

Great Beginnings



Crab Cakes 13.95

two lump crab cakes, smoked tomato butter, jicama slaw and Southwestern tartar sauce

Chicken Chili Nachos 13.95

add Guacamole 3.00

layered tortilla chips with chicken chili, cheddar cheese, black olives, pico de gallo, sour cream and green onion

Spinach Artichoke Dip 11.95

flour tortilla crisps

Jumbo Buffalo Chicken Wings

6/12.95 12/23.95

celery and carrot sticks, choice of bleu cheese, ranch or wasabi ranch

Chicken Quesadilla 10.95

add Guacamole 3.00

Served with sour cream and pico de gallo

Tempura Calamari 11.95

tempura battered calamari steak, orange-honey and sesame-ginger glaze, wasabi drizzle

Fire Cracker Shrimp 12.50

lightly battered shrimp, tossed in bang bang sauce

Potato Skins 11.50

crispy bacon and cheddar with green onion, diced tomato and sour cream

Jumbo Bavarian Pretzel 12.95

Topped with kosher salt baked and served with pub cheese sauce

Soups



Baked French Onion 6.95 bowl

Topped with a crouton and gruyère cheese and baked

Classic Beef Chili cup 4.95 bowl 6.95

Topped with cheddar cheese, sour cream and scallions

Soup du Jour cup 4.50 bowl 6.00

Salads



House Salad 5.50

Field greens, cucumber, tomato, carrot curls, haricot verts, toasted pepitas, honey-mustard vinaigrette

Caesar Salad side/5.95 entree/10.95

crisp romaine, classic caesar dressing, croutons and pecorino romano cheese

Wedge Salad 10.95

wedge of iceberg lettuce topped with blue cheese dressing, crispy bacon, tomatoes, scallions, grilled red onions and blue cheese crumbles

Steak Salad 15.95

blue cheese encrusted 4oz filet with spring mix greens, heirloom tomatoes, cucumber, roasted beets, red wine poached pear with a white balsamic vinaigrette and topped with a crispy onion nest

Beet Salad 13.95

mixed greens, steamed beets, granny smith apple, toasted walnuts, goat cheese, acai-pomegranate vinaigrette

Poke Bowl 15.95

Tuna Poke with Jasmine rice, avocado, cucumber and edamame, topped with spun carrots, scallions, bang bang mayo and crispy wonton strips

Clubhouse Tempura Chicken Salad 13.95

mixed greens, cucumbers, candied walnuts, apple, gorgonzola, tempura chicken tenders, raspberry vinaigrette

Chopped Salad 13.95

mixed greens, grilled chicken, bacon, avocado, bleu cheese, ditalini pasta, red onion, tomato, tossed with our homemade honey-mustard vinaigrette

Grecian Chicken Salad 14.95

mixed greens, grilled lemon-honey chicken, green and kalamata olives, artichokes, red onions, banana peppers, cucumber, feta cheese, Greek style vinaigrette, warm pita chips

Protein Additions for Salads

Chicken \$4.00 4oz Petite Filet \$9.95 Salmon \$9.95

In order to service all of our customers in an efficient manner, the use of separate checks may be denied during busy times.

“CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.”

Sandwiches & Burgers

Served with pickle and choice of homemade chips, French fries or fruit cup coleslaw upon request
sweet potato fries add .75, parmesan truffle fries add 1.00 substitute house salad or cup of soup for 1.50



Grilled Fish Sandwich 12.95

grilled mahi on baguette with caramelized onion, aged white cheddar, lettuce, tomato and lime tartar sauce

Buffalo Caesar Chicken Wrap 11.95

buffalo sauced tempura battered chicken in tortilla wrap with Caesar dressing and romaine hearts

BBQ Pork Sandwich 11.50

on baguette, tobacco onions, mozzarella cheese

Reuben 11.50

corned beef, sauerkraut, Swiss cheese and thousand island dressing on toasted marble rye

Hot Turkey Panini 12.95

on herb garlic brushed ciabatta with bacon, Swiss cheese, lettuce, tomato

Shrimp Po Boy 14.95

batter fried shrimp with coleslaw, roasted garlic aioli and lettuce. Served on a brioche bun with your choice of side

Grilled Chicken Breast Sandwich 12.50

baguette with sun-dried tomato pesto, avocado, mozzarella, remoulade, lettuce and tomato

Chili Rubbed Steak Sandwich 14.95

chili rubbed Prime NY Strip steak on a baguette spread with a poblano & garlic aioli, topped with pepper jack cheese and crispy onion straws

Just the Burger 12.50

lettuce, tomato and onion

Inferno Burger 13.50

fried jalapeno slices, pepper jack cheese and habanero mayo

Turkey Burger 13.50

pepper jack cheese, avocado, lettuce and tomato

Beyond Burger 14.00

plant based burger with lettuce, tomato and onion on a brioche bun

BBQ Bacon Burger 13.75

bbq sauce, bacon, cheddar cheese and crispy onions

Patty Melt 13.50

toasted marble rye, caramelized onions, Swiss cheese

The Black-n-Bleu 13.50

blackened cajun seasoning, bleu cheese and tobacco onions

Mushroom-n-Swiss Burger 13.75

sautéed mushrooms, Swiss cheese and caramelized onions

The Main Event



Petite Filet 18.95

Grilled 4 oz filet topped with our herb maître d' butter, garlic mashed potatoes and balsamic marinated grilled vegetables

Pork Tenderloin 15.95

Lightly breaded pork tenderloin medallions pan seared and topped with a mushroom marsala sauce with garlic mashed potatoes, roasted broccoli and braised red cabbage

Chicken Piccata 15.95

Lightly breaded and sautéed lemon-caper butter, angel hair pasta, green beans almandine

Chicken Romesco 15.95

Pan seared chicken breast topped with a Romesco sauce "roasted bell pepper, tomato, almonds" and served over braised baby spinach accompanied with parmesan risotto and grilled vegetables

Pasta Bolognese 13.95

Pappardelle pasta topped with a meat sauce with ground beef, pork, Italian sausage, prosciutto and meatballs with shaved Reggiano parmesan and toasted garlic bread

Fish-n-Chips 15.95

Batter fried haddock, French fries, coleslaw and tartar sauce

Grilled Salmon 20.95

Fresh salmon topped with a smoked tomato butter sauce, wild rice blend and braised spinach

Cedar Plank Haddock 17.95

Topped with a champagne butter sauce, accompanied with brown basmati rice blend and roasted broccoli

Shrimp-n-Grits 19.95

Southern style cheesy grits topped with bacon, scallions, tomatoes, grilled red onion, blackened shrimp and Andouille sausage

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