

# **FOR STARTERS**

Cheese Quesadilla | Flour tortilla with cheddar jack cheese, fresh tomatoes, sour cream served with our signature salsa. | 9.50

Add Chicken | 4.00

**SRG Buffalo Wings** | Meaty chicken wings. Tell us how you want them, choose from mild, hot, BBQ, or General Tso. Blue cheese dip, carrot and celery stick garnish. | **7.00** (6 wings) | **13.00** (12 wings)

**Crispy Calamari** | Crunchy rings and tentacles flash fried served with spicy marinara and lemon garlic sauces. | 8.75

BLT Flatbread | Sundried tomato pesto, applewood smoked bacon, fresh mozzarella, arugula and balsamic glaze. | 8.50

## **SPOONS**

Three Cheese French Onion Soup | Sherry kissed sweet onion soup topped with house-made croutons and a combination of Swiss, provolone and mozzarella cheeses. | 5.95

Bowl of House-Made Soup du Jour | 3.50

#### **ENTRÈE SALADS**

Classic Caesar Salad | Crisp petite romaine leaves with shaved parmesan cheese homestyle croutons drizzled with Caesar dressing. | 10.00 | Add Chicken | 4.00

**Spinach Salad** | Tender spinach leaves with sweet dried cranberries, glazed pecans, tart apples and red onion with an apple cider vinaigrette. |8.00 | Add Chicken | 4.00

\*\*Italian Style Chopped Salad | Romaine and iceberg lettuce with plum tomatoes, red onion, cucumber, black olives, banana peppers, genoa salami, fresh mozzarella and roasted red peppers with Italian dressing. | 10.50

#### ON THE LIGHTER SIDE

**Grilled Chicken Sandwich** | Grilled chicken breast served on an herbed focaccia roll with pesto mayo, roasted red peppers and fresh mozzarella. | **13.00** 

**\*\*All American Burger\*** | 8oz. burger on a toasted brioche roll with lettuce, tomato, onion and fries. Add your choice of cheese:

American, Swiss, cheddar, or provolone. | 13.50

\*\*SRG Burger\* | Half pound burger, char-grilled, smothered with sautéed mushroom, caramelized onion and Swiss cheese with our signature house spread. Lettuce, tomato and fries to complete. | 15.00

**Grilled Portabella Burger** | Hearty portabella mushroom, marinated, topped with spinach, sauteéd onions, roasted red pepper, provolone cheese with balasamic glaze on an herbed focaccia roll. | 13.00

**SRG Rachael** | Sliced turkey breast on griddled rye bread with apple slaw, Russian dressing and melted Swiss. Served with fries. | **12.00** 

French Dip | Sliced roast beef, provolone cheese, sautéed onion on a French bread roll with dipping au jus on side. Served with fries. | 14.00

### **ENTRÈE SELECTIONS**

Served with your choice of soup of the day or house side salad with dinner.

**Traditional Turkey Dinner** | All white meat, bread stuffing, smashed potatoes, vegetable, savory pan gravy and cranberry sauce | **15.00** 

Homestyle Meatloaf | Good old-fashioned comfort! With brown gravy, smashed potatoes and vegetable. | 15.00

**Maple Glazed Salmon Filet** | Pan seared salmon drizzled with a honey maple glaze finished with candied pecans over a bed of arugula served with roasted potatoes and vegetable. | 19.00

Char Grilled NY Strip Steak\* | 12 oz steak char-grilled served with roasted potatoes and vegetable. | 25.00

Fish and Chips | Beer battered haddock filet with french fries and tartar sauce. | 16.00

**Pork Medallions\*** | Sautéed pork medallions finished in a rich apple cider reduction. Served over a brown rice, Fuji apple and cranberry blend. | **15.00** 

White Cheddar Mac and Cheese | Creamy white cheddar sauce with cavatappi pasta and smoked applewood cured bacon. | 14.00

**Penne Ala Vodka** | Penne pasta tossed in a vodka infused tomato cream sauce . | 13.00 Add Chicken | 4.00

Chicken Pot Pie | Tender chunks of all white chicken in savory sauce with potatoes, peas and carrots tucked in a puff pastry shell. | 14.00

X Indicates a gluten-free bun or pasta alternative as well as modifications to menu items for guests looking to reduce gluten in their diets.

\*Consuming raw or uncooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness