



Dinner Menu



SOUPS & SALADS

HOUSE SOUPS (CUP/BOWL) Tomato Bisque \$4/\$5

CHOPPED SALAD Romaine, tomatoes, cucumbers, carrots, and cheese \$4

SIDE CAESAR SALAD \$5

CLASSIC WEDGE Crisp iceberg wedge with tomatoes, bacon, and bleu cheese \$7

CHICKEN SALAD PLATE Chicken salad, Strawberry salad, and fresh fruit \$12

GRILLED SALMON CAESAR

Romaine, croutons, red onion, and creamy Caesar dressing with parmesan \$13

HALF, WHOLE, OR SHARE-A-BOWL

BLACKENED SHRIMP COBB Mixed greens, tomatoes, bleu cheese, bacon, and eggs \$9 / \$14 / \$20

FRUITY CHICKEN

Greens, grilled chicken, oranges, berries, candied pecans, cranberries, apple chips, brown sugar croutons, and feta \$7 / \$12 / \$18

SPINACH

Cranberries, pecans, bacon, apples, bleu cheese, and seeds with hot bacon dressing \$7 / \$12 / \$15

HOUSE MADE DRESSINGS: FRENCH, RANCH, HONEY DIJON, BLEU CHEESE, POPPY SEEDS, PESTO VINAIGRETTE, STRAWBERRY POPPY SEED, GINGER SESAME, RASPBERRY VINAIGRETTE, AND BALSAMIC VINAIGRETTE

RUSTIC FLATBREADS

BUFFALO CHICKEN

Chicken, buffalo sauce, mozzarella, and tomatoes with ranch dressing \$8

STARTERS

DANNY'S FRIED CHEESE BALLS \$7 HAND-BREADED MUSHROOMS \$8 FLASH FRIED BRUSSELS WITH HOT HONEY DRIZZLE \$10

LOADED POTATO SKINS With cheese, bacon, and green onions \$8

LOADED CRISPS With bacon, cheese, chives, and tomatoes \$8 ADD BBQ CHICKEN \$3

ROASTED VEGGIE PLATTER With brie and crostini \$9

PIMENTO CHEESE DIP Served with tortilla chips \$9

FIRECRACKER DIP Served with tortilla chips \$9

BIG BANG SHRIMP NACHOS Spicy shrimp, queso, pico de gallo, peppers, and onions \$12

STICKY ASIAN CHICKEN STICKY ASIAN CHICKEN STICKY ASIAN CHICKEN S Crispy chicken tossed with Asian sweet chili sauce, served over rice and topped with green onions \$11

FRIED GREEN TOMATOES With chipotle tomato jam and Balsamic drizzle \$9

BIRD BASKET 5 hand-breaded chicken tenders and fries \$12

SANDWICHES

R'Z CLASSIC BURGER With lettuce, tomato, pickle, onion, and your choice of cheese \$6

TITAN BURGER With caramelized onions, bacon, BBQ sauce, and cheddar \$8

BLEU MOON BURGER With bacon, bleu cheese, caramelized onions, and our house chili aioli \$8

THE SOUTHERN BURGER With bacon, pimento cheese, green onions, and house jam \$8

"WE BRIE JAMMIN`" BURGER

CAPRESE

Fresh mozzarella, tomato, basil pesto, and garlic olive oil \$9

BBQ CHICKEN

Tomato, bacon, onion, BBQ sauce, and jack cheese \$9

ROASTED VEGETABLE, FETA & BALSAMIC \$9

HAWAIIAN HAM Pineapple, onion, bacon, and peppers \$9

ITALIAN ALFREDO Peppers, mushrooms, spinach, prosciutto, and mozzarella \$9 With house jam, brown sugar bacon, and brie \$8

LAND AND SEA BURGER

With crab cake, beef patty. mixed greens, tomato, and aioli \$12

GRILLED OR BREADED TENDERLOIN \$7

FISH TACOS

With pico de gallo, chipotle aioli, cotija cheese, and spring mix CRISPY \$12 · BLACKENED \$12 BAJA SHRIMP \$14

GRILLED SALMON SAMMY

With herb mayo, spring mix, and tomato \$13.50

ALOHA GRILLED CHICKEN

Provolone, pineapple salsa, and passion fruit aioli \$7

RIBEYE SANDWICH

Smothered with mushrooms, onions, and provolone, served with fries \$14

SIDES

APPLESAUCE \$2 BAKED POTATO \$3.50 BEER-BATTERED ONION RINGS \$5 CREAMY COLESLAW \$3.50 "FIVE BELOW BAND" PINEAPPLE PRETZEL SALAD \$3.50 FRESH-CUT FRIES \$3 FRESH SAUTEED VEGETABLES \$5 GOURMET MAC & CHEESE \$6 HOME-STYLE GREEN BEANS \$3.25 PAN ROASTED BRUSSELS SPROUTS \$6 **R'Z CRISPS** \$3.50 SAUTEED BROCCOLI \$5 SMASHED POTATOES & GRAVY \$3.50 STRAWBERRY PRETZEL SALAD \$3.50 SWEET POTATO FRIES \$4.25 SWEET POTATO PRALINE BAKE \$6

LOAD YOUR POTATO OR FRIES • ADD \$1

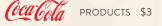
CHILDREN'S MENU

\$7.50 WITH YOUR CHOICE OF FRIES, CRISPS, APPLESAUCE, OR FRESH FRUIT

> HAND BREADED CHICKEN STRIPS GRILLED CHEESE CATFISH WHISKERS MINI R'Z BURGER PEANUT BUTTER & JELLY RUSTIC PIZZA (CHEESE OR PEPPERONI)

BEVERAGES

UNLIMITED SODA & TEA REFILLS



TEA (SWEET OR UNSWEET) \$3 HOT TEA \$3 MILK / JUICE \$2.50 PORTSIDE COFFEE - R'Z CAFE BLEND \$3 SEASONAL LATTES \$5

FULL-SERVICE BAR AVAILABLE

WORLD FAMOUS DESSERTS

BREAD PUDDING WITH BOURBON SAUCE \$7

CINNAMON ROLL CHEESECAKE \$7

DEATH BY CHOCOLATE Molten chocolate cake with vanilla bean ice cream \$8

DEATH BY PEANUT BUTTER Molten peanut butter cake with vanilla bean ice cream \$8

ENTREES SERVED AFTER 4PM

BEEF 6 oz Fillet of Beef \$24 14 oz Ribeye \$26 **R'z TWISTS** SAUTÉED MUSHROOMS +\$3 SAUTÉED ONIONS +\$3 PARMESAN GARLIC BUTTER +\$3 BLEU CHEESE BUTTER +\$3 GARLIC SHRIMP +\$5 CRABCAKE +\$5

COUNTRY FRIED STEAK With smashed potatoes, gravy, and green beans or corn \$13

FRIED CHICKEN DINNER With smashed potatoes, gravy, creamy slaw, and your choice of corn or green beans \$14 ALL WHITE MEAT +\$1

CHICKEN FLORENTINE Fried chicken breast, garlic, spinach and tomatoes deglazed with white wine cream sauce atop whipped potatoes \$15

140Z SMOKED PORK CHOP \$13

BOURBON BACON GRILLED PORK CHOP A kicking bourbon drizzle served atop whipped sweet potatoes \$15

FRIED CATFISH FILLETS Cornmeal battered with R'z Crisps \$14

GRILLED SALMON Atop rice and your choice of bourbon glazed or Cajun rub \$15

GODDESS CRAB CAKES Three crab cakes and chipotle tomato jam \$17

CREOLE CATFISH Fried catfish fillets with a rich house Creole sauce served over rice \$16

€ LOW COUNTRY SHRIMP & GRITS \$15 0 €

MAHI MAHI With lemon herb cream sauce over rice \$18

BLACKENED MAHI MAHI With garlic white wine sauce over rice \$18

GRILLED SHRIMP DINNER With potato and salad \$16

SOUTHERN MEATLOAF STACK House made meatloaf, smashed potatoes, gravy and onion straws \$16

ALL YOU CAN EAT CATFISH With slaw and your choice of potato, corn, or green beans \$16

PENNE PASTA ALFREDO \$10 with chicken \$12 • with shrimp \$14 • with salmon \$16

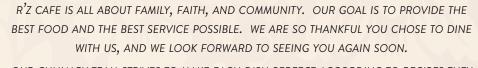
FAMILY STYLE Served after 4pm - parties of 4 or more Your choice of one meat: glazed ham steak, 1/2 southern fried chicken, pulled chicken BBQ, country fried steak, or fried catfish fillets. Served with corn, green beans, smashed potatoes & gravy, creamy cole slaw, and fresh bread (includes tea & coffee) \$15 per person, \$8 kids 12 & UNDER

WORLD FAMOUS ITALIAN CREAM CAKE \$8 SLICED STRAWBERRIES & WHIPPED CREAM \$3

IN LOVING MEMORY OF OUR ORIGINAL LUNCH CHEF, BONNIE J. MARTIN GONE BUT NEVER FORGOTTEN.

• SPLIT PLACE CHARGE \$3 •

OUR MEATS AND EGGS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



OUR CULINARY TEAM STRIVES TO MAKE EACH DISH PERFECT ACCORDING TO RECIPES THEY CREATE, USING PASSION, AND LOVE. BECAUSE OF THIS, WE DO NOT MAKE SUBSTANTIAL SUBSTITUTIONS OR CHANGES TO OUR MENU.

> FOLLOW US FOR THE LATEST SPECIALS! FACEBOOK.COM/RZCAFEANDCATERINGCOMPANY RZCAFEANDCATERING.COM

812-615-0039 104 n. main Fort branch, indiana CLOSED MONDAY TUES & WEDS: 10:30am to 2pm lunch thurs - fri: 10:30am to 9:00pm saturday: 4pm to 9pm sunday: 10am to 2pm brunch

