

starters

STEAMED MUSSELS ^{GFO}
white wine, tomatoes, pesto cream,
toasted baguette - \$14

BAKED SOFT PRETZEL ^V
aged cheddar cheese sauce - \$9

SPINACH & ARTICHOKE DIP ^{V GF}
tortilla chips - \$12

ROASTED BRUSSEL SPROUTS ^{V GF}
sweet thai chili sauce - \$9

CHARCUTERIE BOARD FOR TWO ^{GFO}
meat & cheese selection, fig jam, olives - \$18

BUFFALO WINGS OR TENDERS
blue cheese, hot sauce, celery sticks - \$12

CILANTRO & CUMIN CHICKEN QUESADILLA
cheddar, onions, peppers, sour cream, salsa - \$14
add guacamole, \$2

NACHOS
chili, cheddar, jalapenos, sour cream, salsa - \$14
add guacamole, \$2

CHIMICHURRI FRIES ^V
grated parmesan, harissa aioli - \$10

FRUIT & SALAD PLATE ^{GF}
petite greens, choice of chicken or tuna salad - \$14

soup & salads

CHILI ^{GF} or SOUP DU JOUR - \$5 (cup) / \$8 (bowl)

FRENCH ONION - \$8 (bowl)

HOUSE SALAD ^{V GF}
mixed greens, cucumber, carrot, red onion, grape tomatoes, red wine vinaigrette - \$7 / 10

CAESAR SALAD ^{GFO}
romaine hearts, dijon caesar dressing, parmesan tuile, croutons - \$9 / 13
add anchovies, \$2

COBB SALAD ^{GF}
romaine, hardboiled egg, bacon, tomato, avocado, crumbled blue cheese, blue cheese dressing - \$11 / 15

ICEBERG WEDGE ^{GF}
roasted tomatoes, english cucumbers, applewood bacon, blue cheese crumbles, blue cheese dressing - \$13

ADD-ONS

chicken - \$8 | shrimp - \$9 | salmon filet - \$12

please let us know about any dietary restrictions and we will do our best to accommodate
split plates are charged \$7 and are not offered on specials or any item available as a small size
** consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness*

plates

choose a side: french fries, tater tots, coleslaw or chips
or +\$3 for: onion rings, sweet potato fries, small house salad or fresh fruit

ALL AMERICAN BURGER*

american, lettuce, tomato, onion, brioche - \$16
also available as a no bull burger

PORK KATSU SANDWICH

pickled cabbage slaw, hogie roll - \$15

REUBEN / RACHEL

corned beef, sauerkraut & swiss; or turkey, coleslaw & swiss; 1000 island, toasted rye - \$14

CLASSIC TUNA MELT

tomato, cheddar, toasted english muffin - \$15

FANCY GRILLED CHEESE

cheddar, american & swiss; roasted tomatoes, sourdough - \$12
add local mushrooms, \$3 | add braised beef short rib, \$7

MEATLOAF SANDWICH SERVED WARM

lettuce, tomato, thousand island, brioche - \$15

GRILLED HAM & SWISS

fig jam, field greens, sourdough - \$15

MUFFULETTA

capicola, salami, ham, olive relish, provolone, brioche - \$16

GRILLED SHRIMP BANH MI

pickled vegetable slaw, thai chili dressing, hoagie roll - \$17
in honor of club champion drew scott

DELI BOARD DIY

ham, turkey, corned beef, BLT, chicken or tuna salad; choice of bread and fixins - \$12

 GF

gluten free as is

 GFO

gluten free option available, please ask

 V

vegetarian, or ask for the vegetarian option

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reduced calorie/sodium dish

pizzas

choose: white garlic cream or traditional tomato sauce, medium or large - \$12 / 14

+ caramelized onions, mushrooms, tomatoes, kalamata olives,
sweet peppers, broccoli, artichokes, extra cheese - \$1 ea

+ bacon, pepperoni, sausage, grilled chicken, bbq chicken,
anchovies, spinach, asparagus, avocado, feta - \$2 ea