

BREAKFAST

Served 6 a.m. to 11 a.m.

* Indicates 24-hour breakfast items

Express Breakfast Buffet 12.50

Scrambled eggs, bacon, sausage, home-fried potatoes, breakfast bakeries, fresh fruit and choice of coffee, tea, juice or milk

BAKERY, CEREALS & FRUIT

FRESH FRUIT SMOOTHIE OF THE DAY 4.95

Freshly Baked Muffins 3.50

Blueberry, Chocolate Chip, Banana Nut

Danish Pastry 3.50

Assorted flavors

New York Style Bagels 3.50

Plain, Sesame, Onion, Everything

Old Fashioned Cut Oatmeal 4.50

Brown sugar, raisin and maple syrup

* Assorted Cereals 3.95

Nature Valley Granola, Cheerios, Total, Raisin Bran, Lucky Charms, Corn Flakes

Add Fresh Banana or Berries 1.95

Seasonal Fruit 4.95

EGGS

Served with home-fried potatoes and choice of toast.

Egg whites and low cholesterol eggs available upon request for an additional \$2.00

* Sunrise Starter 6.95

Two eggs any style

* Bacon, Sausage or Ham and Eggs 8.95

Your choice of three strips of smoked bacon, two Jimmy Dean sausage links or country ham

* Steak and Eggs 15.95

Medallions of beef sirloin

* Two of a Kind 10.95

Two eggs, two strips of smoked bacon, two Jimmy Dean sausage links and two buttermilk pancakes

Corned Beef Hash and Eggs 9.95

A generous portion of this classic favorite

Skillet 10.50

Two large eggs with ham, bacon and sausage over seasoned home-fried potatoes, topped with shredded Cheddar cheese

HOT OFF THE GRIDDLE

Served with choice of bacon or sausage. Sugar free syrup available upon request

* Hotcakes 7.95

Stack of golden brown buttermilk pancakes

Plump Blueberry, Chocolate Chip or Banana Walnut 8.95



Native Blue Cornmeal Hot Cakes 7.95

Served fresh off the griddle

Cinnamon Swirl French Toast 8.50

Made with cinnamon bread, vanilla, egg custard and topped with maple butter and sugar snow

OMELETS

Served with home-fried potatoes and choice of toast

Egg whites and low cholesterol eggs available upon request for an additional \$2.00

* Traditional Three Cheese Omelet 8.95

Cheddar, Swiss and provolone

Western Omelet 9.50

Ham, onion and bell peppers

Mediterranean Omelet 9.50

Tomatoes provençal, spinach, artichoke hearts, mushrooms and feta cheese

Build Your Own Omelet 9.95

Chipotle Jack cheese, Swiss cheese, Cheddar cheese, bell pepper, tomato, spinach, mushroom, onion, ham

BREAKFAST SIDES

One Egg, Any Style 2.50

Country Ham 3.95 Maple Link Sausage 3.95

Smoked Bacon 3.95 Corned Beef Hash 3.95

Home Fried Potatoes 2.95

Breakfast Breads 2.50

White, Wheat Berry, Rye, Italian, Raisin, English Muffin

Buttermilk Biscuits 5.95

With sausage gravy

APPETIZERS

Shrimp Cocktail 13.95

Served with traditional cocktail sauce

Mini Cheeseburger Quartet 12.95

Four fully dressed with onions, pickles, ketchup and mustard; served with Louisiana chips

Chicken Wings or Fingers 9.95

With carrots, celery and bleu cheese dip; hot, medium, mild or barbeque

Onion Rings 7.95

Gourmet breaded, served with a Cajun dipping sauce

Creamy Spinach & Artichoke Dip 9.95

With Monterey Jack and Parmesan cheeses; served with pita bread

Chicken Quesadilla 9.95

Grilled chicken tenderloin with Cheddar and Jack cheese, tomatoes and onions in a tortilla

Seasonal Fruit 4.95

With fresh mint

♥ Chilled Vietnamese Vegetable Rolls 7.95

With spicy dipping sauce

152 cal, 0 g fat, 30 g carbs, 25 mg cholesterol

PIZZAS

Focaccia Vegetable 10.95

Roasted vegetables, pesto, feta cheese, spinach, olive oil and toasted sesame seeds

Pepperoni & Cheese 10.95

Four cheeses and pepperoni

Margherita 9.95

Pomodoro sauce, fresh basil, four cheeses and plum tomatoes

Pizza Supreme 10.95

Four cheeses, sausage, hamburger, bacon, ham and pepperoni



Native Fry Bread Pizza Supreme 10.95

Onions, peppers, sausage, pepperoni, olives and fresh basil

Four Cheese Pizza 9.95

Mozzarella, fontina, Asiago and provolone cheese

SOUPS

Classic French Onion 6.95

Slow cooked to a rich flavor, then baked with mozzarella and Swiss cheeses

Chicken Tubettini Pasta 6.50

Italian style chicken broth with vegetables

New England Clam Chowder 6.50

A hearty soup simmered with bacon, potatoes, onions and cream

Sweet Potato Roasted Corn Soup 6.50

With cinnamon croutons

SALADS

Spicy Buffalo Chicken 12.95

Spicy popcorn chicken on a bed of greens with tomatoes, celery, carrots and shredded Cheddar cheese; topped with chunky bleu cheese dressing

Greek 11.95

Harvest greens topped with feta, stuffed grape leaves, kalamata olives, red onions, pepperoncini, cucumbers and tomatoes; served with pesto vinaigrette

Caesar 8.95

Hearts of romaine tossed in a traditional creamy dressing with shaved Parmesan cheese and oversized hearth baked croutons

With Shrimp 14.95 With Chicken 12.95

Chef 11.95

Mixed greens with ham, turkey, roast beef, Cheddar cheese, hard boiled egg, cucumbers, tomatoes and olives

♥ Asparagus with Lump Crab Meat 9.95

Sherry vinaigrette

100 cal, 4 g fat, 6g carbs, 45mg cholesterol

Garden 7.95

Mixed greens with tomatoes, cucumbers, onions and carrots with choice of dressing

Dressings:

Zesty Italian, Fat Free Italian, Buttermilk Ranch, Russian, French, Bleu Cheese and Balsamic Vinaigrette

COLD DELI SANDWICHES

\$3.00 Split Plate Charge

Tuna Sandwich 10.50

Albacore tuna salad with tomato and Cheddar cheese on wheatberry bread; served with creamy coleslaw and chips

Hoagie 8.95

Ham, provolone cheese, lettuce, tomato, sliced onion, pickles, oil and vinegar; served with creamy coleslaw and chips

Club Sandwich 10.95

Sliced turkey stacked high with crisp bacon, lettuce and tomato on toasted wheatberry bread; served with creamy coleslaw and chips

1/2 Sandwich and Soup or Salad 9.95

One half of our hand carved turkey or roast beef sandwich with soup du jour or garden side salad

♥ **Warm Moroccan Chicken Wrap 10.95**

*Braised chicken with olives, peppers and tomatoes in a grilled wrap and served with a side of carrot salad
402 cal, 16 g fat, 28 g carbs, 93 mg cholesterol*

HOT SANDWICHES & BURGERS

Served with French fries.

\$3.00 Split Plate Charge

Open-Faced Steak Sandwich 14.95

Char-grilled strip steak with grilled mushrooms and provolone cheese on a toasted baguette

Prime Rib Philly 12.95

Served open faced and topped with mushrooms, onions and melted provolone cheese on a hoagie roll

Reuben 11.95

Grilled corned beef with sauerkraut, Swiss cheese and Russian dressing on rye

Hot Open-Faced Turkey Sandwich 11.95

On Texas toast with homemade gravy; served with cranberry sauce

Smoked Barbeque Pulled Pork 10.95

Marinated pork with savory barbeque sauce on a Cheddar onion roll

Grilled Hot Dog 8.95

All beef, served with sweet pepper relish

Grilled American Cheese 8.95

With bacon and tomato

Beef on Weck 10.50

Slow roasted choice top sirloin, thinly sliced and served on a Kummelweck roll; dressed with au jus and horseradish

Grilled Chicken 10.95

Boneless breast cooked to perfection with pepper Jack cheese, lettuce and tomato on a Kaiser roll

Fish Po Boy 10.95

Lettuce, tomato, onion, spicy tartar sauce on a hoagie roll; served with coleslaw

Café Burger 10.95

Lettuce, tomato, pickle and sliced onion. Add your choice of one of the following: American, Swiss, Cheddar, Monterey Jack, provolone or bleu cheese \$1.00



Bison Burger 10.95

Lettuce, tomato, pickle and onion

Garden Veggie Burger 10.95

Topped with lettuce, tomato and onion; served with buckwheat pasta salad

SPECIALTIES

Served 4 p.m. to 11 p.m.

\$5.00 Split Plate Charge

12oz Grilled Ribeye Steak 24.95

Served with garlic herb butter and Ranch mashed potatoes



Roasted Wild Salmon 18.95

Fresh Atlantic salmon with mushrooms, tomatoes, asparagus, garlic, scallions, butter and white wine; served with Ranch mashed potatoes

BBQ Ribs 16.95

1/2 slab of Kansas City style, with a side of creamy cole slaw and French fries

Smothered Pork Chops 15.95

With onion pan gravy and Ranch mashed potatoes

Morrie's Fish Fry 15.95

Atlantic haddock fillet hand-breaded and quick fried; served with French fries, creamy coleslaw and tartar sauce

Fettuccine Primavera with Chicken 15.95

Tossed with Parmesan cream and fresh garden vegetables

Roast Turkey 15.95

Slow roasted, hand-carved turkey breast served with sweet potatoes, sausage cornbread stuffing, homemade gravy and cranberry sauce

Shepherd's Pie 14.95

Seasoned ground beef, onion, zucchini, carrots, green peas and tomatoes in a rich, hearty sauce, topped with mashed potatoes and parmesan cheese

♥ Jerk Chicken 14.95

With mango chutney and black bean cornmeal loaf
306 cal, 8 g fat, 34 g carbs, 56 mg cholesterol

SIDES

French Fries 3.50

Coleslaw 2.50

Ranch Mashed Potatoes 3.50

Potato Salad 2.50

Sweet Potato Fries with Honey Butter 3.95

Vegetable of the Day 3.50

Cup of Soup 4.95

House Salad 4.95

Soup & Salad Combo 8.95

DESSERTS

Banana Split 6.95

Warm Brownie Ice Cream Sundae 6.95

Cheesecake with Raspberry Coulis 6.95

Caramel Apple Pie 6.95

Reduced Sugar Cherry Pie 6.95

Served with reduced sugar vanilla ice cream

Florida Key Lime Pie 6.95

Chocolate Hazelnut Cake 6.95

High Top Carrot Cake 6.95

Strawberry Shortcake 6.95

IBC Root Beer Float 4.95

"Everyone's favorite"

BEVERAGES

Coffee and Tea 2.95

Freshly brewed coffee, decaf or herbal tea

Florida Orange Juice 3.95

**Apple, Cranberry, Tomato or
Grapefruit Juice 3.95**

**Milk, Chocolate Milk,
Strawberry Milk 2.95**

Soft Drinks 2.95

*Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew,
Dr. Pepper, Orange, Iced Tea, Lemonade*

Panna Spring Water

16.9 ounce 4.00 liter 6.00

Fiji Water 16.9 ounce 4.00 liter 6.00

San Pellegrino Sparkling Water

16.9 ounce 4.00 liter 6.00

Milk Shakes 4.95

Strawberry, Chocolate, Vanilla

Fresh Fruit Smoothie of the Day 4.95

LATE NIGHT

Served 11 p.m. to 6 a.m.

FOR BREAKFAST LOVERS

Hotcakes 7.95

Stack of golden brown buttermilk pancakes

Plump Blueberry, Chocolate Chip or Banana Walnut 8.95

Assorted Cereals 3.95

Nature Valley Granola, Cheerios, Total, Raisin Bran,
Lucky Charms, Corn Flakes

Add Fresh Banana or Berries 1.95

Items below served with home-fried potatoes and choice of toast

Sunrise Starter 6.95

Two eggs any style

Steak and Eggs 15.95

Medallions of beef sirloin

Bacon, Sausage or Ham and Eggs 8.95

Your choice of three strips of smoked bacon,
two Jimmy Dean sausage links or country ham

Traditional Three Cheese Omelet 8.95

Cheddar, Swiss and Provolone

Two of a Kind 10.95

Two eggs, two strips of smoked bacon, two Jimmy Dean
sausage links and two buttermilk pancakes

Egg whites and low cholesterol eggs
available upon request for an additional \$2.00

APPETIZERS

Chicken Wings or Fingers 9.95

With carrots, celery and bleu cheese dip;
hot, medium, mild or barbeque

Shrimp Cocktail 13.95

Served with traditional cocktail sauce

Pepperoni & Cheese Pizza 10.95

Four cheeses and pepperoni

Four Cheese Pizza 9.95

Mozzarella, fontina, Asiago and provolone cheese

SOUPS & SALADS

Classic French Onion 6.95

Slow cooked to a rich flavor, then baked
with mozzarella and Swiss cheeses

Caesar Salad 8.95

Hearts of romaine tossed in a traditional creamy dressing with
shaved Parmesan cheese and oversized hearth baked croutons

With Shrimp 14.95 With Chicken 12.95

Chicken Tubettini Pasta 6.50

Italian style chicken broth with vegetables

Garden Salad 7.95

Mixed greens with tomatoes, cucumbers, onions
and carrots with choice of dressing

SIDES

French Fries 3.50

Coleslaw 2.50

Ranch Mashed Potatoes 3.50

Potato Salad 2.50

Sweet Potato Fries with Honey Butter 3.95

Vegetable of the Day 3.50

Cup of Soup 4.95

House Salad 4.95

Soup & Salad Combo 8.95

SPECIALTIES

\$5.00 Split Plate Charge

12oz Grilled Ribeye Steak 24.95

Served with garlic herb butter and Ranch mashed potatoes

Morrie's Fish Fry 15.95

Atlantic haddock fillet hand-breaded and quick fried; served with French fries, creamy coleslaw and tartar sauce

HOT SANDWICHES & BURGERS

Served with French fries.

\$3.00 Split Plate Charge

Open-Faced Steak Sandwich 14.95

Char-grilled strip steak with grilled mushrooms and provolone cheese on a toasted baguette

Grilled Chicken 10.95

Boneless breast cooked to perfection with pepper Jack cheese, lettuce and tomato on a Kaiser roll

Hot Open-Faced Turkey Sandwich 11.95

On Texas toast with homemade gravy, served with cranberry sauce

Café Burger 10.95

Lettuce, tomato, pickle and sliced onion. Add your choice of one of the following: American, Swiss, Cheddar, Monterey Jack, provolone or bleu cheese \$1.00

Beef on Weck 10.50

Slow roasted choice top sirloin, thinly sliced and served on a Kummelweck roll; dressed with au jus and horseradish

COLD DELI SANDWICHES

Served with creamy coleslaw and potato chips

\$3.00 Split Plate Charge

Tuna Sandwich 10.50

Albacore tuna salad with tomato and Cheddar cheese on wheatberry

Hoagie 8.95

Ham, provolone cheese, lettuce, tomato, sliced onion, pickles, oil and vinegar

Club Sandwich 10.95

Sliced turkey stacked high with crisp bacon, lettuce and tomato on toasted wheatberry

DESSERTS

Banana Split 6.95

Warm Brownie Ice Cream Sundae 6.95

Cheesecake with Raspberry Coulis 6.95

Caramel Apple Pie 6.95

Florida Key Lime Pie 6.95

Reduced Sugar Cherry Pie 6.95

Served with reduced sugar vanilla ice cream

Chocolate Hazelnut Cake 6.95

High Top Carrot Cake 6.95

Strawberry Shortcake 6.95

MARTINIS

- Blues' Peaches & Cream** 9.00
Stolichnaya Vodka, peach schnapps and cream
- The Western Door Chocolate Martini**
Stolichnaya Vanil Vodka, White Crème de Cacao with a splash of Baileys Irish Cream
- Red Appletini**
Vincent Van Gogh Appel Vodka, DeKuyper Pucker Sour Apple Schnapps and cranberry juice
- Koi's Green mar-Tea-ni**
Zen Green Tea Liqueur and Stolichnaya Ohranj Vodka
- The Berrytini**
Stolichnaya Razberi, Chambord and a splash of cranberry juice
- La Cascata Lemon Ice**
Absolut Citron Vodka and Limoncello Liqueur with a splash of freshly made sweet & sour mix

Try an award winning creation by Frank Ryan, bartender of The Western Door Steakhouse

- Blue-Doo Child Martini**
Stolichnaya Blueberi, DeKuyper Mango Liqueur and pineapple juice
- Seneca Sweetheart**
Bacardi Grand Melon Rum, pomegranate juice and a splash of apple juice

SPECIALTY DRINKS

- Classic Bloody Mary** 9.00
Stolichnaya Vodka, tomato juice, Worcestershire sauce, Tabasco sauce, horseradish, celery salt, ground pepper and lemon juice
- Key Lime Pie**
Stolichnaya Vanil Vodka, Triple Sec, pineapple juice and sweet & sour mix with a splash of lime juice
- The Western Door's New York Sour**
Canadian Club, freshly made sweet & sour mix and a splash of dry red wine on top
- Long Island Iced Tea**
Skyy Vodka, Beefeater Gin, Bacardi Rum, Sauza Tequila, Cointreau, freshly made sweet & sour mix and a dash of cola
- Blues' Hurricane**
Light and dark rums, gin, amaretto, pineapple juice, orange juice and grape juice with a splash of grenadine
- Premium Margarita**
Corozon Blanco Tequila, Patron Citronage, freshly made sweet & sour mix with a splash of lime

BOTTLED BEER

- DOMESTIC 4.00**
 Budweiser Miller Lite
 Coors Light
 Michelob Michelob Ultra
- NON-ALCOHOLIC 4.00**
 O'Doul's
- PREMIUM 5.00**
 Corona Labatt Blue
 Labatt Blue Light Heineken
 Sam Adams Yuengling
- MALT BEVERAGE 4.00**
 Smirnoff Ice

WINES BY THE GLASS

| | | glass | bottle |
|------------------|---|----------------|--------|
| SPARKLING | | | |
| 103 | Martini & Rossi, Asti Spumante, Italy | (187 split) 12 | 44 |
| WHITE | | | |
| 201 | Kendall Jackson, Vintner's Reserve, Chardonnay, Sonoma | 11 | 44 |
| 214 | Franciscan Oakville Estates, Chardonnay, Napa | 12 | 48 |
| 224 | Kendall Jackson, Vintner's Reserve, Riesling, California | 9 | 36 |
| 227 | Château Ste. Michelle, Sauvignon Blanc, Washington State | 8 | 32 |
| 232 | Danzante, Pinot Grigio, Italy | 9 | 36 |
| 233 | CA Montini, Pinot Grigio, Italy | 13 | 52 |
| BLUSH | | | |
| 262 | Sutter Home, White Zinfandel, California | 7 | 28 |
| RED | | | |
| 308 | Robert Mondavi, Private Selection, Cabernet Sauvignon, California | 10 | 40 |
| 313 | J. Lohr Estates, Seven Oaks, Cabernet Sauvignon, California | 12 | 48 |
| 331 | Sebastiani, Merlot, California | 12 | 48 |
| 332 | Blackstone, Merlot, California | 10 | 40 |
| 348 | Estancia, Pinot Noir | 12 | 48 |
| 412 | Black Opal, Shiraz, Australia | 8 | 32 |