



• A P P E T I Z E R S •

Tower of Onion Rings – \$5.95

Hand-breaded, colossal onions, golden-fried served with ranch dressing

Fried Mushrooms – \$6.95

Hand-battered, juicy mushrooms served with ranch dressing

Fried Pickles – \$5.95

Hand-battered, sliced kosher dills served with ranch dressing

Fried Mozzarella Sticks – \$6.95

Golden-fried cheese sticks served with marinara sauce

Hot Wings – \$6.95

Six of our extra-meaty chicken wings tossed in your choice of sweet barbecue, mild or hot sauce served with celery and blue cheese or ranch dressing

Chicken or Beef Quesadillas – \$8.95

Crisp, tomato-basil flour tortilla loaded with your choice of chicken or beef and cheddar cheese served with sour cream and homestyle salsa

Calamari – \$9.95

Golden-fried squid served with marinara sauce

Shrimp Cocktail – \$10.95

Six large shrimp served with cocktail sauce

Chips & Salsa – \$4.95

Tri-color tortilla chips served with our homestyle salsa

Chips & Queso – \$6.95

Tri-color tortilla chips served with our chorizo sausage queso

• S O U P S & S A L A D S •

Dressings: Ranch, Fat-free Ranch, Chipotle Ranch, Blue Cheese, Honey Mustard, Italian, Thousand Island or Oil & Vinegar

Loaded Baked Potato Soup

Cup \$4.50 Bowl \$6.95

Potato soup topped with bacon, cheddar cheese and green onions

Southern Chili

Cup \$4.50 Bowl \$6.95

Chili topped with cheddar cheese and onions

Soup of the Day

Cup \$4.50 Bowl \$6.95

Ask your server for today's choice

House Salad – \$4.95

Crisp mixed greens, tomatoes, croutons, cheddar cheese and bacon served with your choice of dressing

Wedge Salad – \$6.95

Crisp iceberg wedge topped with bacon, tomatoes and blue cheese crumbles

Caesar Salad – \$5

Crisp romaine, shaved parmesan and croutons tossed with Caesar dressing

Make it an entrée

Add your choice of blackened, fried or grilled Chicken – \$5

Add 5 large shrimp – \$6.95

Cobb Salad – \$9.95

Entrée portion of crisp mixed greens topped with blackened, fried or grilled chicken, tomatoes, bacon, avocados, hard-boiled eggs, blue cheese crumbles and cheddar cheese served with your choice of dressing

Santa Fe Salad – \$9.95

Entrée portion of crisp mixed greens topped with blackened, fried or grilled chicken, fresh corn, black beans, tomatoes, cheddar cheese and tortilla strips served with chipotle ranch dressing

• S A N D W I C H E S & W R A P S •

All sandwiches and wraps served with choice of one side • french fries, sweet potato fries, potato chips, coleslaw, fried okra, seasonal steamed vegetables, fruit cup, add \$1 for onion rings, add \$2 for mac & cheese

Chicken-fried Steak Sandwich – \$8.95

Hand-breaded, tenderized steak, golden-fried served with lettuce, tomato and mayonnaise on a toasted bun

Chicken Sandwich – \$8.95

Blackened, fried or grilled chicken breast topped with bacon, lettuce, tomato and Swiss cheese served with ranch dressing on a toasted bun

Reuben Sandwich – \$8.95

Shaved corned beef or turkey, Swiss cheese, Thousand Island dressing and sauerkraut on marble rye bread

Club Sandwich – \$9.95

Shaved turkey and ham, bacon, Swiss cheese, lettuce, tomato and mayonnaise layered on your choice of white or wheat

Osage Burger* – \$10.95

8oz. freshly ground beef patty, bacon, cheddar cheese, onion strings, lettuce, tomato, pickles and high-roller sauce

Steak House Double* – \$11.50

Two 1/3-pound beef patties, cheddar cheese, two onion rings, lettuce, tomato, pickles and high-roller sauce

Southwestern Turkey Wrap – \$9.95

Shaved turkey, leaf lettuce, roasted corn, black beans and chipotle ranch dressing wrapped in a jalapeño tortilla

Philly Cheese Steak – \$8.95

Shaved ribeye, peppers, onions and provolone cheese on a French roll

BLT Sandwich – \$7.95

Crisp bacon, leaf lettuce, tomato and mayonnaise on Texas toast

Buffalo Chicken Wrap – \$8.95

Golden-fried chicken tenders tossed in Buffalo sauce, cheddar cheese, leaf lettuce and blue cheese dressing wrapped in a tomato-basil tortilla

Half Sandwich & Cup of Soup – \$7.95

Choose a half sandwich

Reuben, Club, Grilled Cheese or BLT

Choose a cup of soup

Loaded Baked Potato, Southern Chili or Soup of the Day

• B A S K E T S •

All baskets served with your choice of sauce • Honey mustard, barbecue, cocktail, ranch dressing or tartar

Chicken Tenders Basket – \$8.95

Lightly breaded chicken tenders served on a pile of french fries

Catfish Basket – \$10.95

Hand-breaded catfish served on a pile of french fries

Combo Basket – \$11.95

Lightly breaded chicken tenders, catfish and golden-fried shrimp served on a pile of french fries

Shrimp Basket – \$10.95

5 large hand-breaded, golden-fried shrimp served on a pile of french fries

• P A S T A S •

All pastas served with garlic bread

Build Your Own Pasta – \$9.95

Add Meat - \$1.95

Add Shrimp - \$5.95

Pastas: Bow-tie, fettuccine, spaghetti

Meats: Meatballs, Italian sausage, chicken breast, shrimp

Vegetables: Green onions, capers, red bell peppers, mushrooms, asparagus, zucchini, green olives, yellow squash, red onions, sun-dried tomatoes

Sauces: Marinara, pink marinara, Alfredo, pesto, olive oil

Cheeses: Mozzarella, parmesan, romano

Fettuccine Alfredo

Chicken \$10.95 Shrimp \$12.95

Blackened, fried or grilled chicken or shrimp on top of fettuccine with housemade Alfredo sauce and parmesan cheese

Three-cheese Macaroni & Cheese with Grilled Chicken – \$10.95

Three-cheese sauce tossed with Cavatappi pasta and topped with grilled chicken and parmesan cheese

Tuxedo Pasta – \$11.95

Bow-tie pasta, Italian sausage and garlic sautéed in olive oil, splashed with vodka reduction, finished with pink marinara sauce and topped with grilled chicken

• E N T R É E S •

All entrées served with your choice of two sides • House or wedge salad, loaded baked potato, garlic mashed potatoes, french fries, sweet potato fries, fried okra, onion rings, mac & cheese, asparagus, green beans, coleslaw, seasonal steamed vegetables or sweet corn • Additional sides \$3

Grilled Filet* – \$31.95

8oz. center-cut filet grilled to perfection with Chef’s seasonings

Grilled Ribeye* – \$28.95

12oz. thick-cut ribeye grilled to perfection with Chef’s seasonings

Grilled Sirloin* – \$18.95

9oz. sirloin grilled to perfection with Chef’s seasonings

Chopped Steak* – \$12.95

8oz. chopped steak grilled to perfection

Chicken-fried Steak – \$15.95 Half order \$11.95

10oz. hand-breaded, golden-fried round steak smothered with country gravy

Prime Pork Chops – \$13.95

Two marinated 6oz. Prime pork chops grilled to perfection

Chicken – \$12.95

Two chicken breasts, grilled or blackened served over rice

Chicken-fried Chicken – \$12.95

Two breaded chicken breasts golden-fried and smothered with cream gravy

Catfish Blackened – \$13.95

Farm-raised catfish seasoned with blackening spices, cooked to perfection served over rice with fresh lemon

Grilled Salmon – \$16.95

8oz. salmon filet seasoned and grilled

Add sautéed onions or mushrooms to any steak – \$2.50

Add 5 blackened, fried or grilled shrimp to any steak – \$6.95

• K I D S ’ M E N U •

All meals served with your choice of one side and beverage • french fries, sweet potato fries, seasonal steamed vegetables, fruit cup or applesauce

Cheeseburger* – \$5.95

Chicken Tenders – \$5.95

Chicken Quesadilla – \$5.95

Mac & Cheese – \$4.95

Hot Dog – \$4.95

Corn Dog – \$3.95

Grilled Cheese Sandwich – \$4.95

• D E S S E R T S •

Chocolate Cake – \$6.95

Rich chocolate cake with a chocolate mousse filling topped with ganache

Cheesecake – \$6.95

Chef’s choice

Homemade Bread Pudding – \$6.95

Served with Bourbon sauce

Ask your server about our sugar free options

Warm Brownie Sundae – \$6.95

Brownie bites, vanilla ice cream, chocolate and raspberry sauces and whipped cream topped with a cherry

• B E V E R A G E S •

Pepsi, Diet Pepsi, Dr Pepper, Diet Dr Pepper, Mountain Dew, Diet Mountain Dew, Sierra Mist, Orange Crush, Mug Root Beer \$1.95

Coffee, Iced Tea, Lemonade \$1.95

Milk, chocolate milk, apple juice, orange juice \$1.95

18% gratuity will be added for tables of eight or more.

*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 0415