**Appetizers**

**Shrimp Cocktail**

8 jumbo Shrimp accompanied by tangy cocktail sauce

 and lemon. Served poached or blackened. 15

 **Cheese & Fruit**

 A selection of cheese and fruit served with crackers. 12

**Lamb Lollipops\***

Char grilled rack of lamb cut into single rib lollipops and

served with a red wine pomegranate balsamic glaze. 15

 **White Cheddar Seafood Dip**

Poached Lobster and Crab meat, cream cheese, sour cream,

white cheddar cheese served hot with tortilla chips and

baguette slices. 13

**Salads**

**House**

House blend Lettuces with cucumber, tomato, carrot and

cheddar-jack cheese served with your choice of dressing. 9

**Signature**

Spring mix Lettuces tossed in balsamic vinaigrette with egg,

tomato, feta, bacon, and candied pecans. 10

**Caesar**

Hearts of romaine tossed in Caesar dressing with shaved

parmesan, asiago, and croutons. 9

 **Wedge**

 Wedge of Iceberg served with cherry tomato, bacon, blue cheese crumbles, blue cheese dressing topped with balsamic reduction. 10

 **Asian Noodle Salad**

 Romaine Lettuce with Asian style noodles, manderin oranges, waterchestnuts, cucumbers, carrots, peanuts and wonton

 strips with a honey, ginger and soy dressing . 10

 **Fall Cobb Salad**

Iceberg lettuces with diced smoked turkey, butternut squash,

bacon, avocado, dried cranberries, boiled eggs, apples, blue

 cheese, pecans and a maple Dijon vinaigrette dressing. 11

**Add grilled chicken**  7

**Add grilled salmon\*** 12

**Add grilled steak\*** 12

**Entrées**

**Chopped Beef Steak\***

12 oz. of Angus chopped Beef seared with onions, peppers, and mushrooms and accompanied with demi-glace. **18**

**Chicken Schnitzel**

6 oz. Chicken breast flattened and breaded with panko bread

Crumbs then pan fried and served with a dijon cream sauce. **18**

**Peking Duck Breast\***

6 oz. Duck breast marinated with rice wine, soy sauce and

Chinese five spice powder then pan seared and served with

A blackberry hoisin sauce. **22**

**Salmon with Maple Bourbon glaze\***

 6 oz. Salmon filet pan roasted and topped with a maple

bourbon glaze and fall apple slaw. **23**

 **Bone in Pork Chop with Bacon Blue Cheese\***

10 oz. Bone in Pork Chop char grilled and topped with bacon,

shallots and blue cheese crumbles. **24**

**Shrimp Pad Thai**

 Sauté Shrimp, Rice noodles, eggs, green onion, bean sprouts, peanuts, carrots, garlic, cilantro and pad thai sauce. **24**

**Beef Tenderloin Bordelaise \***

Whole Beef Tenderloin is slow roasted and cut into three 2 oz. medallions then served with a Cabernet Sauvignon pan jus. **28**

**Cowboy Ribeye with Bourbon Bacon Butter\***

20 oz. Cowboy cut Ribeye Steak flame grilled and served with a

bourbon bacon butter. **35**

**Catch of the Day\***

Fresh, wild caught fish served with a house or lemon butter sauce.

**Market Price**

 **All entrees are served with a choice of salad and two sides**.

**House Sides**

Baked Potato Zucchini Fritters Squash Casserole

Spinach Soufflé Country Style Green Beans Fried Corn Cranberry Wild Rice Grilled Asparagus Fall Quinoa Beer Cheese Mash Potatoes Wild Mushroom Risotto

Gouda Macaroni and Cheese Lima Beans

 \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR CHANCE OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. PER RUTHERFORD COUNTY HEALTH DEPARTMENT.