

Fresh SALADS, SOUPS, and a COMBO

CHUCK WAGON SALAD

Mixed greens with Chipotle Ranch dressing, roasted corn, black beans, red bell peppers, onions, jack & cheddar cheeses, diced tomatoes, and tortilla strips.

TENDER LOV'IN SALAD

Crisp mixed greens with chopped breaded chicken tenders, bacon, cucumbers, black olives, mozzarella cheese, diced tomatoes and croutons.

HONEY PECAN SALMON SALAD

Grilled Salmon filet topped with a honey pecan glaze, laid over a bed of crisp romaine with red onions, diced tomatoes, and our lemon vinaigrette. Nice and light.

STEAK TIP SALAD

Crisp romaine loaded with cucumber, red onions, tomatoes, and mozzarella cheese. Steak tips cooked to your liking and topped with blue cheese crumbles.

DRESSINGS

Ranch, Bleu Cheese, Poppy Seed, Golden Italian, Honey Mustard, Lemon Vinaigrette, 1000 Island, Chipotle Ranch or nothing at all

"RENATO" BRICK FIRED PIZZA

BUFFALO CHICKEN PIZZA

Buffalo style chicken tossed in spicy buffalo sauce with ranch dressing and mozzarella cheese. Now that's a keeper.

MARG-ER-MARITA PIZZA

No tequila in this dish. Pizza seasoned with garlic & oregano, baked with parmesan and mozzarella. Topped with diced tomatoes and tossed with garlic, basil, crushed red pepper, and parmesan.

HOT BRING THE HEAT

Pepperoni, spicy sausage, green chili's, crushed red pepper, jalapenos and a light dusting of cayenne pepper to round it off. Just what the Doctor ordered.

WHERE'S THE MEAT

It's in there. Sausage, pepperoni, ham, smoked chicken, and bacon. There is pizza sauce and cheese too.

CLASSIC LOADED PEPPERONI

This classic is loaded with more than the average pepperoni pizza. This is for those pepperoni lovers.

GARDEN PIZZA

Mushrooms, spinach, green peppers, onions, black olives, and topped with diced tomatoes just to add more color. Oh yeah mozzarella cheese too.

PONY EXPRESS LUNCH

BURGERS, SANDWICHES & STUFF

SERVED MONDAY - FRIDAY 11 AM - 4 PM

All burgers and sandwiches are served on our scratch homemade buns. Served with lettuce, pickles, tomatoes, onions, and Damn Good shoestring fries.

CHOPHOUSE CHEESEBURGER

8oz original cheeseburger at its best. Topped with American cheese. Simplicity at its best.

CLASSIC S'HMROOM BURGER

Loaded with fresh sautéed mushrooms, a hint of brewery garlic butter & topped with Swiss cheese for that extra special touch.

BUBBA BURGER w/ Cheese

For the hungry soul, this one will fill you up. 16 oz of char-grilled ground beef. Fully loaded is the only way to go.

GREEN CHILI BURGER

It's not really green, just loaded with a green chili sauce. An 8 oz char-grilled burger topped with Monterey Jack cheese and finished off with an incredible green chili sauce.

CHOPPED UP CHICKEN - BUFFALO STYLE

Grilled or fried chicken sliced up and tossed in buffalo sauce seasoning. It's just the right amount of spice to warm your tummy.

NAKED / FRIED CHICKEN SANDWICH

Grill or fried chicken. Plain and simple with all the fixins.

NAKED SALMON SANDWICH

Grilled Salmon filet, served on our homemade bun, with that spicy chipotle ranch on the side.

HCB CHICKEN "POTTED" PIE

Boneless chicken breast in a velvety cream sauce with fresh vegetables baked with a flaky crust served in a crocked style pot.

OI' RELIABLE - CHICKEN FRIED STEAK

Ale battered, hand breaded cube steak lightly seasoned & cooked to a golden brown. Creamed gravy is a must. Can't go wrong with this one.

HOME STYLE CHICKEN STRIPS

Working the fingers to the bone. These chicken tenderloin strips are worth all the labor. Breaded and fried to a golden brown. Ma would have been proud.

NAKED CHICKEN / NAKED SALMON

For the Healthy Heart. A grilled chicken breast or filet of salmon lightly dusted with our special seasonings & grilled to perfection. Pick a sidekick or just a side salad. Mmm.

CHOPPY BOB ON A BUN

Big OI' pile of chopped beef brisket lathered with sauce dripping off the homemade bun. Ask for extra napkins and a fork.

PRIME RIB OPEN FACED SANDWICH

Availability is limited!! Shaved prime rib sautéed with onions and peppers, covered in a cheesy mound of mozzarella. The secret is in the seasoning.