



APPETIZERS

Onion Tangles	15
A big 'ol pile of crispy battered and fried onion tangles. Served with ranch, of course.	
Loaded Potato Skins	12
Four potato skins topped with beer cheese, bacon, and green onions. Served with sour cream.	
Battered Muenster Cheese Curds	11
Our cheese curds are to die for. Served with dipping sauce.	
Veggies and Dip ♥	9.5
Fresh cucumbers, carrots, celery, and flatbread strips served with creamy garlic hummus.	
Fried Pickle Chips	9.5
Tangy pickles battered and fried. Served with homemade ranch for dipping.	
Pretzel Bites & Beer Cheese Dip	9
A dozen golden brown soft pretzel bites served with cheddar ale dip.	
Basket of House Potato Chips	7.5
A 10-ounce basket of lightly seasoned golden potato chips served warm with your choice of our homemade ranch, chipotle ranch, or blue cheese dressing. Extra dipping sauces +.5 each.	

SALADS, WRAPS & SOUPS

Order any of the below salads as a salad or a whole wheat wrap. All salads come with a breadstick except taco salad. All wraps come with chips or fries. All salads and wraps come with one serving of the following dressings: Homemade Ranch, Homemade Blue Cheese, Homemade Chipotle Ranch, Apple Cider Vinaigrette, Honey Mustard, Thousand Island, Orange Ginger Sesame, French, Italian, Fat Free Raspberry Vinaigrette, Balsamic Vinaigrette (Extra dressing +.5 each)

Asian Mandarin	16
Mixed greens with homemade sesame chicken, mandarin oranges, cranberries, sliced almonds, and crunchy topping. Add Jack Daniel's glaze: +1.	
Taco Salad	15.5
Seasoned ground beef or chicken, lettuce, cheese, onions, olives, salsa, and sour cream served in a crispy tortilla bowl.	
Crunchy Chicken Santa Fe	15.5
Grilled chicken breast, fresh lettuce, corn chips, shredded cheddar, and tomatoes.	

Add protein to any salad or wrap below. Grilled chicken breast, sesame chicken, turkey, ham, hummus or chicken salad: +4.5. Grilled salmon: +12.

Harvest Spinach Salad ♥	15
Fresh spinach topped with apples, walnuts, dried cranberries, and feta. Add hard-boiled egg: +1	
Iowa Farmer	13
Fresh spinach, bacon, pecans, sweet corn, blue cheese crumbles, and hard-boiled egg.	
Cobb	13
Fresh greens, bacon, blue cheese crumbles, hard-boiled egg, and tomato.	
Chef	13
Fresh greens, veggies, cheddar, hard-boiled egg, red onions, olives, and croutons.	
Soup Du Jour	8/6
Cup or bowl of our soup of the day.	



STEAKS, SEAFOOD, & PORK

Available from 4pm- close only. Served with a breadstick and choice of potato and side vegetable.

Ribeye Steak*	35
A 12-ounce, hand cut USDA Choice ribeye cooked over an open flame to your preference of doneness and finished with our house seasoning.	
Sirloin*	27
A 10-ounce, hand cut USDA Choice sirloin cooked to your preference of doneness.	
<hr/> <i>Elevate Your Steak: Grilled mushrooms: +1, Blue cheese crumbles: +2.5, Grilled shrimp: +12</i> <hr/>	
Teriyaki Glazed Salmon	25
A 6-ounce Atlantic salmon fillet with our special teriyaki sauce.	
Shrimp Plate	21
Your choice of breaded or grilled shrimp. Served with sweet chili or cocktail sauce	
Glazed Ham Steak	18
A generous 10-ounce cut of our hardwood smoked ham, glazed with our house sauce.	

SPECIALTIES

Smothered Hot Beef Platter	19/10
Tender pieces of roast beef on Texas toast with mashed potatoes and beef gravy. Full or half.	
Chicken Tenders Plate	15
Four chicken tenders served with fries and dipping sauce. Choose ranch, honey mustard, BBQ, or Jack Daniel's sauce.	
Fried Fish Basket	18
Crispy golden cod served with fries, creamy coleslaw, and tartar sauce. <i>Add a third fish filet: +7.5</i>	
Spaghetti and Meatballs	14.5
Al dente pasta with marinara sauce and homemade all-beef meatballs. Served with a breadstick.	
Fettuccini Alfredo	14.5
Fettuccini pasta covered with alfredo sauce and served with a breadstick. <i>Add grilled white meat chicken: +4.5. Add shrimp: +12. Add 6 ounces of grilled salmon: +12. Add a house salad +6.5.</i>	
Teriyaki Chicken and Broccoli Bowl	14
Brown rice topped with teriyaki-glazed crispy chicken and steamed broccoli florets.	
Lemon Pepper Light Plate ♥	13.5
Do healthy your way. Choose from our lemon pepper grilled chicken breast or grilled pork loin. Served with steamed vegetables or a side salad.	

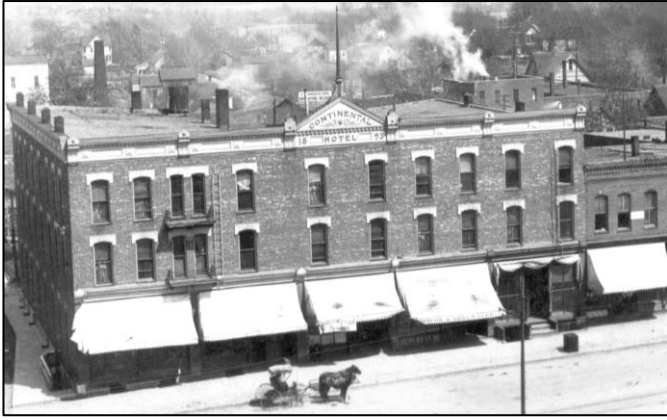
*Our facility serves eggs, ground beef, steak, and fish to order. Consuming undercooked eggs, ground beef, steak, and fish may increase your risk of foodborne illness. Thoroughly cooking foods of animal origin such as beef, eggs, fish, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked. Consult your physician or public health official for further information.

♥ = 700 calories or less. Heart-healthy sides include steamed vegetables, broccoli, cottage cheese, or side salad.

We do our best to accommodate our guests' dietary needs. Gluten-free bread, low-sugar syrup, and reasonable modifications/substitutions are available upon request. Additional charges may apply.

Save with cash! Menu prices listed include cash discount. All card and mobile payments are subject to an additional 5% processing fee.

18% gratuity added automatically for parties of 8 or more. 20% gratuity added for parties of 20 or more. This applies to dine-in or carry-out.



THE CONTINENTAL'S HISTORY

A timeline of important events

1866- The Jefferson House is built by Alexander and Susannah McKee where The Continental Hotel stands today.

1892- The hotel burns to the ground, killing Susannah McKee as she evacuates guests.

1893- The Continental Hotel is rebuilt.

January 20, 1900- Booker T. Washington, the influential African-American intellectual, stays at The Continental.

December 10, 1907- Carry A. Nation, the infamous prohibitionist, stays at The Continental Hotel.

August 12, 1916- Three-time Presidential candidate Williams Jennings Bryan stays in room 18.

1921- The film *The Wonderful Thing*, shot partly in Appanoose County, is released.



May 1962- Mark Felt, aka Deep Throat, stays at The Continental while investigating an airplane crash.

1997- Morgan E. Cline purchases and restores The Continental, which was on the verge of being condemned.

April 20, 2014- Morgan Cline passes away. In his will, he established a foundation to continue his work bettering Appanoose County.

WEEKLY SPECIALS

MONDAYS (all day)

Kids Eat Half Price All Day!

Up to two children under 12 can order from our kids menu at half the usual price with the purchase of one adult meal. Good for lunch and dinner dine-in only.

TUESDAYS (4 pm - close)

Bartender's Choice \$4 Cocktail Special

Enjoy a \$4 specialty cocktail designed to get you through the week.

WEDNESDAYS (4 pm - close)

Wednesday Wine Down

Enjoy a chef's choice special and our Wednesday Wine Down, featuring half-price wine.* *Good on wine priced \$10 per glass or less.

THURSDAYS (4 pm - close)

Thirsty Thursday

Join us for 25% off all beer (draft or bottles).

Host Your Event With Us!

Lucile's Steaks and Spirits is the perfect place to celebrate! Talk to our front desk about reserving our dining room, renting *The Majestic Theater*, or hotel reservations.



SANDWICHES

Served with fries, chips, creamy coleslaw, or cottage cheese. Side salad or sweet potato fries +2.5. Upgrade to a half-order (believe us, that's still a lot!) of crispy onion tangles +5.5.

Reuben Sandwich 17

Corned beef, special sauce, melted swiss cheese, and sauerkraut grilled on thick marble rye.

Lunch Deluxe 17

Chicken salad on a flakey croissant. Plus, a side salad and a cup of soup.

Fish Sandwich 15

A fillet of cod, breaded, and fried on a brioche bun with cheese and lettuce. Served with tartar sauce.

Breaded Pork Tenderloin 14

House-made, hand-breaded tenderloin.

Jack Daniel's Glazed Pork Loin Sandwich 12.5

A tender grilled pork loin with Jack Daniel's sauce on a pretzel bun. Add bacon and swiss cheese: +2.

Chicken Sandwich Your Way 14

Your choice of breaded or grilled chicken breast on a brioche bun. See our BYOB burger fixings for topping ideas!

Turkey & Swiss 14.25

Smoked turkey with Swiss cheese and bacon on multigrain bread.

Grilled Cheese 8

Classic American cheese on Texas Toast.



BURGERS

Our award-winning, hand-pattied ground beef burgers served on a toasted brioche bun (unless otherwise noted) with a side of fries, house chips, or coleslaw. Upgrade to a pretzel bun +2 or gluten-free bun +2. Upgrade to side salad or sweet potato fries +2.5. Upgrade to a half-order of onion tangles +5.5.



The Drake* 18.5

Applewood bacon, hickory bourbon sauce, cheddar, & Swiss.

Jack Daniel's* 18.5

Jack Daniel's sauce, bacon, & cheddar, served on a pretzel bun.

BYOB: Build Your Own Burger* 15.5

Make your own burger masterpiece from our selection of toppings:

+2.5 each: bacon, onion tangles, fried egg, blue cheese crumbles

+1 each: American, cheddar, swiss, Pepper Jack, beer cheese sauce

+.50 each: grilled onion, Jack Daniel's sauce, hickory bourbon sauce, ranch, chipotle ranch, Thousand Island dressing



A LA CARTE SIDES

8: House Salad

5.5: Sweet Potato Fries, Side Salad

4.5: Mashed Potatoes and Gravy, Fruit, Baked Potato (dinner only)

4: French Fries, Steamed Veggies, Coleslaw, Steamed Broccoli, House Chips Side, Cottage Cheese

BEVERAGES

3: Soda (Coke products), Lemonade, Iced Tea (sweet or unsweet), Small Juice (orange, cranberry, pineapple, tomato), Small Milk

2.75: Coffee, Hot Tea

Ask about our craft beer, wine, & cocktails.



MORGAN E. CLINE
FOUNDATION™

The Continental Hotel and Lucile's are owned by the Morgan E. Cline Foundation.

Any profits are used to foster a thriving Appanoose County, Iowa. Learn more at www.morganclinefoundation.org.

