

Starters

Signature Combo Platter

Onion Petals, Cajun BBQ Spiced Shrimp, Black-Eyed Pea Hummus, Chicken Tenders & Pretzel Sticks served with Beer Cheese, Honey Mustard and Horseradish Cream
\$20.95

Fried Chicken Wings

A Dozen Fried Jumbo Wings Tossed in your Choice of Flavor-
Hot, Medium, Teriyaki, Dry Ranch, Lemon Pepper or Dry Cajun,
Served with Celery and Carrot sticks and choice of Ranch or Blue Cheese
\$11.95

Supreme Loaded Nachos

Crispy Fried Corn Chips or Tater Tots Topped with
Mike's Award Winning Chili or Mojo Pork, Shredded Cheese, Pico de Gallo, and
Fresh Jalapenos, served with a side of Sour Cream and Salsa
\$10.95



Southwestern Dips Trio

Guacamole Dip, Mango Salsa & Pico de Gallo served with
Crisp Corn Tortilla Chips
\$7.95

Black-Eyed Pea Hummus

Drizzled with Smoked Paprika & Virgin Olive Oil
With Grilled Pita  and
Carrots and Celery Sticks 
\$7.95

Cajun BBQ Spiced Shrimp

½ lb Peel and Eat Shrimp served with Spicy Remalode Sauce
\$11.95

Signature Savory Chicken Waffle Sliders

Fried Chicken Tenders served in-between Golden Waffles, with Hot Syrup,
Sweet & Spicy Honey Mustard and Sprinkled with Ancho Powder Sugar
\$7.95

Soft Baked Pretzels

Golden Brown and Lightly Salted served with Beer Cheese for Dipping
\$7.95

Mojo Pork Slider

Savory Pulled Pork with Ham, Provolone and Pickle Chips
on a Hawaiian Roll
\$9.95

Frog's Quesadilla

Shredded Cheese, Fresh Corn, Black Beans, and Spinach in a Flour Tortilla
Served with a Side of Sour Cream and Salsa
\$8.95

Add Grilled Chicken or Shrimp \$6.00



Gluten Free



Vegetarian or May be made Vegan upon request

NOTICE: ITEMS MAY BE COOKED TO ORDER. CONSUMING RAW OR
UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS.

Soups & Entrée Salads

Mike's Award Winning Chili

Topped with Shredded Cheese, Jalapenos & Sour Cream

Cup \$3.95

Bowl \$6.95

Fresh Soup of the Day

Cup \$3.95

Bowl \$6.95

Lily Pad House Salad

Fresh Greens, Tomatoes, Cucumbers, Shredded Cheese,
Red Onion, Croutons and Choice of Dressing

\$8.95

Our Selection of Dressings-

Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette,
Orange & Honey Vinaigrette, Southwest Ranch, Warm Apple Brie

Wedge Salad

Iceberg Wedge, Diced Tomatoes, Crumbled Bacon & Blue Cheese Crumbles with
Chunky Blue Cheese Dressing

\$8.95

Caesar Salad

Crisp Romaine, Shaved Parmesan, Garlic Herb Toast Points
Tossed in a Lemon Caesar dressing

\$8.95

Southwestern Chopped Salad

Crisp Lettuce, Black Beans, Sweet Corn, Pico de Gallo and Shredded Cheese
Tossed with a Cilantro Ranch Dressing in a Tortilla Bowl

\$8.95

Spinach Salad

Fresh Spinach with Shaved Red Onion, Walnuts, Diced Tomatoes,
Hard-Boiled Eggs, Blue Cheese Crumbles and Warm Apple Brie Dressing

\$8.95

Super Antioxidant Salad

Kale, Blueberries, Walnuts, Dried Cherries & Cranberries,
Tomatoes and Carrots with an Orange and Honey Vinaigrette

\$8.95

Add to Your Salad:

Chicken- Grilled, Blackened, Fried or Buffalo Style

Salmon- Grilled or Blackened

Grilled Shrimp

\$6.00



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Fill Your Buns

Served with Choice of side

American Angus Burger

Grilled to Perfection with

Lettuce, Tomato, Onion, Pickles and Choice of Cheese

\$11.95

Signature Burgers

Roasted Garlic Burger

Smothered in Roasted Garlic Butter and Topped with
Horseradish Cream Sauce, Caramelized Onions and Tomato

\$12.95

The King Burger

Elvis-style with Peanut Butter and Grilled Banana,
Lettuce and Caramalized Onions

\$12.95

Bullfrogs Big Bad Burger

Blue Cheese Crumbles, Peppered Bacon, Onion Petals,
Fresh Jalapenos and Spicy Buffalo Sauce

\$12.95

Brunch Burger

Topped with Cheddar Cheese, Crisp Bacon,
a Fried Egg and Grilled Tomatoes

\$12.95

Lettuce Wrap Protein Burger

Beef Patty Wrapped in a Crisp Lettuce “Bun” Topped with
Caramalized Onions, Sauteed Mushrooms and Choice of Cheese

\$12.95

Vegetarian Portabella Burger

Marinated Mushroom Cap topped with Lettuce, Tomato, Onion,
Sprouts and Pickles on a Multi Grain Bun

\$10.95

Grilled Chicken Tuscan Sandwich

Tuscan Tomato Spread

Lettuce, Tomato, Onion, Pickles and Choice of Cheese

\$11.95

Pub Style Fried Fish Sandwich

Haddock Fish in a Crispy Yuengling Batter served on a Brioche Bun with
Chipolte Tartar Sauce, Lettuce, Tomato, Red Onion and Pickles

\$13.95



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Sandwiches & More

Served with Choice of side

Waffle Club

Savory Garlic Herb Waffles filled with Honey Ham, Smoked Turkey,
Thick Peppered Bacon, Swiss Cheese, Lettuce, Sliced Tomato, and Maple Mayonnaise
\$12.95

B.E.S.T

Croissant Dipped in a Savory Batter, sautéed and topped with a Fried Egg,
Thick Peppered Bacon, Swiss Cheese and Sliced Tomato
Served with a side of Hot Syrup
This is a Knife & Fork Sandwich
\$13.95

Salmon BLT

Seared Salmon Filet, served with Thick Peppered Bacon, Lettuce, Sliced Tomato,
and Pesto Mayonnaise on Buttered Croissant
\$14.95

Southern Living
Hotel Collection

Garden Wrap

Brown Wheat Tortilla filled with Black Eyed Pea Hummus,
Shredded Carrots, Cucumbers, Sprouts and Spinach
\$10.95

Big Toad Grilled Cheese

The Perfect Grown-up Grilled Cheese Stuffed with American, Cheddar,
Pepper Jack, Swiss, Mac & Cheese and Sliced Tomatoes
\$11.95

Chicken Tenders

Traditional Style with Sweet & Spicy Honey Mustard or
Buffalo Style with Ranch or Blue Cheese
\$11.95

Cheese Options:

American, Cheddar, Swiss, Provolone, Pepper Jack,
and Blue Cheese Crumbles

Add-Ons:

Bacon, Extra Cheese, Fried Egg, Guacamole, Sautéed Mushrooms
Or Caramelized Onions
\$1.50 each

Sides

Mac and Cheese
Tater Tots
Mash Potatoes
French Fries
Sweet Potato Waffle Fries
Side Salad

Cup of Soup
Fresh Fruit
Fresh Vegetables
Cole Slaw
Onion Petals



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Entrées

Served with your choice of two sides

Our Signature Firehouse Ribs
Marinated in our Family Signature Recipe and Slow Cooked for
Fall-off-the-Bone Goodness
Half Rack \$16.95
Full Rack \$27.95

Tuscan Tomato Grilled Chicken
Grilled Chicken Breast with a Tuscan Tomato Marinade
\$15.95

Atlantic Salmon
Salmon Filet with your Choice of Grilled, Blackened or Teriyaki Glazed
\$19.95

Cajun BBQ Shrimp
Peel and Eat Shrimp Sautéed with Cajun BBQ spices
\$18.95

Beer Battered Fish
Haddock Fish in a Crispy Yuengling Batter served with Chipotle Tartar Sauce
\$16.95

Sides

Mac and Cheese
Tater Tots
Mash Potatoes
French Fries
Sweet Potato Waffle Fries
Side Salad
Cup of Soup
Fresh Fruit
Fresh Vegetables
Cole Slaw
Onion Petals

 **Gluten Free**

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Desserts

**Golden Waffle, Topped with Frozen Banana Custard,
Candied Pecans, Warm Caramel sauce and Whipped Cream**
\$6.95

Williams’ Family Recipe Pecan Pie
\$5.95

Death by Chocolate Cake
\$6.95

Key Lime Pie
\$5.95

Chocolate Peanut Butter Dream Cake
\$6.95

Cookies & Crème Cake
\$6.95

Ice Cream
\$4.95

BEVERAGES

Coca-Cola Products.....\$2.75
Coke, Diet Coke, Mr. Pibb, Sprite, Pink Lemonade, Fruit Punch

Fresh Brewed Iced Tea.....\$2.75
Add Flavor- Peach, Black Cherry or Blueberry \$0.25

Coffee.....\$2.75
Regular or Decaffeinated

Hot Tea.....\$2.75
Assortment of Flavors

Juice.....\$3.00
Cranberry, Orange or Apple

IBC Root Beer, Dasani Bottled Water or Perrier.....\$3.75

IBC Root Beer Float.....\$6.50