozzarella cheese sticks served with marinara sauce for dipping	
Spinach & Artichoke Dip	\$10.95
A creamy and cheesy blend of spinach and artichokes served with pita chips or bread	
Pretzel Breadsticks	\$7.95
Warm pretzel breadsticks with your choice of cream cheese, honey mustard, or our signature Gouda cheese dipping sauces.	
Boneless Chicken Bites	\$8.95
Bite sized, crispy chicken tossed in your choice of sauce: BBQ, sweet chili, or hot sauce	
Sampler Basket	\$15.95
A shareable basket of mozzarella sticks, onion rings, breaded chicken tenders, and pretzel breadsticks served with your choice of marinara, BBQ, our signature gouda cheese sauce, and sweet chili sauce	

Salads

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A colorful mixture of salad greens with pecans, apples, pine nuts, walnuts, dried cherries, and feta cheese	
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Fresh Spring Mix with red onions, carrots, and grape tomatoes then topped with cheddar cheese and croutons	
Classic Caesar	\$8.95
Crisp romaine lettuce, croutons, and Parmesan cheese, with a traditional Caesar dressing.	

Make any salad into an entrée by adding one of the following:

Grilled or Blackened Chicken Breast	\$4.00
Grilled Salmon or Shrimp	\$5.00
Flank Steak	\$5.00
Boneless Chicken Bites	\$4.00

Available Salad Dressings

Ranch
Raspberry Vinaigrette
House-Made Italian
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French
House-Made Honey Mustard
1,000 Island
Poppy Seed
Caesar
Blue Cheese
Balsamic Vinegar & Oil
Spicy Ranch

Flatbreads

Chicken Asiago	\$14.95
Toasted flatbread with grilled chicken breast, ranch dressing, Applewood smoked bacon, grapes, and asiago cheese	
BBQ Chicken	\$14.95
Toasted flatbread with grilled chicken breast, BBQ sauce, Applewood smoked bacon, sliced onions, mixed shredded cheese, and garnished with fresh cilantro	
Chicken Florentine	\$11.95
Toasted flatbread with grilled chicken, herb oil, spinach, grape tomatoes, fresh basil, and a mixture of parmesan and mozzarella cheese	
Spinach & Artichoke	\$14.95
Our creamy house-made Spinach & Artichoke spread with tomato and parmesan cheese on a baked flatbread and browned to perfection	
Macaroni & Cheese	\$14.95
Our decadent Macaroni & Cheese topped with cheddar cheese.	

Soups

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Soup du Jour
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French Onion Soup
A savory favorite made with selected onions in a beef red wine broth topped with croutons and caramelized provolone cheese

Add a basket of bread and house-made herb oil for \$2.00

Sandwiches

All sandwiches are served with your choice of French fries, onion rings, house-made kettle chips, or a cup of Soup du Jour. (Substitute Arizona coleslaw, side garden salad, side Caesar salad, bowl of soup, or a cup of fruit for \$3.00)

Classic Reuben	\$14.95
Slow cooked corned beef brisket with Swiss cheese, sauerkraut, and Thousand Island dressing on toasted swirl rye bread	
Breaded Pork Tenderloin	\$8.95
A Midwestern favorite! A breaded fried pork tenderloin with mustard, ketchup, pickle, and onion on a toasted brioche bun	
Grilled Chicken Sandwich	12.95
Tender grilled chicken breast with bacon, lettuce, tomato, and mayonnaise served on a pretzel bun	

Substitute Gluten-Free Bread on any Sandwich for \$1.50

Entrées

Peach Bourbon Glazed Pork Loin	\$16.95
Hand cut, boneless pork loin topped with a delicious peach bourbon glaze	
Fish and Chips	\$14.95
Two Corona beer battered wild-caught cod fillets served with Arizona coleslaw, French fries, and our house-made tartar sauce	
Flank Steak	\$16.95
Marinated flank steak served with the potato of the day and your choice of vegetable	
The Inn's Signature Pasta Primavera	\$13.95
Al dente pasta with sautéed grape tomatoes, roasted red peppers, caramelized onions, asparagus, and broccoli served with your choice of creamy Alfredo sauce or our herb oil blend	
Caprese Chicken	\$14.95
A perfectly grilled chicken breast topped with fresh melted mozzarella cheese, warm sautéed garlic tomatoes, fresh basil, and balsamic vinegar	

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