



Dinner Menu

APPETIZERS

MARGHERITA FLATBREAD	Flatbread pizza topped with basil pesto, sliced tomatoes, spinach, fresh mozzarella cheese, and drizzled with a balsamic glaze.	\$15
CHICKEN TENDER NACHOS	Fried corn tortilla chips topped with diced tomatoes, chopped lettuce, black bean salsa, jalapeños, sour cream, warm queso and your choice of fried or grilled chicken tenders.	\$13
COLOSSAL BANG BANG SHRIMP	Lightly battered shrimp, fried to a golden brown and tossed in our signature tangy sauce over a bed of organic greens.	\$14
CHICKEN FINGERS	All natural, hand-cut chicken breast tenders. Grilled or fried to golden perfection.	Small \$12 Large \$14
CHEESE QUESADILLA	A warm, grilled tortilla loaded with a blend of cheddar cheeses. <i>Add Veggies - \$2 Add Chicken* - \$6 Add Shrimp - \$8</i>	\$7

SALADS

HOUSE SALAD <i>GF</i>	Fresh mixed greens, tomato, carrots, cucumber, and shredded cheese.	Small – \$7 Large – \$10
ROMAINE OR SPINACH CAESAR SALAD	Your choice of fresh romaine or spinach, parmesan cheese, grape tomatoes, croutons, and Caesar dressing.	Small – \$7 Large – \$10
TAVERN “CHICKEN SALAD” SALAD <i>GF</i>	Our own house chicken salad, served over organic mixed greens, and topped with fresh avocado, boiled eggs, cucumber, and grape tomatoes.	\$14
STEAK AND BLUE CHEESE SALAD <i>GF</i>	Organic mixed greens, topped with grape tomatoes, avocado slices, red onions, sautéed beef tenderloin chunks, mushrooms, blue cheese crumbles, and roasted red peppers.	Small – \$9 Large – \$16
SAVORY SALAD <i>GF</i> NEW!	Chopped savory kale and organic spring mix lettuce topped with dry cranberries, grape tomatoes, julienne carrots, sliced apples, goat cheese crumbles and slivered almonds served with a sweet garlic dressing	Small – \$7 Large – \$12
19TH HOLE SALAD <i>GF</i>	Mixed greens tossed with freshly made sweet garlic vinaigrette dressing, and topped with blue cheese, and bacon bits.	\$11

ADD MEAT TO ANY SALAD

Chicken – \$6 Shrimp* – \$8 Salmon* – \$8*

HOUSE-MADE SALAD DRESSINGS

Ranch, Blue Cheese, 1000 Island, Honey Mustard, Balsamic Vinaigrette, Avocado Ranch, Raspberry Vinaigrette

SANDWICHES

ANGUS BURGER *

Angus beef patty served on a brioche bun with lettuce, tomato, and onion. Includes your choice of 1 side. \$12

Add Bacon - \$2 Add Cheddar, Swiss, American, Pepper Jack, or Blue Cheese - \$1 ea.

PIZZA & WINGS

FLATBREAD PIZZA \$15

12" THIN CRUST PIZZA \$8

16" THIN CRUST PIZZA \$10

Flatbread includes 3 toppings. Additional \$1

TOPPINGS

12" Thin Crust Pizza \$2 ea.

16" Thin Crust Pizza \$2.5 ea.

Pepperoni, Ground Beef, Italian Sausage, Bacon, Mushrooms, Onions, Green Peppers, Black Olives, Jalapeños, Tomatoes, Spinach, or Pesto Sauce

WINGS*

Have them your way!

Hot, Medium, Mild, Lemon Pepper, Garlic, Teriyaki, or Kickin' Bourbon

Served with celery sticks.

6 pieces \$10

12 pieces \$18

24 pieces \$34

ENTREES

GRILLED SALMON* **GF** **NEW!**

Fresh Verlasso Salmon topped with your choice of artichoke Kalamata, sundried tomato relish or dill lemon butter. Served with your choice of 2 sides. \$18

SHRIMP* or FISH * TACOS

3 flour or corn tortillas (**GF**) filled with your choice of grilled shrimp or grouper, shredded cabbage, diced tomatoes, black beans, and diced fresh pineapple. Served with your choice of chipotle or avocado ranch dressing. \$13

BISTRO FILLET * **GF**

Grilled and roasted bistro fillet served with a Dijon maitree'd butter or shiitake mushroom sauce. Served with your choice of 2 sides. \$25

CHEF'S MEATLOAF*

House made meatloaf topped with shiitake mushroom sauce. Served with your choice of 2 sides. \$16

CHICKEN SCHNITZEL*

All Natural Chicken marinated in dijon mustard and breaded with an herb seasoning served with lemon butter capers sauce and topped with parmesan cheese. Served with your choice of 2 sides. \$16

SIDES

Mashed Potatoes
Broccoli

Onion Rings +\$1
French Fries/Sweet Potato Fries

Sautéed Spinach +\$1
Cinnamon Apples

Fried Okra
Tater Tots

Ask your server for current vegetarian and gluten free options

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.