

OFF THE TRACKS — MENU —

SHRIMP COCKTAIL \$15

Six jumbo shrimp served chilled with cocktail sauce.

FROG LEGS..... \$19

Generous portion, deep fried Cajun style, served with choice of two sides.

CHICKEN FRIED STEAK..... \$18

Seven ounces of lightly breaded & fried USDA Prime sirloin steak, topped with country gravy and with choice of two sides.

BEER BATTERED SHRIMP\$21

Six jumbo shrimp, grilled or battered and fried, served with choice of two sides.

SURF & TURF.....\$54

Eight ounce filet, cooked to your specifications, topped with three jumbo grilled shrimp and choice of two sides.

CHICKEN PARMESAN \$16

Hand breaded chicken breast, topped with marinara and melted mozzarella cheese, served on a bed of fettuccine, with side salad and garlic bread.

14-HOUR SMOKED BRISKET DINNER.....\$21

Half pound of our new signature, smoked brisket, served with choice of two sides.

RIBSHALF \$24 | FULL \$32

Served Memphis style or barbecue, along with choice of two sides.

ROASTED HALF CHICKEN DINNER \$24

Slow roasted to perfection, served with choice of two sides. Try it just the way it is or ask us to barbecue it!



- DESSERT MENU -

PUMPKIN CREAM CAKE.....\$8

Pumpkin sponge cake filled with pumpkin spice cream, and topped with white chocolate curls.

Funnel Cake Fries\$6

Served with caramel and chocolate dips

Key Lime Pie.....\$6

Authentic key lime pie with a golden graham cracker crust, topped with whipped cream.



CHOCOLATE LAVA CAKE\$8

Two molten chocolate cakes, enrobed in chocolate and filled with a dark chocolate truffle, served warm and with ice cream.

NEW YORK CHEESECAKE.....\$6



A slice of New York style cheesecake, with your choice of caramel, chocolate, or raspberry toppings.



Central Station

STEAK & ALE