



Wines by the Glass

<i>White</i>	6 oz 9 oz	<i>Red</i>	6 oz 9 oz
Prosecco , Zardetto, NV, Italy.....	8.75 -	Pinot Noir , Matua, 2018	9.35 14
Riesling , Dr. Loosen, 2017 Dr. L.....	8.25 12	Pinot Noir , MacMurray Ranch, 2016.....	10.25 15
Pinot Grigio , Stella, 2018	6.75 10	Pinot Noir , Meiomi, 2017.....	10.75 16
Sauvignon Blanc , Yealands, 2019	8.25 12	Malbec , Tilia, 2018	7.35 11
Rosé , Milbrandt, 2018.....	8.25 12	Merlot , Columbia Crest, 2015	8.75 13
Sauvignon Blanc , Kim Crawford, '18	10.75 16	Cab. Sauv. , Louis Martini, '17.....	8.75 13
Chardonnay , Ch. Ste. Michelle, 2017.....	7.75 11	Cab. Sauv. , Duckhorn, 2017 Decoy.....	12.75 19
Chardonnay , Kendall Jackson, 2017	9.75 14		

Cocktails

Moscow Mule ...Tito's Vodka, Fever Tree Ginger Beer & fresh muddled lime.....	9.50	Classic Mojito ...Cruzan Rum, fresh muddled mint & lime.....	9.00
Mango Martini ...Malibu Mango Rum, Licor 43 & a splash of pineapple	9.00	Mango Mojito ...Malibu Mango Rum, fresh muddled mint & lime.....	9.50
Great American Classic Martini ... Gilbey's Gin or Gordon's Vodka	7.50	Pineapple Mojito ...Malibu Coconut Rum, pineapples, fresh muddled mint & lime	9.25
Absolut or Tito's	9.75	Classic Margarita ... Sauza Blanco & Gran Gala	8.75
Raspberry Lemon Drop Martini ...Absolut Citron, fresh squeezed lemon & raspberries	10.00	Mike's Margarita ...Citronge, Blue Curacao & Grand Marnier on the rocks	9.75
Peach Bellini ...Prosecco & peach nectar	9.25	Sweetwater Perfect Margarita ... Hornitos Resposado & Citronge	9.75
Bourbon Smash ...Maker's Mark, fresh muddled lemon & mint	11.25		

House Spirits - Bacardi, Sauza Blanco, Gilbey's London Dry Gin, Gordon's Vodka & Jim Beam

Beer

Great American Restaurants Pale Ale , tap.....	6.25	Stella Artois , tap	7.00
Mike's American Lager , tap	6.25	Solace Partly Cloudy IPA , tap.....	6.75
Mike's American Ale , tap.....	6.25	Founders All Day IPA , tap	6.50
Miller Lite , tap	6.25	Bud Light , bottle.....	6.00
Devils Backbone Eight Point IPA , tap.....	6.75	Yuengling Lager , bottle	6.00
Solace 2 Legit 2 Wit , tap	6.75	Corona , bottle	6.75
Blue Moon Belgian White Ale , tap.....	6.75	Heavy Seas Loose Cannon IPA , bottle.....	6.75

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Mike's American Ale...brewed in an English style with American 2-row pale, caramel and black malts using Cluster Willamette and Mt. Hood hops.

Mike's American Lager...made using an ale recipe combined with lager brewing techniques to create a unique beer that is more aromatic and herbal with a softer finish than a traditional lager.

Great American Restaurants Pale Ale...fruity with a dry hop finish - a complex and entirely drinkable beer.

Blue Moon Belgian White Ale...a refreshing, unfiltered wheat ale, spiced with fresh coriander and orange peel...Gold Medal Winner at the 1995 World Beer Olympics.

Devils Backbone Eight Point IPA...a strong malt bill that delivers heavy biscuit notes & a bit of caramel sweetness. The hops come through as a layer of sticky pine & peppery spice. Proud, brash, youthful, yet approachable.

Founders All Day...an all-day IPA naturally brewed with a complex array of malts, grains and hops. Balanced for optimal aromatics and a clean finish.

Solace Partly Cloudy... a double dry-hopped, juicy New England style IPA. Hopped exclusively with El Dorado hops & Citra hops.

Famous Since 1947



Starters & Small Plates

Tex Mex Eggrolls with avocado dipping sauce.....	10
Firecracker Shrimp crumb fried & tossed with thin beans and spicy pepper jelly	10
Hot Spinach & Artichoke Dip with Reggiano parmesan, jack cheese & tortilla chips	12
Fried Chesapeake Bay Oysters with mixed greens, fresh corn, blue cheese & horseradish cream.....	12
Crispy Fried Point Judith Calamari with onion straws & lobster ginger sauce.....	13
Homemade Soup	7
Ozzie Rolls ... four rolls served with honey butter.....	1

*\$1 of each Ozzie Rolls order will be contributed to fight food insecurity in our community.

Fresh Salads

Field Greens Salad with tomato, sun dried cranberries, dates, pine nuts, croutons & champagne vinaigrette...blue cheese or Laura Chenel goat cheese, add \$1.....	7
Caesar hearts of romaine & baby greens with Reggiano parmesan & garlic croutons	8
Traditional Iceberg Wedge blue cheese, bacon, onion & tomatoes	8
Chop House Salad mixed greens, fresh corn, tomato, scallions & croutons with buttermilk herb	8
Chop House w. Bacon, Cheddar & Jack fresh corn, tomato, scallions, croutons & buttermilk herb.....	9
Warm Goat Cheese & Spiced Pecan Salad field greens with grape tomatoes, sun dried cranberries, croutons & champagne vinaigrette	9
Monterey Salad w. Spiced Pecans lightly fried chicken on mixed greens, with avocado, fresh corn, tomato, sun dried cranberries & buttermilk herb	15
Southwest Chicken Salad avocado, fresh corn off the cob, black beans, mixed greens, jack & cheddar, tomato salsa, buttermilk herb & a smidge of BBQ sauce	16
Mike's Roast Chicken Salad field greens, fresh corn off the cob, grape tomatoes, pine nuts, sun dried cranberries, dates, Laura Chenel goat cheese, croutons & champagne vinaigrette	16
Hanger Steak Salad* Certified Angus Beef® with crumbled blue cheese, corn, tomato, scallions & croutons on mixed greens with buttermilk herb.....	19
Short Smoked Grilled Salmon* over field greens w. champagne vinaigrette, grape tomatoes, sun dried cranberries, dates, croutons & pine nuts...Laura Chenel goat cheese, add \$1	19

Sandwiches

Our Certified Angus Beef® is ground here daily & grilled over hickory...served with Great American fries

Smoked BBQ Pulled Pork on cole slaw with fries...while it lasts	12
Grilled Chicken & Havarti Cheese with mustard mayo & fries.....	14
Hickory BBQ Burger* Certified Angus Beef®, cheddar, Havarti & BBQ sauce	14
Cheddar Burger* CAB®, Tillamook cheddar, mustard mayo, ketchup, pickle & lettuce	14
Bacon Cheeseburger* CAB®, pecanwood smoked bacon, American cheese & wicked sauce	15
Jumbo Lump Crab Cake with remoulade sauce on brioche & fries	17

Sides

Cucumber, Tomato & Corn Salad	4	Mashed Potatoes	4
Grilled Brocolini	4	Roasted Cremini Mushrooms	4
Great American Fries	4	Sweet Potato Fries	4

Crispy Brussels Sprouts w. Bacon & Spiced Pecans.....5

Kids Under 12

Served with fountain soda, milk, juice or lemonade

Grilled Cheese choice of fries, unsweetened applesauce or carrots	5
Mac 'n Cheese choice of fries, unsweetened applesauce or carrots	5
Cheeseburger Certified Angus Beef®, fries, unsweetened applesauce or carrots	6
Chicken Fingers choice of fries, unsweetened applesauce or carrots.....	6
Grilled Short Smoked Salmon choice of fries, unsweetened applesauce or carrots	7

DUE TO CURRENT CLIMATE, PRICES & MENU ITEMS ARE SUBJECT TO CHANGE.
PLEASE CONFIRM MENU SELECTION DETAILS WITH YOUR SERVER. THANK YOU.



Beef

Wood Grilled CAB® Hanger Steak* with mashed potatoes & roasted cremini mushrooms.....	19
Filet Mignon* mashed potatoes & roasted cremini mushrooms	28
Aged 5 Star® Reserve Prime Rib* traditional or blackened... with mashed potatoes	116 oz...34, 12 oz...28
5 Star® Reserve Rib Eye Steak* mashed potatoes & roasted cremini mushrooms.....	32
Drunken Rib Eye* 5 Star® Reserve marinated in our Great American Pale Ale... mashed potatoes & roasted cremini mushrooms.....	33

RARE	MED. RARE	MEDIUM	MED. WELL	WELL DONE
COOL RED CENTER	WARM RED CENTER	HOT RED CENTER	HOT PINK CENTER	ORDER CHICKEN

Fresh Seafood & Pasta

Sauteed Jumbo Lump Crab Cakes with remoulade sauce, fries & cole slaw.....	market
Hickory Grilled Fresh Fish* hand filleted in house daily	market
Penne Primavera broccolini, mushrooms, asparagus, tomato, basil, baby greens, garlic, olive oil & Reggiano parmesan...add chicken...\$3, add shrimp...\$4, add both...\$6	15
Louisiana Pasta with chicken & andouille sausage in spicy Creole sauce...add shrimp...\$4	17
Sauteed Filet Mignon Tips* in tequila lime cream on penne pasta...while it lasts	18
Pecan Crusted Trout with the original chardonnay citrus sauce & grilled broccolini.....	18
Grilled Short Smoked Salmon Filet* with mashed potatoes & dijon cream sauce.....	19
Crab Cake & Filet Mignon* on mashed potatoes	7 oz filet...37, 5 oz filet...30

Chicken, Ribs & Chops

Fried Chicken Tenderloins served with honey mustard sauce, fries & cole slaw	13
Grilled Chicken with thin green beans, roasted mushrooms & brown butter sauce on angel hair.....	16
Tuesday only...Barbeque Beef Back Ribs with mustard 'Q sauce & mac 'n cheese.....	21
Hickory Smoked Baby Back Ribs french fries & cole slaw	22
Berkshire Pork Chop* hickory grilled...mashed potatoes, grilled broccolini & Huber's roast corn salsa...while it lasts	12 oz...24

Desserts

Key Lime Pie with candied vanilla cookie crust	8
Deep Dish Apple Pecan Pie with vanilla ice cream	8
Warm White Chocolate Bread Pudding with vanilla ice cream & caramel	8
Warm Flourless Chocolate Waffle with vanilla ice cream	8

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* May contain raw or undercooked ingredients. Written information is available upon request.



Our wines by the glass are available in 6 oz and 9 oz pours.

Whites

Prosecco , Zardetto, NV, Italy	8.75	33
Sparkling , Roederer Estate, Brut NV, Mendocino, 91WS		47
Champagne , Perrier-Jouët, Grand Brut NV, France, 90WS		62
Champagne , Moët & Chandon, Brut, Grand Vintage, '09, France, 94WS		89
Riesling , Dr. Loosen, 2017 Dr. L, Germany	8.25	12 31
Pinot Grigio , Stella, 2018, Umbria	6.75	10 25
Pinot Grigio , Attems, 2018, Venezia		39
Pinot Gris , Adelsheim, 2016, Willamette Valley		44
Chenin Blanc , Ken Forrester, 2018, South Africa, 91V		36
Sauvignon Blanc , Yealands, 2019, New Zealand	8.25	12 31
Sauvignon Blanc , Kim Crawford, 2018, Marlborough, 90WS	10.75	16 42
Sauvignon Blanc , Craggy Range, '17 Te Muna Rd., Marlborough, 90WS		44
Rosé , Milbrandt, 2018, Columbia Valley	8.25	12 31
Rosé , Laroche, 2018 La Chevalière, Languedoc		33
Viognier , Horton, 2017, Virginia		42
Viognier , Fess Parker, 2014, Santa Barbara		44
Chardonnay , Chateau Ste. Michelle, 2017, Columbia Valley	7.75	11 29
Chardonnay , Kendall Jackson, 2017, California	9.75	14 37
Chardonnay , Landmark, 2015 Overlook, Sonoma, 90WE		42
Chardonnay , Sonoma-Cutrer, 2017, Russian River Ranches		44
Chardonnay , Cakebread, 2018, Napa, 90WA		57

Reds

Pinot Noir , Matua, 2018, Marlborough	9.35	14 35
Pinot Noir , MacMurray Ranch, 2016, Central Coast	10.25	15 39
Pinot Noir , Meiomi, 2017, Monterey-Sonoma-Santa Barbara	10.75	16 42
Pinot Noir , La Crema, 2017, Sonoma, 90WA		47
Pinot Noir , Paul Hobbs, 2017 Crossbarn, Sonoma, 91WA		49
Pinot Noir , Cristom, 2017 Mt. Jefferson, Willamette Valley, 93WA		56
Malbec , Tilia, 2018, Mendoza	7.35	11 27
Malbec , Familia Zuccardi, 2018 Series A, Mendoza, 91WA		34
Malbec , Don Miguel Gascon, 2016 Reserva, Mendoza		47
Merlot , Columbia Crest, 2015, Columbia Valley	8.75	13 33
Merlot , Markham, 2017, Napa		46
Shiraz , Yangarra, 2017, S.E. Australia		38
Chianti , Castello D'Albola, 2015, Tuscany, 92WS		37
Zinfandel , St. Francis, 2016 Old Vines, Sonoma, 90WS		42
Zinfandel , Seghesio, 2017, Sonoma, 93WS		44
Cabernet Sauvignon , Louis Martini, 2017, California	8.75	13 33
Cabernet Sauvignon , Sterling, 2016, Central Coast		32
Cabernet Sauvignon , Ch. Ste. Michelle, 2016, Columbia Valley		38
Cabernet Sauvignon , Catena, 2016, Mendoza, 90WA		39
Cabernet Sauvignon , Avalon, 2016, Napa		42
Cabernet Sauvignon , Raymond, 2016, North Coast		44
Cabernet Sauvignon , Duckhorn, 2017 Decoy, Sonoma	12.75	19 46
Cabernet Sauvignon , Girard, 2017, Napa		52
Cabernet Sauvignon , Stonestreet, '15 Monument Ridge, Alexander Vy., 91WA		59
Cabernet Sauvignon , L'Ecole No. 41, 2015, Walla Walla, 91WS		63
Zinfandel-Cabernet-Petite Sirah , The Prisoner, 2018, Napa		68
Cab. Sauv.-Malbec-Merlot , Chalk Hill, 2015 Estate Red, Sonoma, 94WA		84

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95-100 Extraordinary | 90-94 Outstanding

Wine Advocate (WA), Wine Spectator (WS), Vinous (V), Wine & Spirits (W&S), Wine Enthusiast (WE)

*Wines are grouped by grape from milder & sweeter to drier & more intense.
We card everyone under 26. It's a great idea & it's the law. If we forget, please ask for a manager.*