



FLAMING BRIE \$6.75

Brie cheese flaming with fire in a iron skillet to your table! Please, use caution! Served with pita bread.

FRUIT & CHEESE BOARD \$6.25

Large wooden board serving fruit assortment with creamy brie, gruyere, gouda, cheddar and whipped cream cheeses, served with a bowl of Greek yogurt and side of pita bread.

MEAT & CHEESE BOARD \$6.95

Large wooden board served sliced summer sausage, braised tender brisket, and grilled strips of chicken with creamy brie, gruyere, gouda, cheddar and whipped cream cheeses, served with side of sweet hot mustard, sweet honey Dijon, wild honey barbecue and pita bread.

CHEDDAR SKILLET POTATOES \$6.25

Large black iron skillet served hot and sizzling with sliced thick-cut potato chips covered with shredded cheddar cheese, please use caution! Served with creamy buttermilk ranch on the side.

Served with baked potato and grapes.

PAUPER'S PEPPERCORN FILET \$16.95

Fresh full cut 16 oz. sirloin steak filet marinated in our sweet Merlot wine sauce with peppercorn seasoning.

PRINCETON'S "CENTER-CUT" FILET \$14.95

Fresh center-cut 12 oz. sirloin steak filet seasoned with black pepper and spices.

BLACKSMITH'S RIB-EYE \$19.95

Fresh full cut 14 oz. rib-eyed steak seasoned with black pepper and spices.

AMERICAN'S T-BONE \$21.25

Fresh full cut 14 oz. T-bone steak seasoned with black pepper and spices.

ADAM'S PRIME RIB \$24.25

Fresh rosemary herbed and roasted 14 oz. cut prime rib, served with side of horseradish and au jus.

PIPER'S PEPPERCORN-CRUSTED PRIME RIB \$24.95

Fresh cut 14 oz. prime rib marinated in our sweet Merlot wine sauce and peppercorn seasoning on the outside, served melting and juicy on the inside with side of horseradish and au jus.

BACON-WRAPPED FILET \$21.95

Fresh center-cut 12 oz. sirloin steak filet wrapped with our honey-pepper bacon and seasoned with black pepper.

WHOLE ROSEMARY CHICKEN ROAST \$39.95

For groups of 4 or More!

Fresh whole chicken, roasted with fresh rosemary herbs and spices, served with baked potatoes, fruit assortment, and French bread with butter.

SMALL ROSEMARY CHICKEN ROAST \$12.95

Fresh quarter whole chicken, roasted with fresh rosemary herbs and spices, served with baked potato and grapes.



Salad Bar

ABOUT OUR SALAD BAR

Served with your meal or have our Salad Bar as your meal for just \$6.95

Serving from opening to close our unique style of lettuces, dressings, vegetables, fruits and toppings...even with peel and eat shrimp...to build yourself a nice old salad from our fresh, cold and clean salad bar...IT'S ENDLESS!!!

SALAD BAR FOR CHILDREN \$4.95

As a meal only!

TWO TRIPS MAXIMUM ONLY! Please, keep children supervised!

Over two trips will be extra!

SUBSTITUTIONS

Bowl of Soup can be served instead of Salad Bar for just \$4.95!

No other substitutions, please!

Desserts

APPLE CRUMBLE PASTRY \$6.75

Fresh baked pastry filled with cinnamon graham cobbler crumbles and cinnamon baked apples, served warm with one scoop of cinnamon ice cream.

CHEESECAKE \$6.25

Freshly rich and creamy cheesecake topped on our pecan cookie crust, topped with strawberry sauce and whipped cream.

VIRGIN MIMOSA FREEZE \$4.95

Our frozen Mimosa without alcohol! Orange juice and St. Rugs Sparkling Brut (non-alcoholic wine) mixed and blended in with vanilla Greek yogurt, grapes, oranges and berries.

Drinks

NON-ALCOHOLIC

Free Refills!

Coca-Cola® Soda Products, Lipton® Iced Tea, Water, Orange Lemonade or Original Lemonade.

THE CLASSIC MIMOSA \$3.25

Alcoholic, Ages 21 & Over Only!

Orange juice and Bouvet Brut Champagne poured and mixed over ice.

WINE – GLASS...\$6.95 BOTTLE...\$26.95

Alcoholic, Ages 21 & Over Only!

Chateau Leoville Barton, Almaviva Red or Substance Cabernet Sauvignon

ICE-COLD DRAFT BEER \$4.95

Alcoholic, Ages 21 & Over Only!

Shiner Bock®, Heineken®, Budweiser®, Bud Light® or Miller Lite®

WEBSITES

<http://mimosagne.com>

<http://rchronic.com>

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