



THE NEW FAMILIAR.

• APPETIZERS •

WOOD-FIRED CHICKEN QUESADILLA 8.49

A wheat tortilla with grilled chicken breast, jalapenos, cheese and green chilies, toasted in our brick oven and served with sour cream and salsa.

SPINACH & ARTICHOKE DIP 8.99

Wood Oven Baked Spinach and Artichoke hearts in a Parmesan cream sauce, topped with jack cheese and served with tortilla chips.

BUFFALO SHRIMP & CHIPS 9.99

Crispy shrimp glazed with classic buffalo and fried kettle chips with blue cheese sauce.

COCONUT BATTERED SWEET POTATO 7.99

Sliced sweet potatoes crusted with coconut and bread crumbs, served with spicy ranch.

COMBINATION APPETIZER 9.99

A medley of Mariah's "Best Of" appetizers, chicken fingers, fried mushrooms and potato skins.

FRIED CHEESE 6.99

Six Mozzarella Cheese Sticks Deep-Fried and Served with Marinara Sauce for Dipping.

MARIAH'S SIGNATURE WINGS 8.99

Glazed with your choice of classic buffalo, tangy teriyaki, smoky BBQ or our flaming "suicide" sauce. Served with carrot and celery sticks and bleu cheese or ranch dressing.

LOADED CITY SKINS 7.99

Crispy potato skins oven baked with cheddar and Jack cheese and bacon bits. Served with sour cream and chives.

LETTUCE WRAPS 8.99

Spicy Chicken with Mushrooms and Water Chestnuts. Served over Chinese Noodles with Lettuce Cups.

CHILI NACHOS 7.49

Corn tortilla chips layered with our homemade chili, topped with diced tomato, jack cheese, sour cream, shredded lettuce and jalapenos slices.

FRIED MUSHROOMS 7.49

Battered, deep-fried mushrooms served with horseradish sauce.

• SOUPS & SALADS •

SOUPS

MARIAH'S POTATO SOUP

House made potato soup topped with cheddar cheese, scallions and bacon.

CUP 2.79
BOWL 3.99
BREAD BOWL 5.29

HOMEMADE CHILI

Smoky beef and bean chili simmered in Mariah's classic blend of spices, topped with shredded cheddar cheese, diced sweet onions and chives.

HOUSE SALAD 5.49

Garden Greens topped with shredded cheddar and jack cheese, tomatoes, cucumbers, carrots, bacon bits and our signature roasted black-eyed peas.

CAESAR SALAD 5.99

Leafy romaine lettuce, grated Parmesan cheese and a traditional Caesar dressing topped with homemade croutons. Add grilled chicken breast (\$4) or grilled Salmon (\$6).

SUNNY CALIFORNIAN 9.99

Two scoops of our signature chicken salad surrounded by the freshest fruits of the season and a honey and orange marmalade dressing. Served with a homemade coffeecake muffin.

CHICKEN TENDER COBB SALAD 9.99

Our version of the Cobb salad with chopped crispy chicken fingers, bleu cheese crumbles, roma tomatoes and hard-boiled egg slices. Served with a homemade coffeecake muffin.

CHARBROILED CHICKEN SALAD 9.99

Marinated Grilled Chicken breast, garden greens, tomato, cucumber, jack and cheddar cheese.

SANTA FE SALAD 9.99

Blackened chicken breast, garden greens, tomatoes, crispy-fried tortilla strips, corn with black bean salsa, cheddar and jack cheese tossed in a spicy ranch dressing. Served with a homemade coffeecake muffin.

CHOPPED VEGETABLE SALAD 6.99

Chopped romaine, cabbage, julienne carrots, julienne cucumber, green pepper, mushroom, tomato topped with pomegranate and berries and dressed in honey-balsamic vinaigrette. Served with a homemade coffeecake muffin.

Dressings: Honey Mustard, Thousand Island, Blue Cheese, Ranch, Italian, Raspberry Vinaigrette, Oil and Vinegar, Mango Pineapple Vinaigrette, Low-Fat Honey Mustard, Low-Fat Ranch

SOUP, SALAD OR SANDWICH

• COMBO •

CHOOSE **2** FOR 8.49

GRILLED CHEESE
1/2 CLUB SANDWICH
1/2 TURKEY CLUB
1/2 CHICKEN SALAD CLUB
POTATO SOUP
HOMEMADE CHILI
HOUSE SALAD



ENTRÉES

Served with a house salad, your choice of 1 side item and homemade wheat rolls.

SUBSTITUTE A LOADED BAKED POTATO \$1

+ SAUTEED MUSHROOMS OR ONIONS \$1

HAWAIIAN RIBEYE 21.99

Pineapple-soy-ginger marinated. 12 oz.

PORK LOIN 15.99

Two thick slices of Pork Loin topped with an Apple Butter Pan Sauce.

BOURBON SIRLOIN 17.99

A flavorful center-cut steak. Basted with bourbon glaze and topped with fried onions.

NEW YORK STRIP 19.99

Served with housemade steak sauce. 10 oz

FILET MIGNON 23.99

Center Cut Wrapped in Applewood Smoked Bacon.

PRIME RIB

10 OZ. 19.99 14 OZ. 23.99

Tender USDA Choice Beef with Au Jus.

BOURBON GLAZED SALMON FILET 16.99

Fresh Atlantic cold-water salmon, basted with a bourbon glaze sauce.

• FAVORITES •

Served with your choice of 1 side item.

SUBSTITUTE A LOADED BAKED POTATO \$1

+ HOUSE SALAD \$2.99

HOMEMADE CHICKEN FINGERS 9.99

Mariah's secret breading mixture tossed chicken breast, fried and served with honey mustard sauce. Also available dipped in hot or mild sauce.

SOUTHERN POT ROAST 10.99

Tender USDA roast slow-cooked overnight in its natural juices with seasonal vegetables.

LASAGNA 13.99

Oven baked deep-dish lasagna made from layers of fresh pasta, meat sauce, ricotta and mozzarella cheese topped with Parmesan cheese. Served with fresh baked garlic Italian flatbread.

HOT BROWN 9.99

Open faced-Fresh roasted turkey breast served on marbled rye and topped with a white cheddar Mornay sauce, applewood smoked bacon, grilled tomatoes and Parmesan cheese.

SPINACH PESTO PASTA 12.99

Penne pasta with spinach, pesto and sun-dried tomatoes. Served with fresh baked garlic Italian flatbread. Add chicken (\$4).

CHICKEN & BUTTONS 9.99

Grilled chicken breast, topped with sautéed mushrooms and melted mozzarella. Served with three fried mushrooms on the side and horseradish sauce.

LITE CHICKEN 9.99

A grilled marinated chicken breast served with wood-roasted vegetables.

LOW COUNTRY SHRIMP & GRITS 11.99

Six blackened coastal shrimp, served over stoneground grits and Cajun gravy.

SPICY SAUSAGE PENNE 15.99

House made hot Italian sausage, spicy marinara, wood-roasted peppers, onions, spinach and penne. Served with fresh baked garlic Italian flatbread.

FRENCH QUARTER PASTA 16.99

Gulf shrimp sautéed in a Cajun alfredo sauce with red bell peppers and green onions. Served with fresh baked garlic Italian flatbread.

STIR FRY 15.99

Tender chicken breast stir fried with fresh vegetables and soy sauce. Served over rice and topped with Chinese noodles. Served with fresh baked garlic Italian flatbread.

BLACK & BLEU PASTA 16.99

Penne pasta in an alfredo sauce with bleu cheese crumbles and topped with a grilled chicken breast coated in Cajun spices topped with Parmesan cheese. Served with fresh baked garlic Italian flatbread.

STOPLIGHT PASTA 16.99

Fresh, grilled chicken tossed in an Alfredo sauce with penne pasta, red and yellow peppers and green and red onions, topped with Parmesan cheese. Served with fresh baked garlic Italian flatbread.

SIDES

FRENCH FRIES	POTATO SALAD	ALL 2.49
MASHED POTATOES	STEAMED BROCCOLI	SWEET POTATO
KETTLE CHIPS	BAKED POTATO	FRESH FRUIT
GLAZED CARROTS	WOOD-ROASTED VEGETABLES	COTTAGE CHEESE

3 VEGETABLE PLATE 6.29

4 VEGETABLE PLATE 8.29

• SUBSTITUTIONS •

3 CITY SKINS 2.00	LOADED SWEET POTATO 1.00
LOADED BAKED POTATO 1.00	SWEET POTATO FRIES 1.00
LOADED FRENCH FRIES 1.00	POTATO SOUP 1.25

• BURGERS & SANDWICHES •

Served with your choice of 1 side item.

SUBSTITUTE A LOADED BAKED POTATO \$1

+ HOUSE SALAD \$2.99

SAY CHEESE BURGER 7.99

Freshly ground beef topped with melted cheddar cheese, lettuce, tomato and onion. Add applewood smoked bacon (\$.50).

BIG RED BURGER 7.99

Grilled burger topped with sautéed onions, mushrooms, and mozzarella cheese.

TURKEY CLUB 9.99

Shaved roasted turkey served cold on Italian flatbread, cheddar cheese, tomatoes, mayonnaise and lettuce dressed in Virgin olive oil and spices.

STUFFED GRILLED CHEESE 6.99

Buttered and griddled Classic grilled cheese stuffed with roasted tomatoes.

CHICKEN & BACON WRAP 9.99

Fresh chicken breast with tomato, applewood smoked bacon and jack and cheddar cheese, wrapped in a wheat tortilla. Toasted in our wood-fired oven and served with ranch dressing or salsa.

VEGGIE WRAP 9.27

Portobello mushrooms, jack and cheddar cheese, artichoke hearts, caramelized onions, yellow peppers, and pesto in a Spanish Tortilla toasted in our wood-fired oven and served with ranch dressing or salsa.

CRABCAKE SANDWICH 11.99

Pan seared lump crabcake, topped with applewood smoked bacon, Swiss cheese, red onions and remoulade sauce. Served on a pretzel bun.

• WOOD FIRED PIZZA •

Our 10 inch gourmet pizzas are served on a thin, light crust and baked in our wood-fired brick oven.

ALL PIZZAS 10.49

+ HOUSE SALAD 2.99

THE ROASTED GARDEN

Roasted peppers, zucchini, caramelized onions, mushrooms, sun-dried tomato, spinach and mozzarella.

SMOKEY BBQ CHICKEN

Chicken breast with red onions, cilantro, barbecue sauce and mozzarella cheese.

DRAGON PIZZA

Blackened chicken breast on a salsa base, topped with mixed cheese, jalapeno and crushed red pepper.

CHICKEN PARMESAN

House breaded chicken fingers, mozzarella cheese and parsley.

MEAT MADNESS

Sausage, bacon, pepperoni and meatball, caramelized onions, roasted red pepper, mozzarella and Parmesan cheese.

CLUB SANDWICH 8.99

A traditional club of smoked turkey and ham, cheddar cheese, applewood smoked bacon, lettuce, tomato and mayonnaise. Served on whole-wheat toast.

BLACKENED CHICKEN SANDWICH 9.99

Blackened chicken breast, dusted with Cajun spices, lettuce, tomato and onion.

CHICKEN SALAD CLUB 9.99

Our homemade chicken salad served on a croissant with applewood smoked bacon, lettuce and tomato.

BBQ CHICKEN SANDWICH 9.99

A tender chicken breast basted with BBQ sauce and topped with mozzarella cheese and applewood smoked bacon. Served with lettuce, tomato, onion, and pickle.

MAHI TACOS 10.99

Grilled flour tortilla shells with Cajun-seasoned Mahi Mahi, slaw, pico de gallo and spicy sour cream.

PRIMERIB SANDWICH 12.99

Tender choice beef served on a French roll with au jus. Add sautéed mushrooms, caramelized onions and mozzarella cheese (\$2).

REUBEN 9.99

Corned beef, Swiss cheese, 1000 island dressing, sauerkraut on toasted marble rye.

CRISPY CHICKEN SANDWICH 8.49

Tender crispy chicken breast topped with applewood smoked bacon, smoked Gouda and sun-dried tomato aioli with lettuce, tomato, and onion on a brioche bun.

• DESSERT •

ALL DESSERTS 5.49

GALAXY ICE CREAM PIE

Oreo Cookie crust, Gold Medal Ribbon and Reese's Peanut Butter Cups topped with a Chocolate Caramel Sauce and Pecans.

BREAD PUDDING

A new Orleans Tradition, homemade bread pudding with white chocolate. Oven-baked daily and served with a Kentucky whiskey sauce.

MARIAH'S DELIGHT

Mariah's favorite, fresh-baked chocolate brownie topped with rich vanilla ice cream and hot fudge.

MOLTEN RED VELVET CHOCOLATE CAKE

Warm soft center chocolate center, seasonal berries and tableside whipped cream.

OVEN-BAKED COOKIE "SMORE"

House baked walnut chocolate chip cookie, marshmallows, ice cream and caramel.

SOFT DRINKS 2.39

Coca-Cola, Diet Coke, Sprite, Dr Pepper, Mellow Yellow, Minute Maid Lemonade

FLAVORED TEA OR LEMONADE 2.99

Strawberry, Mango, Peach, Raspberry

TEA 1.99

Sweet or Unsweetened

FRESH SQUEEZED ORANGE

OR GRAPEFRUIT JUICE 2.39

COFFEE 2.39

ROOTBEER FLOAT 2.99

IBC ROOTBEER 2.39