

SUNDAY BRUNCH

Sunday, 11am until 3pm

BREAKFAST FAVORITES

FRENCH TOAST	12.00	EGGS BENEDICT	17.00
Golden brown french toast with maple syrup and two choices of home fries, sausage, bacon, or ham		Toasted English muffin with smoked ham and poached egg, topped with a rich hollandaise sauce, served with home fries	
BUTTERMILK PANCAKES	12.00	CHICKEN & WAFFLES	17.00
Served with maple syrup and two choices of home fries, sausage, bacon or ham (add chocolate chips or blueberries for 2.00)		Crispy organic buttermilk chicken on top of a fluffy Belgian waffle, served with ranch whipped butter, and spicy maple syrup, choice of one side	
BELGIAN WAFFLES	14.50	BREAKFAST BURRITO	12.00
Topped with strawberries and whipped cream, served with warm maple syrup		Eggs, sausage, fried potatoes, and cheddar cheese wrapped in a warm wheat tortilla, topped with sour cream and salsa, choice of one side	
NUTELLA CREPES	13.25	STEAK & EGGS	20.25
Three warm Nutella stuffed crepes topped with fresh strawberries, whipped cream, and powdered sugar		Grilled Sirloin steak to your liking and eggs your way topped with Hollandaise sauce, choice of one side.	
GARLIC SHRIMP & GRITS	18.00	BLT + EGG	13.25
Five large shrimp sauteed in garlic butter over creamy cheesy grits		Thick cut bacon, crisp lettuce, sliced tomato, and fried egg on buttered Texas toast with a choice of one side	
ITALIAN FRITTATA	15.75		
Sweet sausage with aged provolone, bell peppers, and fresh basil in a fluffy fried quiche			

EGGS AND OMELETS

ONE LARGE EGG	8.50
Any style, served with toast and two choices of home fries, sausage, bacon, or ham	
TWO LARGE EGGS	9.75
Any style, served with toast and two choices of home fries, sausage, bacon, or ham	
EGG WHITE OMELET	10.75
Egg whites with quick sautéed spinach, tomatoes, and a touch of garlic, served with toast and a choice of home fries, bacon, sausage, or ham	
EVERYTHING OMELET	15.75
Three large eggs with cheddar cheese, peppers, mushrooms, onion, and sausage, served with home fries and toast	
CREATE YOUR OWN OMELET	15.75
Three large eggs with three choices of peppers, cheese, onion, mushrooms, sausage, bacon, or ham (additions .50 each), served with home fries and toast	

BREAKFAST SIDES

4.75

when purchased separately

Toast, Home Fries, English Muffin, Bacon, Sausage, Ham, Fruit Salad

BEVERAGES

3.25

Coffee	Mist Twist
Hot Tea	Mountain Dew
Iced Tea	Ginger Ale
Pepsi	Orange Juice
Diet Pepsi	Tomato Juice
San Pellegrino 4.25	

SUNDAY BRUNCH

DRINK SPECIALS

Bloody Mary 7.50

Mimosa 6.50

We proudly use produce and dairy products from local sources when available. All chicken is free range organic. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to change without notice.

LUNCH & DINNER

Thursday through Sunday 11am until 8pm

APPETIZERS

THAI LETTUCE WRAPS	15.00	POT STICKERS	16.00
Sweet Thai chili caramelized chicken nestled in crisp iceberg lettuce and topped with shredded carrots, toasted peanuts, and cucumber. Served with peanut sauce.		Dumplings filled with seared minced pork and scallions served with sweet Thai soy sauce	
SPICY TUNA	19.00	FIRECRACKER SHRIMP	17.00
Sesame seared rare Ahi Tuna on top of a bed of Wakame salad with sliced chilis, Wasabi aioli and soy sauce		Five crispy tempura fried jumbo shrimp with spicy sriracha aioli sauce and sesame seeds	

SALADS

House Balsamic, Ranch, Italian, French, Thousand Island, Berry Vinaigrette, Blue Cheese

Add shrimp or chicken for 6.00

HOUSE	14.50
Crisp iceberg lettuce, cucumber, red onion, tomato, black olives, shredded carrots, and croutons	
CLASSIC CAESAR	14.50
Romaine lettuce with garlic croutons, shaved parmesan, and creamy caesar dressing	
BEET & GOAT CHEESE	13.00
Layers of roasted beets and creamy goat cheese on a bed of mixed greens served with balsamic herb dressing	
SUNBURST SALAD	17.00
Seasonal greens topped with blue cheese crumbles, almonds, berries, mandarins	
ORIENTAL	17.75
Iceberg lettuce with grilled Thai chicken, shredded cabbage, carrots, green onion, sweet peppers, cellophane noodles, crushed cashews, and oriental Dressing	
STEEL MILL	18.50
Romaine lettuce with sliced sirloin, hard boiled egg, tomato, shaved cheddar cheese, cucumber, red onion, and crispy fries	

SOUP

French Onion 7.25

Soup du Jour 4.75

SIDES

4.75 when purchased separately

Pommes Frites	Side House Salad
Shoestring Fries	Side Caesar Salad
Sweet Potato Fries	Fruit Salad
Bacon Mac & Cheese	Vegetable du Jour
Penne Pomodoro	Starch du Jour
Cole Slaw	

CHILDREN'S MENU

aged 10 and under
10.00

Served with one side

Hamburger, Cheeseburger,
Grilled Cheese, Chicken Fingers

BEVERAGES

3.25

Coffee	Mist Twist
Hot Tea	Mountain Dew
Iced Tea	Ginger Ale
Pepsi	Orange Juice
Diet Pepsi	Tomato Juice
San Pellegrino 4.25	

DESSERT

Pecan Ball 9.50

Sweets du Jour 8.50

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SANDWICHES

Served with one side

HOLE IN ONE	16.75	WILLIAMS FAMOUS FISH	17.00
Tender smoked brisket with onion jam, pickled jalapenos, cheddar cheese and shredded lettuce on a kaiser roll		Flaky cod, breaded or broiled with iceberg lettuce on a toasted brioche bun, served with cocktail or tarter	
REUBEN	16.00	GREAT BURGER	17.00
Shaved corned beef, swiss cheese, sauerkraut, and thousand island dressing on toasted rye bread		Angus beef patty with bacon, lettuce, tomato, red onion, and choice of cheese on a brioche bun (<i>Add-ons for 1.00 each are grilled onion, fried egg, blue cheese, and mushrooms</i>)	
FIRE HOUSE CHICKEN	15.80	CHICKEN & BACON WRAP	15.45
Fried chicken breast, Smoked cheddar, Sliced Tomato, Bacon, Shredded lettuce, and habanero ranch on toasted brioche		Grilled chicken with crispy bacon, shredded lettuce, chopped tomatoes, cheddar cheese and chipotle ranch	

PASTA

GNOCCHI FLORENTINE	26.00	TUSCAN RIGATONI	25.00
Fluffy gnocchi tossed with crumbled Italian sausage and spinach in an herbed cream sauce		Mini rigatoni tossed in spicy tomato cream, topped with goat cheese and crispy prosciutto	

MAIN COURSES

Served with two sides

HONEY GARLIC PORK CHOP	34.95	CHICKEN ROMANO	34.50
Grilled thick cut pork chop with a honey garlic glaze		Free-range chicken breast in an egg and Romano cheese batter, topped with basil lemon butter	
MACADAMIA NUT MAHI	38.50	WILLIAMS CRAB CAKES	39.25
Delicate Mahi topped with a Macadamia nut crust and served with a Frangelico cream		Baked jumbo lump crab cakes topped with lemon dill cream	
BLACKENED STRIP	43.00		
12 oz. black angus strip, blackened and topped with jumbo lump crab and herb butter			

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