



5012328997

<http://www.omnidelivers.com>

Whistle Stop Landing Bar And G

Starters

- Queso \$8.00
A unique blend of white cheese, rotel, cumin, diced jalapenos. and garlic. Served with fresh tri chips.
- Spinach Dip (Family Recipe) \$12.00
- Fried Pickles \$10.00
Seasoned to perfection, fried to a crispy golden brown. Served with ranch.
- Fried Mushrooms \$9.00
A classic recipe! Deep fried, moist and delicious on the inside and a crispy coating on the outside. Served with ranch.
- Hummas \$8.00
A zesty blend of garbanzo beans, sesame panini, savory spices, fresh oil and vinegar with pita chips and feta dressing.

Classic Southern Lunch

- Catfish Fillets Lunch \$11.00
US Farm raised fillets seasoned then deep fried. Served with french fries, hushpuppies, coleslaw, tartar sauce, lemon, and onions.
- Homestyle Chicken Tender Lunch \$11.00
Tender chicken filets hand breaded and fried to a golden crisp, Served with honey mustard.
- Fried Shrimp Lunch \$11.00
Seasoned shrimp hand breaded, deep fried served with french fries, coleslaw. lemon and cocktail sauce.

Flame Grilled Burgers

- Greek Burger \$11.00
A unique specialty with grilled onions, tomatoes, lettuce, tzatziki sauce, and melted Swiss.
- Swiss Mushroom Burger \$12.00
Our tasty 8oz patty topped with grilled onions, sauteed mushrooms, and melted Swiss cheese
- The Ringer \$13.00
A juicy 8oz patty topped with melted cheddar grilled onions and BBQ sauce.
- Cheese Burger \$9.00
Juicy 8oz patty served on a toasted bun, garish your way.
- Patty Melt \$10.00
A mouth-watering 8oz patty topped with melted swiss, served on grilled rye bread.
- Bacon Cheeseburger \$12.00
Our delicious 8oz patty topped with bacon and melted American, served on a toasted bun, garnish your way.

Kids Menu

All entrees include a side and a drink.

- Junior Cheeseburger \$4.99
- Junior Hotdog \$4.99
- Mini Corndog \$4.99
- Grilled Cheese \$2.99
- Chicken Tenders \$4.99
- Mac & Cheese (No Side) \$4.59
- Spaghetti (No Side) \$4.59

Drinks

- Diet Dr. Pepper

Sides

Desserts

- Choc-Oliver \$6.00
A house Special
- Cheesecake \$5.00
Strawberry or Chocolate topping.

Classic Southern Dinners

Served with steak fries.

- Catfish Fillets Dinner \$16.00
US Farm raised fillets seasoned then deep fried. Served with french fries, hushpuppies, coleslaw, tartar sauce, lemon, and onions.
- Chicken Fried Chicken \$14.00
Tender chicken breast hand-breaded and deep fried to a golden brown. Served with a white pepper gravy, fries, and coleslaw.
- Country Fried Steak \$13.00
A tenderized round steak seasoned then breaded, deep fried, topped with a white gravy served with fries and coleslaw.
- Homestyle Chicken Tender Dinner \$14.00
Tender chicken filets hand breaded and fried to a golden crisp, Served with honey mustard.
- Catfish & Shrimp \$15.00
A unique combo of catfish and fried shrimp. Served with fries and coleslaw.
- Fried Shrimp \$17.00
Seasoned shrimp hand breaded, deep fried served with french fries, coleslaw. lemon and cocktail sauce.

Sandwichs

- Greek Sausage** \$10.00
A unique blend of Greek seasoning and crushed red peppers, with three 2oz links served on a wheat pita fold with tzatziki sauce, onions, and tomatoes.
- Souvlakia** \$10.00
Sliced marinated chicken breast served on a hot wheat pita fold with onions, tomatoes, and tzatziki sauce.
- Blackwood (My Special Creation)** \$10.00
Thinly sliced grilled corned beef topped with sauteed onions and tomatoes, smothered with melted Swiss cheese on toasted rye served hot with our own special sauce.
- Roy Allen** \$10.00
6oz Greek sausage patty served on a 9" Rotella hoagie with grilled onions and peppers, melted Swiss, and a spicy garlic basil marinara.
- Chicken (Lamanda Blue)** \$10.00
A marinated chicken breast topped with sliced ham melted swiss and bacon served with lettuce, tomato, and honey mustard sauce.
- Reuben** \$10.00
Thin sliced corned beef, topped with sauerkraut and Swiss, with thousand island dressing on the side.
- New York Style Pastrami** \$10.00
Grilled choice pastrami topped with grilled onions, melted Swiss, and pickle slices. Served with a side of horseradish sauce.
- Louisiana Rex** \$10.00
A blackened chicken breast with authentic Louisiana Cajun seasoning with melted cheddar, bacon, lettuce, tomatoes, and mayo.
- Club** \$10.00
Warm sliced ham and smoked turkey, with Swiss and American cheese, lettuce, tomatoes, bacon and mayo. Served on toasted Rotella hoagie bun with a side of BBQ.
- Classic Italian** \$10.00
Grilled ham, turkey, capicola, and melted mozzarella with lettuce, tomatoes and a spicy creamy italian sauce all on a toasted Rotella hoagie.
- French Dip** \$10.00
Thin slices grilled roasted beef topped with melted Swiss, and grilled onions. Served with Au Jus.
- Philly Beef** \$10.00
Thin sliced juicy roast beef, melted Swiss, grilled onions and peppers. Served with our own special sauce.
- BLT** \$10.00
Four crispy slices of bacon with lettuce, tomatoes, and mayo. Served on toasted sourdough.
- Pick A Pita** \$9.00
Your choice of ham, roast beef, or turkey with melted American cheese, lettuce, and tomato. Wrapped in a hot wheat pita fold.

Vegetarian Lunch Menu

- Falafel** \$10.00
Fried chickpeas served in a hot wheat pita fold stuffed with lettuce, tomatoes, cucumbers, onions, olives and feta topped off with a side of tzatziki sauce.
- Vegetarian Gyros** \$10.00
Hot wheat pita fold with melted feta cheese then stuffed with lettuce and tomatoes, topped with cucumbers. Served open faced with side of

tzatziki sauce.

Salads

Athenian Salad \$11.00

2oz of gyros or chicken on a bed of fresh lettuce with onions, tomatoes, feta cheese and olives with tzatziki sauce. Served with pita chips.

Greek Salad \$10.00

Fresh cut lettuce, tomatoes, cucumbers, feta cheese, red onions, and Greek oregano served with oil and vinegar or feta dressing, authentic Kalamata olives and pita chips.

Priakas \$11.00

Marinated diced grilled chicken served over fresh lettuce with onions, tomatoes, feta cheese and olives with a side of spicy Italian dressing and pita chips.

Blackened Chicken \$11.00

Spicy combination of blackened chicken on a bed of fresh lettuce with cucumbers, tomatoes, and cheddar cheese. Served with ranch and pita chips.

Red, White, Blue Salad

4oz Blackened Salmon or Blackened Chicken served on a fresh bed of lettuce topped with strawberries, blueberries, blue cheese, and walnuts. Served with Poppy Seed dressing.

Pasta

Add a Greek Salad.

Fettuccine Pasta Alfredo

Homemade alfredo cream sauce topped with diced tomatoes, broccoli, bacon, chives, and parmesan cheese. plain, with grilled chicken, grilled shrimp or both

Cajun Penne Pasta (House Speciality) \$18.00

Homemade Cajun creole sauce with chickened chicken, sausage, crawfish, and shrimp topped with broccoli, bacon, parmesan cheese and chives. Served with garlic bread.

Chicken Parmesan \$13.00

A unique delicious panko Coating topped with a rice garlic basil marinara sauce with melted mozzarella, parmesan, and chives served on a bed of fettuccine with garlic bread.

Spaghetti and Meatballs with Parmesan Cheese \$13.00

A unique blend of fettuccine and a garlic basil marinara. Served with Italian Meatballs, topped with Parmesan and chives served over fettuccine with garlic bread.

Specialty Items

Served after 4 pm Thursday, Friday and Saturday with one side and a Greek Salad.

Cajun Ribeye \$23.00

Highly seasoned choice cut ribeye, pan seared topped with sauteed onions and mushrooms.

1 Pork Chop \$13.00

Bone in pork chop, marinated in brown sugar, orange, and Worcestershire sauce blend. Served with mashed potatoes and gravy.

2 Pork Chops \$16.00

Bone in pork chops, marinated in brown sugar, orange, and Worcestershire sauce blend. Served with mashed potatoes and gravy

Chopped Steak 16oz \$13.00
Seasoned, cooked to order, served with sauteed onions and peppers.

Sirloin Tips 12oz \$19.00
Tender, seasoned sirloin tips, cooked to order and topped with grilled onions and peppers.

Sirloin Tips 6oz \$13.00
Tender, seasoned sirloin tips, cooked to order and topped with grilled onions and peppers.

Ribeye 10oz \$21.00
Seasoned choice cut ribeye, pan seared with garlic rosemary and herb butter.

Sirloin Steak 12oz \$19.00
Lean USDA Choice seasoned then pan seared with garlic and herb butter.

Sirloin Steak 6oz \$13.00
Lean USDA Choice seasoned then pan seared with garlic and herb butter.

Steak & Seafood \$21.00
Choice cut 6oz Sirloin cooked to order with your choice of shrimp, catfish, or frog legs.

Cajun Stuffed Tenderloin \$23.00
Tenderloin stuffed with seasoned rice, crawfish, and shrimp. Wrapped in bacon, cooked to order, then topped with creamy, creole crawfish sauce.

Pan-Seared Blackened Salmon Dinner \$19.00
(8 oz.) Blackened, seared salmon fillet smothered with a crab and shrimp sauce. Served with fries, a vegetable medley, and green onions.