

Appetizers

Hot-N-Sweet Wings

Buffalo Style Wings in a sweet and spicy sauce. Served with homemade Bleu Cheese dressing and celery. \$10

Down East Shrimp Basket

Bite-sized fried golden brown & tossed in a BBQ glaze. Served with grain slaw. \$10

Fried Pickles

Hand breaded dill chips with spicy ranch dip. \$7

Pulled Pork Nachos

House-smoked & shredded BBQ Pork over crispy tortilla chips & topped with Pepper Jack cheese, Jalapenos, Sour Cream & Green Onions -\$10

Chef's Favorite Pizza

Thin garlic butter and parmesan crust topped with deli style pepperoni and hot Italian sausage, onions, banana peppers, spicy marinara and three cheeses. \$11

Steak Empanadas

Shredded Seasoned Beef Tips wrapped in a crispy shell & served with Guacamole & Sour Cream \$9

Three Cheese Ravioli

Ricotta, mozzarella, and parmesan breaded in a crispy dough and fried golden brown. Served with marinara dipping sauce. \$8

Fried Salad

Assorted Garden Veggies, Beer battered and breaded, Fried crispy golden brown served with Ranch Dip -\$8

Soups, Salads and Sides

Ham and Navy Bean Soup

A house specialty!
Cup \$3 Bowl \$5

Chef's Daily Soup

Please ask your server about today's fresh soup. Cup \$3 Bowl \$5

House Salad

Assortment of lettuce, tomatoes, cucumbers, onion, cheese and croutons. Choice of dressing. \$5

Caesar Salad

Romaine hearts tossed with sundried tomatoes, shaved prosciutto, parmesan and garlic croutons. \$9
Add Grilled Chicken \$12

Cold Salad Assortment

Chicken, Tuna, and Egg salad on a bed of greens and served with fruit.
One \$6 Two \$8 Three \$10

Kelly's Chopped Salad

Crisp Iceberg & Romaine Hearts, Tomatoes, Smoked Turkey, Mild Banana Peppers, Swiss Cheese Diced & Tossed in House Balsamic Dressing. \$11

Iceberg Wedge Salad

Wedge of Iceberg lettuce, topped with Applewood Bacon, Roma Tomatoes, Cucumber, shaved Vidalia Onions, and Gorgonzola. Served with your choice of dressing.

Sides

Mac-n-Cheese	\$4
Hand Breaded Onion Rings	\$6
Sweet Potato Fries	\$4
Redskin Mashed Potatoes	\$3
Shoe String Fries	\$3
Grain Mustard Cole Slaw	\$3
Baked Beans	\$4

Sandwiches

Spicy Italian Sausage

Hot Italian link char-grilled then topped with Mediterranean peppers, onions, marinara and provolone cheese. Baked on a Ciabatta Roll and served with House Chips. \$9

The Bell Burger

8oz flat grilled Angus Beef with Applewood bacon, lettuce, tomato, American Cheese and mayo on a toasted Kaiser roll. Served with shoes string fries. \$10

Smoked Turkey Club

Grilled Sourdough piled high with smoked turkey breast, Applewood bacon, Swiss, lettuce, tomato, and mayo. Served with House Chips. \$9

Mini Coney Dogs

Three Natural cased franks, flat grilled on a steamed roll topped with your choice of toppings. \$8

Southwest Chicken Wrap

Grilled fajita chicken with roasted chilies, grilled onions, melted Jack cheese, lettuce, and house pico de gallo rolled in a sundried tomato tortilla. Served with guacamole salad. \$10

Best Egg Salad Sandwich

Chunky farm fresh egg salad on grilled sourdough with a slice of gruyere, jalapeno bacon, iceberg lettuce, and tomato. Served with House Chips. \$9

Country Fried Steak Sandwich

Cracker breaded round steak deep fried to a golden brown. Served on grilled Texas toast with iceberg lettuce, tomato and cracked pepper mayo with House Chips. \$9

Kids Menu

- Grilled Cheese and Fries \$5
- Pasta with Butter and Cheese \$5
- Chicken Fingers and Fries \$6
- Mini Corn Dogs and Fries \$6

Entrées

Kansas City Spare Ribs

Hickory smoked and char-grilled with our own BBQ sauce. Served with sweet potato fries and grain mustard slaw. Half \$12 Whole \$19

Poppy Seed Lemon Chicken

Boneless– Skinless Organic Breast Sautéed in Olive Oil & finished with a pan sauce of garlic lemon & white wine. Served over Angel hair pasta & Fresh vegetables.. \$17

If you have Dietary Concerns, please inform your server and our Culinary Staff will be happy to prepare a dish that fits your needs.
Enjoy,
Executive Chef Al Taylor

No Cake Crab Cakes

100% Jumbo lump blue crab served with grain mustard slaw. One \$11 Two \$19

Shepherds Meatloaf

Prime Beef and Veal combined with Chef Al's spices, topped with sour cream and chive mashed potatoes, and brown gravy. Served with seasonal vegetables. \$12

Desserts

- Thomas' Famous Banana Pudding \$6
- or-
- Warm triple chocolate toffee brownie drizzled with caramel and whipped cream. \$7