



ALWAYS AVAILABLE MENU

APPETIZERS

CHICKEN WINGS WITH BLEU CHEESE DRESSING 6 PIECES	2.25
EGG ROLLS WITH CHILI SAUCE 2 EACH	2.50

PETITE SALADS

CAESAR SALAD <i>Romaine lettuce, wedge lettuce, croutons, and Parmesan cheese.</i>	1.75
COLE SLAW <i>Shredded cabbage with creamy dressing.</i>	1.75
TOSSED MIXED GREEN SALAD <i>Crisp salad, red cabbage, shredded carrots, sliced red onions and tomatoes.</i>	1.75
SMALL FRUIT PLATE <i>Seasonal fruit with poppy seed dressing</i>	2.25

SANDWICH BOARD

SOUP AND SANDWICH <i>Half sandwich of the day, a cup of soup and chips.</i>	4.00
1/4 POUND HOT DOG <i>All beef hotdog with onions, ketchup, mustard and relish.</i>	5.00
VEGGIE BURGER <i>Garden vegetable burger with a choice of American, Cheddar, Swiss or Pepper Jack cheese served with pickle spear and sliced tomato and lettuce.</i>	5.00
THE CLASSIC CLUB <i>Smoked bacon, roasted turkey, honey ham, lettuce, tomatoes, cheese and choice of bread.</i>	5.00
ARC BURGER <i>Grass fed beef with a choice of American, Cheddar, Swiss, or Pepper Jack cheese, pickle spear, sliced tomato and lettuce on brioche bun.</i>	5.00
ARC BACON BURGER <i>Grass fed beef topped with smoked apple wood bacon served with a choice of America, Cheddar, Swiss or Pepper Jack cheese, pickle spear, sliced tomato and lettuce on a brioche bun.</i>	5.50
BLACK AND BLEU CHICKEN SANDWICH <i>Grilled chicken thighs with rosemary aioli topped with Romaine lettuce, sliced onions, and bleu cheese crumbles.</i>	6.00





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MAIN COURSE SALADS

Dressing: Balsamic Vinaigrette, Caesar, Honey Mustard, Italian, Ranch, Raspberry Vinaigrette, Thousand Island

CAESAR SALAD 5.00
Romain lettuce, wedged tomatoes, croutons, Parmesan cheese, and your choice of grilled chicken 5.50 or grilled shrimp 5.75

CHICKEN SALAD OR TUNA SALAD PLATE 5.00
served with seasonal fruit

TURKEY COBB SALAD 5.00
Chopped egg, roasted turkey, Swiss cheese, chopped tomatoes, sliced avocado and mixed greens.

GREEK SALAD 5.75
Romaine lettuce, julienne red and green peppers, black olives, feta cheese, pepperoncini, cucumbers, and red onions.

ASIAN BEEF 6.00
Marinated beef slices, noodles and ginger sesame seed dressing on a bed of on romaine lettuce, sesame seeds.

MAIN COURSE ENTREES

Entrees may require a minimum of 25 minutes preparation.

GRILLED CHICKEN THIGHS 5.00
Marinated grilled chicken thighs.

PAN SEARED WHITE FISH 5.00
White fish pan seared in a herb butter or blackened.

CATFISH 5.00
Available in blackened, fried, or sauteed

CHICKEN FRIED STEAK 6.00
Lightly breaded steak, fried, topped with homemade country gravy

PORK RIB EYE 7.00
Grilled to perfection with a side of cinnamon apples.

COCONUT SHRIMP BASKET 7.00
served with french fries and hush puppies.

TEXAS RED FISH WITH LEMON CAPERS 8.00
Texas red fish pan seared topped with lemon caper butter sauce.

BACON WRAPPED BEEF TENDERLOIN 12.95
Choice beef tenderloin wrapped in smoked bacon and grilled to your liking.

SIDES

BAKED POTATO 1.00

BAKED SWEET POTATO 1.00

CHIPS 1.00
Doritos, Lay's Baked chips, Lay's potato chips

FRENCH FRIES 1.00

LOADED MASHED SWEET POTATO 1.00

STEAMED BROCCOLI 1.00

STEAMED CARROTS 1.00

BEVERAGES

COFFEE 1.00
Decaffeinated or Regular

MILK 1.00
1% Milk, 2% Milk, Buttermilk, Chocolate Milk, Lactose-Free Milk, Skim Milk, Whole Milk

SOFT DRINKS 1.00
Coca cola, Diet Coke, Diet Sprite, Dr. Pepper, Lemonade, Sprite

TEA 1.00
Decaffeinated or Regular, Hot or Iced

JUICES 1.50
Apple, Cranberry, Grape, Grapefruit, Pineapple, Prune, Tomato, V-8, V-8 Low Sodium

