

SURVE

RECIPES MADE WITH ALL FRESH INGREDIENTS DAILY.

SMALL PLATES

CHEESE CURDS \$9

Battered and fried, fresh cheese curds from Blue Jacket Dairy Company

SPINACH AND ARTICHOKE DIP \$8

Served with grilled pita and veggies

BUFFALO CHICKEN DIP \$8

Organic, free range chicken. Served with grilled pita and veggies
Sub tortilla chips for gluten free

NACHOS \$9 **G**

Tortilla chips, house chili, cheddar cheese, tomatoes, jalapenos and sour cream

DEVILED EGGS \$6 **G**

Served with crisp bacon

GARLIC HUMMUS \$7

Served with grilled pita and veggies
Sub tortilla chips for gluten free

CHICKEN SALAD LETTUCE WRAPS \$8 **G**

Organic, free range chicken. Served in fresh lettuce with tomato

CRAB CAKE \$13

Jumbo lump crab meat served with sriracha horseradish cream sauce and a caesar salad garnish

SALADS

SURVE SIGNATURE SALAD \$8

Mixed Greens, egg, cheddar, bacon, croutons, tomato, and avocado

FIESTA SALAD \$8

Tortilla chips, seasoned ground beef, spinach, avocado, black beans, tomato, and cilantro

Order chili instead of seasoned ground beef for Gluten Free

HOUSE \$5

Mixed greens, tomato, onion, bacon and croutons

DRESSING: **G**

Orange Vinaigrette, Balsamic Vinaigrette, Apple Cider Vinaigrette, Ranch, Bleu Cheese, Honey Mustard, Oil and Vinegar, Caesar

SEASONAL SALAD \$8 **G**

Mixed greens, baby spinach, cranberries, candied pecans, apples, and feta cheese
Served with Apple Cider Vinaigrette

WEDGE SALAD \$6 **G**

Iceberg wedge, bleu cheese crumbles, bleu cheese dressing, tomato, and bacon

CAESAR SM \$5 / LG \$7 **G**

Freshly chopped Romaine hearts, Caesar dressing, croutons and parmesan cheese

ADD ON TO SALAD \$5

*5 oz Premium Choice Angus Striploin

*7 oz Premium Choice Angus Burger

*5 oz Grilled Salmon

Organic, Free Range Chicken Breast

Organic, Free Range Chicken Salad \$3

KID'S PLATES

ORGANIC, FREE RANGE CHICKEN TENDERS \$8

ORGANIC, FREE RANGE GRILLED CHICKEN BREAST \$10 **G**

GRILLED CHEESE \$6

*PREMIUM CHOICE ANGUS STRIP STEAK \$10 **G**

*ANGUS BEEF MINI BURGERS \$8

2 mini burgers with American cheese

MACARONI AND CHEESE \$6

PLATE OF 3 SIDES \$7

*GRILLED SALMON \$10 **G**

ALL KIDS PLATES ARE SERVED WITH ONE SIDE

SOUPS & CHILI

SOUP OF THE DAY

Cup \$3 Bowl \$5

Please ask an associate

LOADED BAKED

POTATO SOUP

Cup \$3 Bowl \$5

HOUSEMADE CHILI **G**

Cup \$4 Bowl \$6

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

G Gluten Free

SURVE

MAIN PLATES

ROASTED VEGGIE PASTA \$10

Roasted sweet potato, butternut squash and cherry tomato tossed with pasta noodles OR zucchini noodles. Add protein \$5

CHICKEN TENDERS \$12

Organic, free range chicken tenderloins, hand battered and fried with a choice of two sides

MEATLOAF \$16 **G**

Freshly ground beef, traditional seasoning with a balsamic brown sugar glaze and topped with brown gravy. Served with a choice of two sides.

*SALMON \$16 **G**

Grilled salmon cooked to medium temperature. Served with a choice of two sides.

*7OZ ANGUS BEEF FILET \$24 **G**

Hand-cut, grilled to perfection. Served with a choice of two sides.

3 SIDES ENTRÉE \$9

Choice of three sides

*SURVE ALL-AMERICAN BURGER \$11

Premium choice Angus beef freshly ground in house. Served with lettuce, tomato, pickle, and onion. Add bacon, fried egg, jalapeno, or avocado \$1

CAJUN CHICKEN SANDWICH \$11

Cajun seasoned organic, free range chicken breast, lettuce, tomato, pickle and onion with a side of Cajun mayo. Add cheese, bacon, fried egg, jalapeno or avocado \$1

REUBEN \$11

Corned beef, swiss, sauerkraut and 1000 island on marble rye

PORTOBELLO GRILL \$13

Balsamic marinated Portobello Mushroom. Topped with roasted red pepper, zucchini and provolone cheese on toasted focaccia

*FISH TACOS \$12

Fresh Tilapia, shredded cabbage, tomato, avocado, cilantro and cream sauce. Served on soft flour or corn tortillas

GRILLED CHICKEN BREAST \$12 **G**

Organic, free range chicken served with a choice of two sides

CHICKEN & BISCUIT POT PIE \$11

Homestyle Biscuit topped with Traditional Pot Pie Filling

*CAJUN TILAPIA \$16 **G**

Grilled tilapia with Cajun seasonings. Served with a choice of two sides.

*14OZ ANGUS BEEF RIBEYE \$26 **G**

Hand-cut, grilled to perfection. Served with a choice of two sides.

PRIME RIB FRENCH DIP \$16

Thinly shaven prime rib on a French baguette with swiss cheese. Served with horseradish cream sauce and Au Jus

BUFFALO CHICKEN SLIDERS \$10

Organic, free range buffalo chicken dip on 3 corn-dusted slider buns with pickle chips

*CHILI-CHEESE BURGER \$13

Premium choice Angus beef ground fresh in house, topped with cheddar cheese and house made chili

CHICKEN SALAD CROISSANT \$10

Organic, free range chicken salad. Served with lettuce and tomato

ALL SANDWICHES ARE SERVED WITH ONE SIDE. GLUTEN FREE BUNS/BREAD/LETTUCE WRAP "BUNS" ARE AVAILABLE

SIDES

FRESH PUNCHED FRIES **G**

BAKED POTATO **G**

SWEET POTATO **G**

MACARONI AND CHEESE

COTTAGE CHEESE **G**

MASHED POTATOES WITH GRAVY

FRUIT BOWL **G**

BRUSSEL SPROUTS **G**

STEAMED BROCCOLI **G**

GREEN BEANS **G**

COLESLAW **G**

DESSERTS

HOUSE MADE COOKIE \$2

Chocolate chip or Snickerdoodle

TANDY CAKE \$6

Dense yellow cake with peanut butter and chocolate sauce battered and fried. Served with a scoop of vanilla ice cream

KEYLIME PIE \$4

Graham cracker crust with house made whipped cream

APPLE CRUMBLE \$6

Cinnamon apples with oatmeal streusel crumbles, topped with vanilla bean ice cream

BROWNIE A LA MODE \$7 **G**

Gluten Free Brownie topped with vanilla bean ice cream and chocolate sauce

VANILLA ICE CREAM \$2 **G**

Vanilla bean

COKE PRODUCTS, FRESH SQUEEZED LEMONADE,
BOTTLED JUICES, MILK, TEA AND COFFEE

G Gluten Free