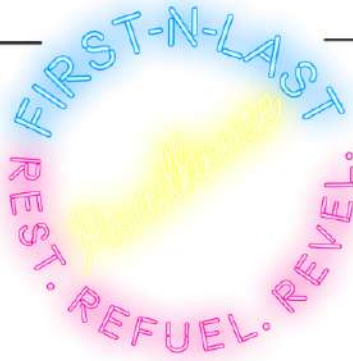


**DINNER
MENU**
EST 2024



**FIRST THINGS
FIRST**

PICKLE SPEARS \$7

Fried dill pickle spears served with house made Ranch.

CURDS \$8

Cheese curds fried to perfection in a light beer batter. Served with Ranch or Marinara sauce.

PRETZEL NUGGIES \$8

Nuggets made of pretzel goodness served with your choice of beer mustard or creamy cheese sauce.

FIRST N LAST WINGS

Perfectly seasoned, smoked wings served naked or all dressed up.

Buffalo, Garlic Buffalo, Garlic Parmesan, Sweet BBQ, Sweet Bourbon Maple or Beer Mustard

half (6): \$9 full (12) \$18

LOADED HOUSE FRIES \$8

House fries smothered in creamy beer cheese loaded with bacon, sour cream, and chives.

ENTREES

All entrees served with warm rolls and maple butter (after 4pm while supplies last), and your choice of two sides!
House or Caesar side salad additional \$1 upcharge

SALMON \$24

Charred to perfection using mild Cajun blends with mixed herbs and spices.

Maple bourbon glaze, sweet BBQ sauce, Honey, or Citrus glaze

SIRLOIN

Leaner than the Ribeye, cooked just the way you like. Served with garlic butter.

8oz \$24 12oz \$29

RIBEYE \$32

12 oz Ribeye grilled to perfection, served with red wine infused butter.

CHARRED HEN \$24

Oven baked Cornish hen seasoned with a Greek, Smoky flavor.

Maple Bourbon glaze, BBQ sauce, Honey or Beer Mustard

FILLET MIGNON \$30

6 oz house cut beef tenderloin served with a creamy Beurre Blanc.

NEW YORK STRIP \$30

12 oz NY style strip grilled to your preference served with Chimi Churri sauce

BEEF TIPS \$22

Hand cut beef tips seasoned to perfection, topped with Baby Bella mushrooms and sautéed onions.

T-BONE \$34

16 oz steak cooked to perfection, served with red wine infused butter.

BONE-IN PRIME RIB

Seasoned to perfection and served with a red wine demi-glace reduction.

(WHEN AVAILABLE) MP

ROADHOUSE FLOCK \$20

Pesto seasoned chicken breast, served with a side of Pesto

Maple bourbon glaze, Sweet BBQ sauce, Honey or Beer Mustard

ROADHOUSE CHOP \$28

Thick cut, smoked, bone-in pork chop served with house made sweet & spicy blackberry sauce

PASTAS

Sides not included

ALFREDO \$22

Penne pasta tossed in a velvety Asiago and Parmesan Alfredo sauce with sliced grilled chicken breast or Cajun shrimp.

BEEF STROGANOFF \$24

Choice chateau cut of beef tenderloin cooked with Baby Bella mushrooms, onions, and served with a red wine and demi-glace reduction over farfalle noodles.

SANDWICHES

Served with house fries or a side of slaw!

HOOSIER \$16

Breaded or grilled pork tenderloin or tenderized chicken served on a toasted bun, dressed in a beer mustard, lettuce, pickles and onions.

CHEESEBURGER \$16

7 oz of lean ground beef on a toasted bun topped with lettuce, tomato, onion, and cheese.

ROADHOUSE SMASH \$11

4 oz lean ground beef smashed thin and served on a toasted bun. Topped with cheese, tangy house sauce, tomatoes, red onion and lettuce.

RIBEYE SANDWICH \$22

8 oz char-grilled ribeye on a toasted pretzel bun topped with arugula and a blended house sauce.

TOASTY \$11

Any three cheeses, grilled on toasted sourdough, white or wheat bread, bacon, and tomato.

FRENCH DIP \$20

6 oz of Sirloin char-grilled and sliced. Served on a hoagie roll with Provolone cheese, horseradish, Aioli and Au Jus. Topped with grilled onions and peppers.

THE HEART ATTACK \$22

7 oz of lean beef on a toasted brioche bun, egg, fried onion straws, cheddar cheese, candied bacon and a smoky aioli

CHICKEN TENDERS \$14

4 hand dipped tenders served with house fries or slaw

VEGGIE BURGER \$19

Black bean burger infused with house seasoning, steel outs and topped with lettuce, tomato, onion, smokey aoli sauce and severed with house cut fries or slaw.

SOUPS/SALADS

CAESAR \$6/\$12

Chopped romaine, a blend of Parmesan, seasoned croutons, spritz of lemon juice and pepper, tossed in Caesar dressing

FIRST N LAST GARDEN \$6/\$12

Mixed greens, diced bell peppers, onions, shredded carrots, and tomato, cheese and croutons.

SOUP of THE DAY

\$4 cup/\$8 bowl

Soup Flights \$12

Your choice of 3 cups of our in-house made soups

PROTEIN

- CHICKEN BREAST \$8
- SALMON FILET \$9
- SLICED STEAK \$9
- SHRIMP \$6

DRESSINGS

- RANCH
- HONEY MUSTARD
- MAPLE VINAIGRETTE
- FRENCH
- BALSAMIC VINAIGRETTE
- ITALIAN
- Blue Cheese

CHEESE GALORE

- AMERICAN
- PEPPERJACK
- CHEDDAR
- SWISS
- PROVOLONE



N' SIDES

- CARMELIZED BRUSSEL SPROUTS \$4
- SEASONAL SLAW \$4
- HOUSE FRIES \$4
- BAKE POTATO \$4
- MASHED POTATOES \$5
- BAKED MAC N' CHEESE \$5
- CREAM CORN N' BACON \$5
- FIRST N LAST GARDEN \$6
- CAESAR SALAD \$6

KIDDOS MUST EAT

12 and under only

Served with a choice of house fries or apple slices!

MACARONI N' CHEESE \$6.50

House made creamy and delicious Mac'n cheesy goodness.

SLIDERS \$7.50

Two mini beef patties or thin sliced chicken breast with cheese, lettuce, and pickles on a toasted bun.

KIDDO TOASTY \$6.50

American cheese melted on sourdough, white, or wheat bread.

CHICKEN NUGGETS \$8.50

Served with your choice of dipping sauce.

CHICKEN TENDERS \$8.50

2 hand dipped tenders served with your choice of dipping sauce.

DESSERTS: Ask your server about our available house made deserts

*Any dietary, allergies, or restrictions should be addressed with your server

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*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness