

 Gluten Free

 Spicy

Salads

Entrée / Petite / *Side Substitution

*These selections are available as a house salad substitution for an additional charge of \$3

Caesar Salad

Chopped Romaine Lettuce
Croutons / Parmesan Cheese
Caesar Dressing
12 / 8

Wedge Salad

Iceberg Wedge / Bleu Cheese Dressing
Red Onion / Bacon / Diced Tomato
Bleu Cheese Crumbles
14 / 10

Salad of the Month

Chef's Feature Fresh Salad
Seasonal Ingredients / Signature Dressing
14 / 10

Mediterranean Salad

Mesclun Greens / Kalamata Olives
Tomatoes / Cucumber
Feta Cheese / Red Onion
Lemon-Herb Vinaigrette
14 / 10

Entrée / Petite

These selections are available as entrée & petite salad only

Chef Salad

Romaine Blend / Ham / Turkey / Egg
Swiss Cheese / American Cheese / Tomatoes
16 / 11

Southwest Chicken Salad

Romaine Lettuce / Grilled Chicken / Black Olives
Avocado / Tomato / Taco Ranch
Pepper Jack Cheese / Tortilla Strips
16 / 11

Taco Salad

(Entree only)

Iceberg Lettuce / Pepper Jack Cheese
Cheddar Cheese / Onion / Tomato
Black Beans / Salsa / Sour Cream
Corn / Flour Tortilla Bowl
Shredded Chicken or Ground Beef
15

Cobb Salad

Romaine Blend / Grilled Chicken / Avocado
Tomato / Bacon / Cheddar Cheese
Bleu Cheese / Egg
16 / 11

Netherland Salad

Iceberg Lettuce / Swiss Cheese / Turkey / Pickles
Ham / Egg / Roma Tomato / Asparagus
Balsamic Mayonnaise Dressing
16 / 11

Fresh Fruit Plate

Seasonal Fresh Fruit
Choice of Chicken Salad, Tuna Salad,
or Cottage Cheese
15 / 11

Top it

Grilled Chicken Breast	8
4 oz. Grilled Salmon	10
8 oz. Grilled Salmon	13
(3) Grilled Shrimp	12
(3) Scallops	21

Soup

Cup 3.25 / Bowl 4.25

Soup du Jour
French Onion
Chili

*Ask about our
Vegetarian Menu!*

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Please alert your server if you have special dietary requirements.

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Appetizers

Shrimp Cocktail

(4) Colossal Shrimp / Bleu Cheese Olives
Fresh Horseradish / Cocktail Sauce

15

NEW Steak Fajita Nachos

Grilled Carne Asada Beef / Spicy White Queso / Crispy Tortilla Chips
Pico de Gallo / Black Beans / Red Hot Chile Peppers / Salsa / Sour Cream
Guacamole

12

Chicken Wings

(6) Chicken Wings / Celery / Bleu Cheese Dressing
Spun Carrots / Choice of Buffalo or BBQ Sauce

15

Korean Pork Belly Tacos

Crispy Pork Belly / Korean Gochujang Sauce / Cucumber Slaw
Spicy Red Peppers / Sriracha Aioli / Flour Tortilla

(3) 16

(2) 12

Tuna Tataki

Sesame Seared Tuna / Citrus-Wasabi Vinaigrette
Daikon Radish / Pickled Ginger

18

Chicken Quesadilla

Grilled Chicken Breast / Mexican Cheeses / Pico de Gallo
Grilled Flour Tortilla / Guacamole / Salsa / Sour Cream

14

Southwest Egg Roll

Chicken / Cheddar Cheese
Grilled Corn & Black Bean Salsa / Taco Ranch

17

Nashville Hot Chicken Sliders

Spicy Southern Fried Chicken Cutlets
Tennessee Slaw

11

Ask about our cocktail, wine, and flight menus!

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Entrées

Entrées include cup of soup or house salad

NEW Brie Stuffed Chicken

Grilled Amish Chicken Breast / Apple Compote
Brie Cheese / Cranberry Glaze
Whipped Potatoes / Vegetable du Jour
28

NEW Shrimp & Pesto Tortellini

Sautéed Shrimp / Cheese Tortellini
Basil Pesto Cream Sauce
Roasted Tomatoes / Artichoke Hearts
Parmesan Cheese / Aged Balsamic Reduction
Entree 29
Petite 22

Pot Roast

Beef Pot Roast / Cabernet Sauce
Whipped Potatoes / Vegetable du Jour
24

NEW Scallop Provencal

Sautéed Hokkaido Scallops / Sautéed Shrimp
White Wine-Garlic Sauce / Roasted Tomatoes
Spinach / Mushrooms / Steamed Broccoli
Dauphinoise Potatoes
Entree 39
Petite 30

NEW Chiang Mai Noodles

Spicy Chicken Stir Fry / Coconut Curry
Peppers / Cabbage / Scallions / Bean Sprouts
Chili Crisp / Lo Mein Noodles
21

14 oz. Bone-in Filet

Center Cut Grilled Beef Tenderloin
Steakhouse Rub / Bearnaise Sauce
Bourbon Glazed Mushrooms
Whipped Potatoes / Vegetable du Jour
70

Grilled Salmon Toscana

Grilled Atlantic Salmon
Tomato-Rosemary Tuscan Cream Sauce
Blended Rice / Asparagus
(4 oz.) 24
(8 oz.) 28

NEW Prime Steak Frites

12 oz. Prime Grade Strip Steak / Smoked Onions
Cabernet Sauce / Steak Fries
55

NEW Chilean Sea Bass

Grilled Sea Bass / Miso Glaze / Coconut Curry
Blended Rice / Asparagus
45

NEW White Cheddar Shells & Cheese

Grilled Chicken Breast / Pancetta
Aged White Cheddar/Tomatoes
Peas / Seashell Pasta
19

Cherry Bourbon Pork Chop

10 oz. Pork Chop / Cherry-Bourbon Glaze
Dauphinoise Potatoes / Vegetable du Jour
28

NEW Crab Cakes

Maryland Style Bleu Crab Cakes
Lemon-Chive Beurre Blanc
Polenta / Steamed Broccoli
Entree 29
Petite 21

Filet Mignon

6 oz. Beef Filet / Bacon Marmalade
Dauphinoise Potatoes / Cabernet Sauce
Vegetable du Jour
39

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