

**Free Bottomless Sodas!!!**

# BEEF ENTRÉES

\* USDA Premium Locally Raised Black Angus Beef

All beef entrées served with your choice of soup or side salad, warm bread, fresh vegetables du-jour, and your choice of: red roasted garlic mashed potatoes, rice pilaf, pasta, fully loaded baked potato or Colossal Crisp™ French Fries.

**Add any prawn selection to your beef entrée for \$5.00**  
\*Tempura Prawns OR Garlic-Butter Sautéed Tiger Prawns

**Country Fried Steak.....\$13.50**  
A breaded, cubed sirloin smothered in homemade country sausage gravy.

**Top Sirloin Steak.....\$17.50**  
8 oz. of flame-broiled, locally raised beef. Add sautéed onions and mushrooms for \$.75



\*Our steaks are cooked to order. Consuming raw or undercooked meats may increase your risk of food borne illness.

**Rib Eye.....\$17.99**  
10 oz. house cut of flavorful, locally raised beef, seasoned and flame-broiled.

**New York Steak.....\$18.50**  
10 oz. of hand cut, flame-broiled, locally raised beef.



**Misty Isle™**

**Smokey Mountain Broil....\$18.99**  
Misty Isle™ flame-broiled tenderloin medallions with sautéed onions, peppers, mushrooms and smoked bacon. Topped with Smoked Tillamook™ cheese.

**Ellens-Bleu New York Steak.....\$19.50**  
A hand cut New York steak seasoned with a unique blend of spices, sautéed mushrooms, onions and tomatoes. Topped with melted bleu cheese crumbles.

**Prime Rib Special.....\$14.99**  
**Friday and Saturdays Only**  
10 oz. of house cut, locally raised beef, that's been flame-broiled to perfection.

# CHICKEN ENTRÉES

**Teriyaki-Ginger Chicken .....\$11.50**

Flame-broiled chicken breast cutlets with a teriyaki-ginger glaze.

**Almond Cordon Bleu .....\$12.50**

A chicken breast stuffed with American and Swiss cheeses, black forest ham, breaded and baked to perfection and drizzled with a light, delicate sauce and topped off with crushed, roasted almonds. A tasty array of flavors!

**Cashew Chicken Stir Fry.....12.99**

Grilled chicken breast stir fried with fresh tender crisp vegetables. Cashews & oriental sauce served with garlic bread.