



19 HOLE MENU

SALADS

- **Mediterranean Salad**-Romaine, Arugula, Spinach, Feta Cheese, Pepperoncini, Kalamata Olives, Tomatoes, Cucumber, Pickled Onions, Feta, Roasted Red Peppers
Lemon Zest Greek Tzatziki, 17.25
 - **Caesar Salad**-Romain Lettuce, Caesar Dressing, Parmesan Cheese, Garlic Croutons 11
 - ***Steak Cobb Salad**-Smoked Beef Brisket, Sauteed Mushrooms, Tomatoes, Gorgonzola, Haystack Onions, Merlot Vinaigrette 19.25
 - ***Fajita**-Lime Marinated Sirloin, Sauteed Peppers and Onions, Corn, Tomatoes, Olives, Shredded Lettuce, Tortilla Strips, Poblano Avocado Ranch Dressing 19.25
- Add To Any Salad:* *Grilled Chicken 7
*Herb Crusted Salmon 11
*Top Sirloin Steak 9 | *Garlic Shrimp 13

HAMBURGERS

All Hamburgers and Sandwiches are served with choice of Soup, Salad, Home Style Chips, French Fries, Tater Tots add \$3 for Onion Rings or Sweet Potato Fries

- ***Classic Burger**-Lettuce, Tomatoes, Onions, Pickles 13.25
Choice of: Bacon, Ham, Fried Egg 3.75, Sautéed Mushrooms, Caramelized Onions, Cheese 2
- ***The Blazing Burger**- Wing Sauce, Arugula, Jalapeno, Blue Cheese, Chipotle Ranch 15.50
- ***Whisky Dip**-House Patty, Gorgonzola, Sauteed Onions, Bourbon Bacon Jam, Peppercorn Whisky Dijon Dip on Toasted Brioche Bun 18.25

SANDWICHES

- **The Board:** Club, BLT, Cold Tuna, Grilled Tuna, Turkey, Ham, Roast beef. Choice Of Bread and Cheese 14.75
- **Turkey Melt**- Bacon, Tomatoes, Swiss Cheese, Breaded Avocados, Sourdough Bread 16.75
- **Junkyard Reuben**-Corned Beef, Jalapeno Coleslaw, Smoked Gouda, Bacon, Haystack Onions, Marble Rye 16.50
- ***Cajun Ahi**-Seared Rare Tuna Steak, Asian Slaw, Cucumber, Teriyaki Aioli, Ciabatta 18.50
- ***Chicken Panini**-Spinach, Apples, Raisins, Pecans, Chicken Breast, Mayonnaise 16.50

ENTREES

- ***Jambalaya**-Shrimp, Chicken, Andouille Sausage, Caramelized Onions, Fire Roasted Tomatoes, Red Peppers, Steamed Rice 22.75
- ***Coconut Shrimp**-Orange Marmalade, Mango Salsa, Roasted Almonds Rice, Vegetables 19.75
- ***Fish and Chips** - Three Breaded Cod, French Fries, Coleslaw, Tartar Sauce 16.50
- **Chicken Rice Bowl**-Stir-Fry Vegetables, Garlic, Teriyaki sauce, Steamed White Rice 17.75
- **Chicken Strips**-Golden Fried Chicken Tenders, French Fries, House Salad 14.75
- ***Top Sirloin**-5 oz Center Cut, Steak Fries & Choice of Sauteed Vegetables, or Salad 17.75
- ***Street Taco**-Choice of Tequila Steak or Lime Chicken, Chimichurri Cabbage, Guacamole, Chipotle Crème, Three Tortillas
Steak 17.50 | Chicken 16.75
- ***BBQ Salmon**-Sauteed Garlic Spinach, Crispy Onions, Bourbon BBQ Sauce, Loaded Mashed Potatoes 19.25
- ***Pillar Rock Chop**-10 oz House Chopped Ranch Steak, Sautéed Mushrooms, Fresh Vegetables, Cottage Cheese 17.75



Dinner Menu

STARTERS & SOUPS

Chicken Wings

Choice of Spicy Buffalo Sauce or BBQ Sauce, Served with Celery, Carrots, and Bleu Cheese Dressing Half Dozen 16 | One Dozen 29

Potato Skins

Blend Cheese, Bacon, Tomatoes, Green Onions, Olives, Corn, Sour Cream and Salsa 14

Mozzarella Moons

Fried Mozzarella Cheese with Parmesan Seasoned Breadcrumbs, Garlic Marinara Sauce 17

Fried Pickles

Dill Pickle Chips Breaded in Seasoned Panko, Served with Red Pepper Jalapeno Ranch 13

Bruschetta

Crostini, Diced Tomatoes, Mozzarella, Balsamic Reduction 12

Spinach & Artichoke Dip

A Creamy Blend of Spinach, Artichoke Hearts, Herbs, and Cheese Baked Golden Brown, Crispy Toast Points 15

***Calamari**

Breaded and Tossed with Pepperoncini Lemon, Quick Fried, Parmesan, Sweet Chili Sauce 18

Steamed Clams

Butter, White Wine, Garlic, French Bread 18

Ahi Tower

Avocado, Sriracha Aioli, Cucumber, Ginger, Wasabi & Soy Sauce, Crostini 18

Pretzel Sticks

Garlic Butter, Served with Jalapeno Cheddar Beer Sauce 14

Nacho Fries

Corn, Olives, Seasoned Taco Meat, Green Onions, Cheese, Sour Cream, Salsa, Chipotle Ranch 18

***Asian Trio**

Eggrolls, Pot Stickers, Teriyaki Beef, Over Mango Chili Slaw 17

Flatbread

Your choice of Margarita or Pepperoni 13

SOUPS

Soup of the Day Cup 4 / Bowl 5

Crab Bisque Cup 7 / Bowl 10

Tomato Bisque Cup 5 / Bowl 7

DINNER MENU

All steaks & entrées are served with vegetables and a choice of soup or salad.

STEAKS

*6oz filet Mignon 31 | *10oz Top Sirloin 29

*Ribeye by the Ounce 3.75

Choice of Baked Potato, Garlic Mashed Potatoes, Sour Cream Red Potatoes, Steak Fries

Sauce It Bearnaise, Peppercorn, Teriyaki, Whiskey Barbecue

Top it Fried Egg, Bacon Gorgonzola, Caramelized Onion, Sautéed Mushrooms Additional 3.50 Each

Surf it Three Barbecue Bacon Wrapped Shrimp 12
Crab Cake 8 | 5 oz. Lobster Tail 18

ENTREES

Pork Ribeye

Whiskey Mushroom Cream Reduction, Cranberry Wild Rice 31

Champagne Chicken

Lightly Battered Marinated Airline Chicken Breast, Caramelized Grapes, Champagne Cream Sauce, Wild Rice 27

Pistachio Chicken

Pistachio Crusted Chicken Breast, Raspberry Puree, Lemon Zest Risotto 29

***Baked Halibut**

Seared Alaskan Halibut, Bronze Butter, White Cheddar Yukon Au Gratin Potatoes 35

***Seared Chilean Seabass**

Berry and Honey Vinaigrette, Shrimp Risotto Croquettes 33

*** Crab Stuffed Sole**

Crab Meat, Pacific Sole, White Wine Butter Sauce, Lobster Mashed Potatoes 38

PASTA

Choice of Soup or Salad

Chicken Alfredo

Pan Seared Chicken Marinated in Garlic and Herbs, Mushroom Ravioli, Creamy Romano Cheese Sauce 25

***Scampi Pomodoro**

Gulf Shrimp, Artichoke Hearts, Tomatoes, Butter Pesto Sauce, Penne Pasta, Feta Cheese 29



**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially. if you have a certain medical condition.*