

Appetizers

Cheese Curds \$9

Local white cheddar cheese, battered, fried, and served with buttermilk ranch

Bacon Cheddar Hushpuppies \$10

Crisp bacon, aged Irish white cheddar, whipped into corn meal batter, and fried crispy

Spinach & Artichoke \$13

Fire roasted artichoke hearts, fresh spinach, and blended cheese served with pita chips

Reuben Dip \$12

Slow braised corn beef, sauerkraut, Jarlsberg cheese, and Thousand Island dressing blended together and oven roasted and served with toasted cocktail rye

Mozzarella Sticks \$9

Mozzarella cheese, smoked brisket, and bbq sauce in an egg roll wrap, fried golden brown

Salads

Fall Harvest Salad \$13

Fall lettuce blend topped with roasted butternut squash, cranberry goat cheese, candied walnuts, fresh apples, red onions, and an apple cider vinaigrette

+ Add Chicken \$5.00 Add Shrimp \$7.00 +

Roasted Pear and Beet Salad \$13

Roasted pear and poached beet, pickled red onion, toasted nuts on arugula topped with miso honey dressing

Lobster Salad \$16

Fresh butter poached lobster, tomato, onion, cucumber, and avocado tossed in a citrus vinaigrette over fresh spinach

Caesar Salad \$9

Fresh chopped romaine tossed in Caesar dressing topped with croutons, roma tomato, red onion, and parmesan/Asiago cheese blend

+ Add Chicken \$5.00 Add Shrimp \$7.00 +

Burgers and Sandwiches

All burgers and sandwiches come with choice of French fries, sweet potato fries or side salad

Black N Bleu Burger \$14

½lb burger grilled with blackened seasoning topped with bacon, bleu cheese, apple and pear chutney, lettuce, and roma tomato on a brioche bun

Chicken Sandwich \$13

Grilled or crispy chicken breast on lettuce, tomato, onion, and pickles and sweet spicy mayo on brioche bun

Reuben \$14

Slow roasted corn beef, sauerkraut, Swiss cheese, and thousand island on grilled marble rye

Par 5 Burger \$13

½lb burger on lettuce, tomato, onion, pickles topped with cheddar and bacon on a brioche bun

Shrimp Tacos \$13

Crispy beer battered shrimp, topped with J. Henry Bourbon slaw, and sweet/spicy chipotle mayo

Smoked Turkey Club \$13

Thick cut house smoked turkey, lettuce, tomato, onion, swiss cheese, bacon, and beer ranch on a toasted telara roll

Entrées

All entrées include choice of soup or salad

14oz New York Strip \$36

14oz New York strip, topped with herbed butter served with mashed potatoes and roasted asparagus

Tenderlion \$35

8oz grilled tenderlion served with garlic mashed and roasted asparagus

Lobster Mac N Cheese \$21

Fresh lobster tail simmered in a rich lobster stock, aged cheeses blended together, tossed with cavatappi pasta, served in warm bread bowl

Fried Catfish \$26

Fried catfish served with creole style dirty rice and cheddar bacon hushpuppies

Blackened Salmon \$27

Pan seared blackened salmon, pancetta asparagus risotto, and roasted red pepper puree

Cajun Pasta \$22

Shrimp, chicken, and andouille sausage sautéed with bell peppers and onion and tossed in a cajun cream sauce over linguine

Alfredo \$14

Linguine tossed in an Alfredo sauce rich with wine, garlic, and shallots
+ Add Chicken \$5.00 Add Shrimp \$7.00 +