

appetizers

SPINACH DIP

A tasty blend of spinach, artichokes and cream cheese with a parmesan topping, baked until golden brown and accompanied with crostini - 4.99

PRIME BOAT

Strips of prime rib, caramelized onions, bell peppers and a blend of parmesan, provolone and mozzarella cheeses. Served with warm flour tortillas - 6.99

HOG WILDS

Five pork drumettes baked to a golden brown and tossed with your choice of teriyaki, BBQ or Torch's own Cajun cayenne sauce - 7.99

ROASTED GARLIC WITH CROSTINI

A whole head of garlic, slow roasted, halved and served with toasted crostini. Served with olive oil and balsamic vinegar - 3.99

GINGER CHICKEN LETTUCE WRAPS

Crisp romaine lettuce cups filled with gingered chicken and diced apples in a creamy sesame dressing. Served with a side of citrus hoisin dipping sauce - 6.99

SHRIMP SKEWERS

Jumbo prawns flame-broiled to perfection. Seasoned with a light lemon pepper and served with melted butter - 9.99

STEAMED CLAMS

One pound of succulent Northwest Manila clams steamed with garlic, spinach, white wine and served with lemon and melted butter - 11.99

STEAMED MUSSELS

A whole pound of delicious mussels steamed with vermouth and cream. Garnished with cherry tomatoes and a basil chiffonade. Served with lemon and melted butter - 10.99

soups & salads

MIKE'S CHOP CHOP SALAD

Layers of crisp romaine lettuce, sliced apples, sun-dried cranberries, candied walnuts, bleu cheese crumbles and a drizzle of raspberry vinaigrette dressing - 7.49

TORCH SPECIALTY SALAD

A tasty combination of romaine lettuce, teriyaki marinated steak tips, sweet bell peppers, green onions, smoked bacon, roasted almonds and mandarin oranges tossed with a toasted sesame dressing. Garnished with crispy fried wontons and pickled ginger - 8.99



SOMBRERO SALAD

Flame-broiled julienned strips of chicken breast or seasoned beef steak tips, roasted corn, black beans and cherry tomatoes all spread over a bed of shredded iceberg lettuce lightly tossed in our homemade creamy BBQ dressing. Garnished with sour cream and guacamole - 7.99



OUR SPECIALTIES

GRILLED CHICKEN

COBB SALAD

Crispy romaine lettuce lightly tossed with a bleu cheese dressing arrayed with flame-broiled julienned chicken, sliced cucumbers, cherry tomatoes, hard boiled egg and bacon bits - 8.29

CAESAR SALAD

Romaine lettuce tossed in a creamy Caesar dressing with parmesan cheese, croutons and lemon wedges - 4.59

Add a Flame-Broiled Julienned Chicken Breast - 2.99

CLAM CHOWDER

Our very own recipe, prepared fresh daily.

Bowl 12 oz. - 3.29 Cup 8 oz. - 2.29

SOUP DU JOUR

Ask your server for today's selection of our other house made soup.

Bowl 12 oz. - 2.99 Cup 8 oz. - 1.99

burgers & sandwiches

All of our burgers are 1/3 lb. of 100% fresh ground chuck. All burgers and sandwiches come with your choice of French fries, curly fries, onion rings, coleslaw, potato salad, side salad or cottage cheese.

PARMESAN CRUSTED TILAPIA POORBOY

Two 3 oz. tilapia fillets with a parmesan crust, deep fried and served with lettuce, tomato and a smoky paprika aioli sauce on a toasted hoagie roll - 7.29



TORCH BURGER

Flame-broiled patty served with lettuce, tomato, pickle and onions on a toasted kaiser bun - 5.29

Add Cheese - .99 Add Bacon - 1.29

BAYOU BBQ CHICKEN TOWER

Blackened chicken breast smothered with BBQ sauce and topped with melted pepperjack cheese, bacon and haystack onions on a toasted kaiser bun. Brushed with honey dijonaise dressing - 7.99

Add Mushrooms - .79

GARDEN BURGER

A grilled 1/4 lb. vegetarian patty with all the trimmings on a kaiser bun - 4.99

senior selections

All entrées served with soup or salad, bread and butter.

SENIOR BURGER

A flame-broiled 1/4 lb. ground chuck patty on a toasted bun with lettuce, tomato and pickle. Served with French fries or a small garden salad - 4.59

FISH AND CHIPS

Two flaky white fish fillets breaded and deep fried until golden brown. Served with French fries and coleslaw - 3.99

PASTA ALFREDO

Penne pasta in our own garlic-basil alfredo sauce - 4.99

ITALIAN POT ROAST

Braised beef slow roasted in our own specialty tomato sauce. Served over garlic buttered noodles - 5.99

FLAT IRON STEAK*

A 6 oz. choice Midwestern flat iron steak, hand-cut and 21 day aged, flame-broiled to your specifications. Served with your choice of starch and chef's choice of vegetables - 10.99

SALMON FILLET*

A 6 oz. wild salmon fillet flame-broiled and finished with a savory herb butter. Served with your choice of starch and chef's choice of vegetables - 9.99



OUR SPECIALTIES

steaks & seafood

Served with soup or salad, choice of starch and bread and butter.

PRIME RIB*

10 oz. of 21 day aged Midwest beef. Hand rubbed with our special blend of seasonings and slow roasted to perfection. Served with au jus and our ranch-style horseradish sauce - 11.99

SHRIMP SCAMPI

Ten succulent prawns sautéed with white wine, garlic and butter. Finished with a sprinkling of fresh parsley - 12.99



NEW YORK STEAK*

10 oz. choice New York strip steak, 21 day aged and flame-broiled to your specifications - 18.99



FLAT IRON STEAK

A 10 oz. choice Midwestern flat iron steak hand-cut and 21 day aged, flame-broiled to your specifications - 15.99



LOLLIPOP PORK CHOP*

A 7 oz. center cut bone-in pork chop, lightly brushed with rosemary infused olive oil and flame-broiled - 10.99

TORCH SIGNATURE SALMON*

Pan-seared 8 oz. wild salmon fillet in a seasoned parmesan breading. Served with chef's choice of vegetables - 14.49



SALMON FILLET*

An 8 oz. wild salmon fillet, flame-broiled and finished with a savory herb butter. Served with chef's choice of vegetables - 13.99



ORANGE ROUGHY

Flame-broiled orange roughy drizzled with a savory herb butter and served with chef's choice of vegetables - 15.99

ADD YOUR CHOICE OF TOPPING TO ANY OF OUR STEAKS AND CHOPS

- Au Bleu Cheese Sauce
- Merlot Peppercorn Sauce
- Jack Daniel's Whiskey and Mushroom Sauce
- Sautéed Garlic, Mushrooms and Onions

1.49

entrée classics

Served with soup or salad, bread and butter.

ITALIAN POT ROAST

Braised beef, slow roasted in our own specialty tomato sauce. Served over garlic buttered noodles - 9.49

PASTA ALFREDO

Penne pasta in our own creamy garlic-basil alfredo sauce - 7.49

Add a Flame-Broiled Julienned Chicken Breast - 2.99

Add Prawns (8) - 3.99

PASTA PRIMAVERA

Penne pasta with a chef's choice vegetable medley in our own creamy garlic-basil alfredo sauce - 8.49

JAMBALAYA

Prawns, chicken, andouille sausage and vegetables in a delicious mild Cajun spiced sauce. Served over rice - 13.99

KICKED UP MEATLOAF

A blend of ground chuck and Italian sausage wrapped around a mixture of fresh spinach, mozzarella, provolone and parmesan cheeses served with our signature tomato sauce. Choice of mashed potatoes or rice pilaf - 8.99

desserts

CHOCOLATE MOUSSE CAKE

For the chocolate lover. Layers of white and dark chocolate mousse on a chocolate cookie crumb crust - 5.59

CARROT CAKE

Layers of moist cake loaded with shredded carrots, pecan pieces and crushed pineapple. Topped with real cream cheese frosting and pecans - 5.59

NEW YORK CHEESECAKE

Rich and creamy, topped with whipped cream - 4.99

SUGAR FREE NEW YORK CHEESECAKE - 4.99

ORANGE CREAMSICLE CAKE

Three scrumptious layers of sponge cake, whipped cream and exceptional fresh orange preserves - 4.99

BERRY COBBLER

Marion blackberries in a sugar sauce sandwiched between two layers of flaky crust. Served with whipped cream - 5.99

Add Blue Bunny Vanilla Bean Ice Cream - 1.99

beverages

SOFT DRINKS - 1.49

HOT COCOA - 1.49

COFFEE - 1.49

HOT TEA - 1.49

MILK - 1.79

JUICE - 1.99



OUR SPECIALTIES

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

BREAKFAST

Breakfast served from 9 am - 11 am

All breakfast entrees include hash browns, toast, English muffin or biscuit.

EGGS ANY STYLE*

Two eggs, any style - 3.59

BACON OR SAUSAGE & EGGS*

Two eggs, any style, with your choice of four slices of bacon, four sausage links or one 4 oz. sausage patty - 5.99

HAM STEAK & EGGS*

6 oz. ham steak served with two eggs cooked to your specification - 6.59

COUNTRY FRIED STEAK & EGGS*

5.3 oz. breaded chuck steak with two eggs and country sausage gravy - 7.59



FLAT IRON STEAK & EGGS*

Flame-broiled 6 oz. flat iron steak cooked to your liking and served with two eggs, any style - 8.99

CORNERED BEEF HASH & EGGS*

Our own recipe made with corned beef, diced potatoes, green and red bell peppers and onions - 6.99

SMOKIN' JOE'S FRITTATA

A fluffy three egg baked omelet with mushrooms, peppers, onions, diced prime rib and spinach with a light splash of sherry wine. Sprinkled with parmesan cheese and finished with a dollop of sour cream - 6.99

TORCH BENEDICT*

Two gently poached eggs with Canadian bacon on our delicious fry bread topped with hollandaise sauce - 6.99

BUILD YOUR OWN OMELET

Plain, three egg omelet - 3.99

Onions

Green Onions

Black Olives

Green Peppers

Diced Jalapeño

Diced Tomato

Mushrooms

Spinach

.79 per item

Swiss Cheese

Cheddar Cheese

Bleu Cheese

Feta Cheese

Pepperjack Cheese

Diced Ham

Diced Bacon

Sausage Crumbles

1.19 per item



SAUSAGE, EGG & CHEESE CROISSANT

4 oz. flame-broiled country sausage patty, melted American cheese and scrambled eggs neatly folded on a flaky croissant - 5.99

FROM THE GRIDDLE

All pancakes and French toast are served with whipped butter and warm syrup

SHORT STACK

Two buttermilk pancakes - 2.99

FULL STACK

Three buttermilk pancakes - 3.99

FRENCH TOAST

Three thick slices of egg bread dredged in our house specialty egg batter and grilled to perfection - 4.29

senior selections

All breakfast entrees include hash browns, toast, English muffin or biscuit.

EGGS ANY STYLE

Two eggs and your choice of two slices of bacon or two sausage links - 3.79

With Ham (2.5 oz) - 4.29

COUNTRY FRIED STEAK & EGGS

Country fried steak (3.5 oz) served with two eggs and country sausage gravy - 5.99

HOT CAKE

One buttermilk pancake - 1.99

FRENCH TOAST

Two slices of thick sliced egg bread dredged in our house specialty batter and grilled to perfection - 2.99

* We use only USDA Grade A pasteurized eggs which significantly reduces the risk of foodborne illness.



OUR SPECIALTIES

breakfast sides

HAM (6 oz.) - 3.29

BACON OR SAUSAGE
(four links or one 4 oz. patty) - 2.99

HASH BROWNS - 1.99

**TOAST, ENGLISH MUFFIN OR
BISCUIT** - 1.49

CROISSANT - 2.59

ONE EGG - .99

TWO EGGS - 1.59

GRAVY - 1.49

LUNCH

Lunch served from 11 am - 4 pm

appetizers

SPINACH DIP

A tasty blend of spinach, artichoke and cream cheese with a parmesan topping, baked until golden brown and accompanied with crostini - 4.99

PRIME BOAT

Strips of prime rib, caramelized onions, bell peppers and a blend of parmesan, provolone and mozzarella cheeses. Served with warm flour tortillas - 6.99

HOG WILDS

Five pork drumettes baked to a golden brown and tossed with your choice of teriyaki, BBQ or Torch's own Cajun cayenne sauce - 7.99

ROASTED GARLIC WITH CROSTINI

A whole head of garlic, slow roasted, halved and served with toasted crostini. Served with olive oil and balsamic vinegar - 3.99

soups & salads

GRILLED CHICKEN COBB SALAD

Crispy romaine lettuce lightly tossed with a bleu cheese dressing arrayed with flame-broiled julienned chicken, sliced cucumbers, cherry tomatoes, hard boiled egg and bacon bits - 8.29

MIKE'S CHOP CHOP SALAD

Layers of crisp romaine lettuce, sliced apples, sun-dried cranberries, candied walnuts, bleu cheese crumbles and a drizzle of raspberry vinaigrette dressing - 7.49

CAESAR SALAD

Romaine lettuce tossed in a creamy Caesar dressing with parmesan cheese, croutons and lemon wedges - 4.59

Add a Flame-Broiled Julienned Chicken Breast - 2.99

TORCH SPECIALTY SALAD

A tasty combination of romaine lettuce, teriyaki marinated steak tips, sweet bell peppers, green onions, smoked bacon, roasted almonds and mandarin oranges. Tossed with a toasted sesame dressing. Garnished with crispy fried wontons and pickled ginger - 8.99



SOMBRERO SALAD

Flame-broiled julienned strips of chicken breast or seasoned beef steak tips, roasted corn, black beans and cherry tomatoes, spread over a bed of shredded iceberg lettuce lightly tossed in our homemade creamy BBQ dressing. Garnished with sour cream and guacamole - 7.99

CLAM CHOWDER

Our very own recipe, prepared fresh daily.

Bowl 12 oz. - 3.29

Cup 8 oz. - 2.29

SOUP DU JOUR

Ask your server for today's selection of our freshly prepared house made soup.

Bowl 12 oz. - 2.99

Cup 8 oz. - 1.99

burgers & sandwiches

All of our burgers are 1/3 lb. of 100% fresh ground chuck. All burgers and sandwiches come with your choice of French fries, curly fries, onion rings, coleslaw, potato salad, side salad or cottage cheese.

PRIME GRINDER

Strips of prime rib, caramelized onions, bell peppers and a blend of parmesan, provolone and mozzarella cheeses served on a toasted hoagie roll - 7.29



TORCH BURGER

Flame-broiled patty served with lettuce, tomato, pickle and onions on a toasted Kaiser bun - 5.29

Add Cheese - .99

Add Bacon - 1.29

GARDEN BURGER

A grilled 1/4 lb. vegetarian patty with all the trimmings on a kaiser bun - 4.99

TORCH REUBEN

A classic with a twist. Thinly sliced corned beef topped with Swiss cheese and horsey coleslaw, then grilled on marbled rye bread - 6.29

BAYOU BBQ

CHICKEN TOWER

Blackened chicken breast smothered with BBQ sauce and topped with melted pepperjack cheese, bacon and haystack onions on a toasted kaiser bun. Brushed with honey dijonaise dressing - 7.99

Add Mushrooms - .79

PARMESAN CRUSTED

TILAPIA POOR BOY

Two 3 oz. tilapia fillets with a parmesan crust, deep fried and served with lettuce, tomato and a smoky paprika aioli sauce on a toasted hoagie roll - 7.29

TURKEY TEMPTATION

Thin slices of smoked turkey, Swiss cheese, lettuce and tomato layered on a flaky croissant spread with our own cranberry cream cheese blend - 7.59

senior selections

SENIOR BURGER

A flame-broiled 1/4 lb. fresh ground chuck patty on a toasted bun with lettuce, tomato and pickle. Served with French fries or a small garden salad - 4.59

FISH & CHIPS

Flaky white fish fillets (2) breaded and deep fried until golden brown. Served with French fries and coleslaw - 3.99

PASTA ALFREDO

Penne pasta in our own creamy garlic-basil alfredo sauce - 3.99

HALF PRIME GRINDER

Strips of prime rib, caramelized onions, bell peppers and a blend of parmesan, provolone and mozzarella cheeses served on half of a toasted hoagie roll - 4.99

HALF SANDWICH & SOUP DU JOUR

A cup of our freshly made soup accompanied by a half sandwich with your choice of ham, turkey or roast beef. Topped with Swiss, cheddar or American cheese on white, wheat or sourdough bread - 4.99

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

entrée classics

Served with soup or salad, bread and butter.

ITALIAN POT ROAST

Braised beef, slow roasted in our own specialty tomato sauce. Served over garlic buttered noodles - 7.99

KICKED UP MEATLOAF

A blend of ground chuck and Italian sausage wrapped around a mixture of fresh spinach, mozzarella, provolone and parmesan cheeses. Served with our signature tomato sauce. Choice of mashed potatoes or rice pilaf - 7.49

PASTA ALFREDO

Penne pasta in our own creamy garlic-basil alfredo sauce - 5.99

Add a Flame-Broiled Julienned Chicken Breast - 2.99
Add Prawns (8) - 3.59

PASTA PRIMAVERA

Penne pasta with a chef's choice vegetable medley in our own creamy garlic-basil alfredo sauce - 6.99

steaks & seafood

Steak and Salmon served with soup or salad, bread and butter and your choice of starch.



FLAT IRON STEAK*

A 6 oz. choice Midwestern flat iron steak, hand-cut and 21 day aged, flame-broiled to your specifications - 10.99



SALMON FILLET*

A six ounce wild salmon fillet, flame-broiled and finished with a savory herb butter. Served with chef's choice of vegetables - 9.99

FISH & CHIPS

Flaky white fish fillets (3) breaded and deep fried until golden brown. Served with French fries and coleslaw - 5.59

desserts

CHOCOLATE MOUSSE CAKE

For the chocolate lover. Layers of white and dark chocolate mousse on a chocolate cookie crumb crust - 5.59

CARROT CAKE

Layers of moist cake loaded with shredded carrots, pecan pieces and crushed pineapple. Topped with real cream cheese frosting and pecans - 5.59

NEW YORK CHEESECAKE

Rich and creamy, topped with whipped cream - 4.99

SUGAR FREE NEW YORK CHEESECAKE - 4.99

ORANGE CREAMSICLE CAKE

Three scrumptious layers of sponge cake, whipped cream and exceptional fresh orange preserves - 4.99

BERRY COBBLER

Marion blackberries in a sugar sauce sandwiched between two layers of flaky crust. Served with whipped cream - 5.99

Add Blue Bunny Vanilla Bean Ice Cream - 1.99

beverages

SOFT DRINKS - 1.49

HOT COCOA - 1.49

COFFEE - 1.49

HOT TEA - 1.49

MILK - 1.79

JUICE - 1.99