

## SMALL PLATES

<b>CURED MEATS &amp; CHEESES</b> .....	14
Aged ham, salami, mustard, pickles, and selection of cheeses with preserved fruit and crusty bread	
<b>STEAK &amp; STOUT SLIDERS*</b> .....	12
3 steak sliders with thin-sliced top sirloin, melted Gouda and stout-braised onions on buttered buns	
<b>PROSCIUTTO &amp; ARUGULA FLATBREAD</b> .....	9
Fresh mozzarella, prosciutto, topped with arugula, Roma tomato, baked and drizzled with a balsamic vinegar glaze	
<b>BLACK PEPPER GARLIC CHICKEN WINGS</b> .....	9
6 jumbo wings tossed in our buffalo pepper garlic sauce; served with blue cheese slaw	
<b>SPINACH &amp; ROASTED ARTICHOKE DIP</b> .....	8
Spinach, artichoke hearts, cream cheese, aged cheddar and Monterey Jack cheese blended and served hot with crostini	
<b>CHICKEN QUESADILLA</b> .....	9
Served with tomatillo salsa verde, roasted peppers, cheddar & Jack cheeses	
<b>CHARRED TOMATO LIME GUACAMOLE</b> <sup>GF</sup> .....	7
Our housemade guac; served with tortilla chips	
<b>WHITE CHEDDAR MAC &amp; CHEESE</b> .....	6
Aged white cheddar topped with breadcrumbs and baked golden brown	
<b>BRUSSELS &amp; BACON</b> <sup>GF</sup> .....	8
Oven roasted and sautéed with crispy bacon and caramelized onion	

## SOUPS

<b>CHICKEN AND WILD MUSHROOM RICE SOUP</b> <sup>GF</sup> .....	5
Shiitake and shredded chicken in a light chicken broth with a blend of wild brown and black rice	
<b>SOUP DU JOUR</b> .....	5

## CHEF'S FAVORITES

<b>RIBEYE STEAK*</b> <sup>GF</sup> .....	34
A 14 oz. Ribeye Steak charbroiled as you like it, served with grilled vegetables and horseradish mashed potatoes	
<b>CHICKEN FRIED SHORT RIB</b> .....	22
8 oz. boneless beef short rib, braised, breaded and fried, topped with a creamy red wine peppered gravy; served with horseradish mashed potatoes and green beans	
<b>HORSESHOE</b> .....	12
Choice of: Burger, Buffalo Chicken or ham served on Texas toast topped with a smokey cheese sauce, green onions, and chopped bacon	

## MAINS

<b>SRIRACHA-GLAZED SIRLOIN*</b> <sup>GF</sup> .....	25
Marinated center cut sirloin with horseradish mashed potatoes, grilled vegetables and a zesty Sriracha glaze	
<b>MEDITERRANEAN SHRIMP PASTA</b> .....	18
Bowtie pasta, sautéed with fresh spinach, mushrooms & cherry tomatoes in a light pesto cream with jumbo shrimp	
<b>SALMON WITH KALE &amp; MUSHROOMS*</b> <sup>GF</sup> .....	22
Grilled salmon with fresh kale seasoned and sautéed in butter with crimini mushrooms	
<b>CHICKEN ESPINACA</b> <sup>GF</sup> .....	15
A marinated charbroiled chicken breast topped with bacon, served over spinach, sautéed mushrooms & roasted red pepper in a Monterey Jack salsa	

## HANDHELDS

All of our Handhelds are served with your choice of side

<b>TURKEY CLUB</b> .....	12
Layered with roasted turkey, bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese	
<b>GRILLED CHICKEN BREAST SANDWICH</b> .....	11
With basil pesto, tomato and feta cheese	
<b>CUBAN SANDWICH</b> .....	12
Sliced pork, ham, pickles, Swiss cheese, and mustard	
<b>GRILLED STEAK WRAP*</b> .....	11
Seasoned grilled top sirloin with Monterey Jack cheese, black beans, roasted red pepper and cilantro, wrapped in a grilled flour tortilla	

## BURGERS

Burgers are served with your choice of side. Our half-pound burgers are hand-formed from fresh Angus beef

<b>BACON AVOCADO BURGER*</b> .....	14
Topped with 2 strips of crisp applewood bacon and sliced avocado with a side of chipotle aioli	
<b>BLACK RUM BACON JACK BURGER*</b> .....	14
Pepper jack, thick cut applewood bacon, stout-braised onion, pickles topped with our housemade sweet and spicy black rum BBQ sauce	
<b>THE HOUSE BURGER*</b> .....	12
Topped with melted cheese of your choice and our housemade burger sauce	
<b>VEGGIE BURGER</b> <sup>GF</sup> .....	12
Mixed grains and vegetables topped with sliced avocado and tomatoes with a side of chipotle aioli	

## SALADS

**COBB SALAD** <sup>GF</sup> 10  
Romaine, chicken breast, hard-boiled egg, avocado, bacon, blue cheese, tomato, and truffle vinaigrette

**BEET SALAD** <sup>GF</sup> 9  
With toasted hazelnuts, blue cheese, baby kale and truffle vinaigrette

### ADD\*

Shrimp +6  
Salmon +6  
Chicken +4

## CAESAR SALAD

8  
Romaine, shaved aged Parmesan cheese and croutons, tossed in our Caesar dressing

## QUINOA & BABY GREEN SALAD

9  
With feta cheese, olives, cucumbers, tomatoes, green onions, celery and lemon citronette

## SIDES

<b>HOUSE SALAD</b> .....	5
<b>HORSERADISH MASHED POTATOES</b> .....	4
<b>FRENCH FRIES</b> .....	4
<b>HOUSEMADE PUB CHIPS</b> .....	3
<b>ASSORTED GRILLED VEGETABLES</b> .....	5

## SWEETS

<b>FLOURLESS CHOCOLATE CAKE</b> .....	8
<b>PEANUT BUTTER MOUSSE PIE</b> .....	7
<b>NY CHEESECAKE</b> .....	7
<b>SORBETTO</b> .....	5

MULES

**CROWNED JEWEL**

Our house mule – cranberry juice and a drop of blood orange bitters added to vodka, ginger beer and fresh lime, all served over ice in a copper mug

11

**MOSCOW MULE**

The original – vodka, ginger beer and fresh lime juice served over ice in a copper mug

9

**MEXICAN MULE**

Silver tequila, ginger beer and fresh lime juice served over ice in a copper mug

9

**KENTUCKY MULE**

Bourbon, ginger beer and fresh lime juice served over ice in a copper mug

9

CLASSIC COCKTAILS

**BEE'S KNEES** ..... 9

Gin, honey and fresh lime juice are shaken vigorously and served "up" with a lemon twist

**COSMOPOLITAN** ..... 9

Vodka, Cointreau, fresh lime juice and cranberry juice are shaken and served "up" with an orange twist

**MARGARITA** ..... 9

Silver Tequila and Cointreau combined with our housemade sour mix and fresh squeezed lime juice on ice or "up" – with a salted rim if you like

**PIMM'S CUP** ..... 9

The famed Pimm's #1 liqueur with our housemade sour mix, a bit of cucumber and notes of citrus; served over ice

**BOURBON OLD FASHIONED** ..... 11

Bourbon, housemade simple syrup and a touch of orange bitters, on ice

**MINT JULEP** ..... 9

Bourbon blended with our housemade simple syrup served in a copper mug over ice with muddled mint leaves, fresh mint garnish

**CUBAN MOJITO** ..... 9

White rum, fresh lime juice and housemade simple syrup are shaken and poured over ice with muddled mint leaves. A bit of club soda and fresh mint leaves top it off

WINE

**WHITE**

Sparkling – Chandon Brut, CA ..... 12/48

Pinot Grigio – Danzante, Italy ..... 7/28

Chardonnay – Caliterra Reserva, Chile ..... 8/32

Chardonnay – Chateau St. Jean, CA ..... 10/40

Sauvignon Blanc – Decoy, CA ..... 10/40

White Zinfandel – Beringer, CA ..... 6/24

Riesling – Chateau Ste. Michelle, WA ..... 7/28

**RED**

Pinot Noir – Decoy, CA ..... 12/48

Merlot – Caliterra Reserva, Chile ..... 8/32

Cabernet Sauvignon – Caliterra Reserva, Chile ..... 8/32

Cabernet Sauvignon – Penfolds Bin 9, SE Australia ..... 13/52

BEER

**DRAFT**

Blue Moon ..... 7

Stella Artois ..... 7

Rolling Meadows Seasonal ..... 6

Guinness ..... 7

Stone IPA ..... 6

**BOTTLED**

Bud Light ..... 4.5

Budweiser ..... 4.5

Coors Light ..... 4.5

Miller Lite ..... 4.5

Miller 64 ..... 4.5

Michelob Ultra ..... 4.5

Samuel Adams Boston Lager ..... 5.5

Founder's All Day IPA ..... 5.5

Corona Extra ..... 5.5

Urban Chestnut Schnickelfritz ..... 5.5

Heineken ..... 5.5

Angry Orchard ..... 5.5