



*We would like to thank you
for choosing to dine with us
and we hope that you have
an enjoyable experience.*

*please think of us for your
banquets and special events.*

788-6717

Appetizers

Crab Stuffed Mushrooms
pan seared mushrooms
stuffed with a crab stuffing
cooked to a golden brown
\$8

Chicken Fingers & Fries
breaded tenders
accompanied by fries
\$8

Southwest Egg Rolls
chicken, spinach and black bean stuffed egg rolls
\$8

Calamari
lightly breaded and fried with a cucumber remaloude
dipping sauce
\$7

8 Chicken Wings
your choice of mild, hot, BBQ or
ginger-honey sauce
\$7

Fried broccoli cheese bites
\$7

Potato Skins
skins topped with
cheese, green onion and bacon
\$6

Combination Platter
6 wings, 6 rings, 2 skins,
and 2 egg rolls
\$12

French Onion Soup au Gratin
\$5

From the Garden

Chicken Breast Salad
Grilled, Blackened or Fried
chicken, boiled egg,
tomato, cucumber,
\$9

Chef Salad
grilled chicken, ham, bacon bits, boiled egg, tomato,
swiss and cheddar cheese,
\$10

Classic Caesar Salad
romaine lettuce, and croutons
\$7
with grilled, blackened or
fried chicken breast
\$9
with grilled Steak
\$11
with grilled or fried shrimp
\$10

Steak Salad
Grilled or Blackened
chicken, boiled egg,
tomato, cucumber,
\$11

Southwest Salad
grilled chicken, lettuce, tomato, black olives, black
beans and corn
topped with tortilla strips and a side of jalapeño ranch
dressing
\$9

Greek Salad
romaine lettuce, thin red onions,
kalamata olives and feta cheese
\$8
with grilled, blackened or
fried chicken breast
\$10
with grilled steak
\$11

From the Pasture

(From the Pasture orders are served with soup or house salad,
a choice of red roasted potatoes, baked potato, fries,
sweet potato fries, or rice and our featured vegetable)

Angus Beef, Hand Cut on Site

Blackened upon request

Add sautéed mushrooms or onions to any steak \$1.5

Add six grilled shrimp to any steak \$6

Tournedos a la Forestiere

2 tenderloin medallions
sautéed with a mushroom demi glaze and topped with
béarnaise sauce
\$25

Eddie's Prime Rib (14oz)

slow roasted with au jus
\$22

Eddie's Prime Rib (12oz)

slow roasted with au jus
\$19

Filet mignon (8oz)

\$22

Jack Black Strip Steak

12 ounces, grilled and finished
with a Jack Daniels bourbon glaze
\$20

Rib Eye

12oz grilled to order
\$19

Chopped Sirloin

sirloin topped with sautéed onions,
mushrooms, and brown gravy
\$12

Double Thick Pork Chops

grilled chops with
a balsamic glaze
\$14

From the Coop

(From the Coop orders are served with soup or house salad,
a choice of red roasted potatoes, baked potato, fries,
sweet potato fries, or rice and our featured vegetables)

Chicken Florentine

chicken breast stuffed with feta and cream cheese and
spinach. baked and topped with a spinach cream sauce
\$16

Orchard Chicken

grilled chicken with a sautéed blend of apples and
pineapples, finished with a hint of bacon
\$14

Chicken Marsala

chicken breast sautéed in a mushroom marsala wine
and cream sauce
\$15

Classic Grilled Chicken Breast

Grilled or blackened
\$12

Dona's Chicken Potato

blackened chicken with
alfredo sauce stuffed potato
\$11

From the Sea

(From the Sea orders are served with soup or house salad,
a choice of red roasted potatoes, baked potato, fries,
sweet potato fries, or rice and our featured vegetables)

Rag's Cajun Grouper

panco breaded grouper topped with grilled shrimp and
finished with a creamy cajun sauce

\$19

Red snapper Vera Cruz

marinated red snapper
sauteed and topped with a seasonal assortment of
peppers and onions

\$17

Stuffed Tilapia

baked with crab meat stuffing topped with a creamy
dijon sauce

\$15

Grouper Scaloppini

pan seared filet
in a light cream sauce
with a hint of dill and capers

\$15

Jumbo Fried Shrimp

golden brown,
hand breaded shrimp

\$14

From Italy

(From Italy entrees are served with soup or house salad
and our featured vegetables)

Shrimp Shrimp (Scampi)

shrimp in a classic garlic butter and white wine sauce
with a hint of lemon over angel hair pasta

\$16

Fettuccini Alfredo

classic fettuccini topped with our homemade alfredo

\$9

with grilled, blackened or
fried chicken breast

\$12

with grilled or fried shrimp

\$13

with chicken and shrimp

\$15

Loobster Ravioli

lobster filled ravioli
with a cream sherry sauce

\$15

Angel Hair Marinara

angel hair pasta topped with our homemade marinara

\$8

with grilled, blackened or
fried chicken breast

\$11

with grilled or fried shrimp

\$13

with chicken and shrimp

\$15

Share an entrée **\$5**

Includes choice of side, soup or salad, and our featured vegetables

Sandwiches

(Sandwiches are served with French fries)

Grilled Rib Eye

grilled to order rib eye with mushrooms, onions,
peppers,
and swiss cheese on a hoagie roll
\$11

Philly Cheese Steak

tender roast beef on a hoagie roll
with sautéed onions and peppers
topped with provolone cheese
\$9

Corned Beef Reuben

corned beef, swiss cheese,
sauerkraut and 1000 island
on marbled rye bread
\$10

Ditch's Chicken BLT

grilled chicken breast with
sliced bacon, lettuce, tomato
on a Kaiser bun
\$8

Blackened or Fried Grouper

served with a cajun remoulade
\$9

Black & Bleu Burger

6oz burger grilled to order with blue cheese sauce and
blue cheese crumbles
\$7

Bacon Cheddar Burger

6oz burger grilled to order
with lettuce, tomato, onion
& pickle
\$7

Mushroom Swiss Burger

6oz burger grilled to order
with lettuce, tomato, onion
& pickle
\$6.5

Hamburger

6oz burger grilled to order
with lettuce, tomato, onion
& pickle
\$5.5
with cheese
\$6

Children's Menu

ages 10 and under eat free from children's menu
with paying adult

4oz Cheeseburger and french fries \$5

Chicken Fingers with french fries \$5

Pasta Marinara \$4

À la cart

Baked Potato
\$3

Red Roasted Potatoes
\$3

Sweet Potato Fries
\$3

French Fries
\$2

Vegetable d' Jour
\$2

Rice d' Jour
\$2

Small House Salad
\$3

Small Greek Salad
\$4

Soup d' Jour

Bread Bowl Soup \$6
edible french bread bowl

Homemade Soup d' Jour \$3

Beverages

Pepsi Products \$2

Iced Tea \$2

Hot Tea \$2

Milk \$2

Coffee \$1.5

DESSERTS

your server will inform you of our dessert options
of the day, as they change daily.