

DINNER
MENU
EST 2024

FIRST-N-LAST
REST. REFUEL. REVEL.

FIRST THINGS
FIRST

PICKLE SPEARS \$7

Fried dill pickle spears served with house made Ranch.

CURDS \$8

Cheese curds fried to perfection, served with Ranch or Marinara.

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 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.

SIRLOIN \$24

8 oz Sirloin, cooked just the way you like, served with house steak sauce.

RIBEYE \$32

12 oz Ribeye grilled to perfection, served with house steak sauce.

BEEF TIPS \$22

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

ROADHOUSE CHOP \$28

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

FILLET MIGNON \$30

6 oz house cut beef tenderloin sliced and served with house steak sauce

NEW YORK STRIP \$30

12 oz NY style strip grilled to your preference served with house steak sauce

BONE-IN PRIME RIB

Seasoned to perfection and served with house steak sauce

(WHEN AVAILABLE) MP

T-BONE \$34

16 oz steak cooked to perfection, served with house steak sauce.

ROADHOUSE FLOCK \$20

Grilled chicken breast, served with your choice of sauce

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

PASTA

Sides not included

ALFREDO \$22

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

SANDWICHES

Served with house fries

HOOSIER \$16

Breaded or grilled pork tenderloin served on a toasted bun, dressed with beer mustard, lettuce, pickle and onion.

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, tomato, red onion and lettuce.

RIBEYE SANDWICH \$22

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

TOASTY \$11

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

FRENCH DIP \$20

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

Grilled chicken sandwich \$16

Grilled chicken breast on a toasted bun topped with lettuce, tomato, and onion.

CHICKEN TENDERS \$14

4 hand dipped tenders served with house fries.

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

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
PROVOLONE



N' SIDES

- CARMELIZED BRUSSEL SPROUTS \$4
- HOUSE FRIES \$4
- BAKED POTATO \$4
- MASHED POTATOES \$5
- BAKED MAC' 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 with cheese, lettuce, and pickles on a toasted bun.

KIDDO TOASTY \$6.50

American cheese melted on sourdough, or white bread.

CHICKEN TENDERS \$8.50

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

DESSERTS: Ask your server about our available house made desserts.

*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