

Chip Shots

- Caprese Stuffed Mushrooms** ^{GF} ~ Portobello mushrooms baked with roasted tomatoes, mozzarella cheese, fresh basil, extra virgin olive oil, and balsamic reduction **\$10**
- Chicken Wings** ^{GF} ~ six crispy chicken wings tossed in your choice of spicy buffalo, barbeque, or garlic-parmesan sauce. Served with celery sticks, spun carrots, and blue cheese dressing **\$7**
- Shrimp Cocktail** ^{GF} ~ chilled jumbo shrimp poached in our own special brine and served with fresh horseradish, bleu cheese olives, lemon, and cocktail sauce **\$12**
- * **Crab Cakes** ~ Maryland style crab cakes with harissa beurre blanc, mesclun greens and lemon vinaigrette **\$14**
- Tuna Tataki** ~ sesame seared tuna and Japanese wasabi vinaigrette served with spun daikon radish, green onions, and pickled ginger **\$12**
- Southwest Chicken Egg Rolls** ~ three crunchy egg rolls served with grilled corn-black bean salsa and taco ranch sauce **\$9**
- * **Tempura Green Beans** ~ crispy battered green beans and wasabi aioli **\$8**
- * **Alligator Bites** ~ crispy pieces of tender alligator tail served with tiger sauce and creole remoulade **\$14**
- Potato Skins** ^{GF} ~ bacon, cheddar cheese, sour cream, and green onion in baked potato cups **\$7**
- * **Apple, Brie, and Bacon Flatbread** ~ Grilled apples, crumbled bacon, brie cheese, walnuts, and baby arugula baked on tandoori naan bread **\$12**

* *designates new menu items*

^{GF} *designates gluten free*

In The Rough

Kale & Parmesan Salad **GF**

baby kale, mesclun greens, toasted chick peas, shredded parmesan cheese, and Cardini's parmesan-garlic dressing **\$10**

Black and Bleu Salad **GF**

mesclun greens, cherry tomatoes, and gorgonzola topped with blackened flat iron steak and blue cheese dressing **\$16**

Caramelized Brussels Sprout Salad **GF**

caramelized Brussels sprouts, sliced apples, toasted almonds, feta & dried cranberries tossed in white balsamic vinaigrette **\$11**

Southwest Chicken Salad

romaine lettuce, diced tomatoes, black olives, pepper jack cheese, and avocado topped with grilled chicken breast and crispy tortilla strips **\$12**

* Roasted Tomato & Arugula Salad **GF**

Baby arugula, mesclun greens, crumbled goat cheese, roasted tomatoes, pine nuts, red onion, and tomato vinaigrette **\$12**

Chicken Tzatziki Salad

mesclun greens, Kalamata olives, cucumber, red onion, tomato, feta, & Greek dressing topped with grilled chicken, pita bread, & tzatziki sauce **\$14**

Caesar Salad

chopped romaine hearts, shredded parmesan cheese, croutons, Caesar dressing, and parmesan crisps **\$8**

Taco Salad

iceberg lettuce, pepper jack, cheddar cheese, corn, tomatoes, onions, black beans in a taco bowl topped with shredded chicken or seasoned ground beef with a side of salsa and sour cream **\$12**

Netherland Salad **GF**

julienne iceberg lettuce, Swiss cheese, ham & turkey tossed with diced tomatoes and dill pickles in a balsamic mayonnaise dressing **\$12**

Top It:

Grilled Salmon 4 oz. \$9 8 oz. \$12

Sautéed Shrimp \$10

Sautéed Scallops \$10

Grilled Chicken \$5

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On The Green

(Entrées are served with your choice of soup or salad)

- * **Manhattan Steak** ^{GF} \$28
a thick 8 oz. strip steak medallion with crumbled gorgonzola cheese, port wine-balsamic reduction, garlic whipped potatoes, and vegetable du jour
- * **Shrimp Scampi** ^{GF} \$25
Sautéed shrimp with lemon, garlic butter, roasted tomatoes, baby arugula, and angel hair pasta
- * **Angel Hair Pasta Primavera** \$14
zucchini noodles, portabella mushrooms, asparagus, shredded parmesan cheese, and angel hair pasta tossed in wild mushroom-truffle butter
Chicken \$5 (4 oz.) Salmon \$9 Shrimp \$10 Scallops \$10
- Liver & Onions** \$17
sautéed veal liver smothered in bacon, onions, and port wine demi-glace served with garlic whipped potatoes and vegetable du jour
- Chicken Carbonara Pasta** \$18
grilled chicken, apple-wood smoked bacon, roasted tomatoes, peas, and linguini pasta with creamy alfredo sauce
- * **Five Spice Salmon** ^{GF} (4 oz.) \$19 (8 oz.) \$23
grilled salmon seasoned with Chinese five spice served with cilantro rice, asparagus, sriracha pearls, and harissa beurre blanc
- Scallops Napalaise** ^{GF} \$26
sautéed scallops and shrimp topped with spinach, mushrooms, roasted tomatoes, garlic and white wine cream sauce served with broccoli

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Signature Selections

(These items are served with your choice of soup or salad)

- * **Filet Mignon** (GF) 6 oz. \$27 9 oz. \$33
a grilled filet mignon with wild mushroom-truffle butter, port wine demi-glace, dauphinoise potatoes, and steamed asparagus
- Oscar Tournedos** (GF) \$26
grilled beef tenderloin medallions topped with lump crab, asparagus tips, and béarnaise sauce. Served with garlic whipped potatoes and vegetable du jour
- * **Lake Superior Whitefish** \$21
whitefish fillets sautéed with herbs de provence and creamy provençal sauce served with cilantro rice and vegetable du jour
- Roasted Tomato and Artichoke Bruschetta Pasta** \$15
artichoke hearts, roasted tomatoes, parmesan cheese, penne pasta, basil cream sauce, and aged balsamic reduction
Chicken \$5 (4 oz.) Salmon \$9 Shrimp \$10 Scallops \$10
- Pot Roast** \$16
tender slow cooked beef in a rich brown sauce with garlic whipped potatoes and vegetable du jour
- Veal Parmigiana** \$22
breaded veal cutlet with fresh mozzarella, basil, marinara sauce, and linguini pasta
- * **Cherry and Bourbon Glazed Pork Chop** (GF) \$19
10 oz. pork chop and cherry-bourbon glaze served with dauphinoise potatoes and vegetable du jour
- * **Amish Chicken Breast** (GF) \$22
brie stuffed Amish chicken served with dried cherry chutney, blood orange glaze, garlic whipped potatoes, and green beans
- * **Rack of Lamb** (GF) \$29
grilled lamb rack and mint demi-glace served with garlic whipped potatoes and vegetable du jour

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