

The Mixed Grill

Starters ** (Gluten Free)

Quesadillas \$7.50 **Chicken** \$9.50 **Steak** \$11.50

Flour Tortillas filled with Cheddar and Mozzarella Chesses grilled crispy brown and served with Salsa and Sour Cream. Guacamole add \$.50

“Carter” Green Beans \$8.95

Fresh Green Beans Tempura fried and served with Chipotle Mayo and Soy Sauce

Jumbo Shrimp Cocktail ** \$17.95

Traditionally served with Cocktail Sauce and Lemon

Traditional Steak Bites \$16.95

Beef Tenderloin Blackened and served with Mushroom, Scallions and a Soy Beurre Blanc Sauce

Fried or Seared Calamari \$12.95

Fried Point Judith Calamari served with Lemon Aioli and Marinara Sauce *OR* Pan Seared Calamari with Garlic and Fresh Herbs (Gluten Free).

Roasted Brussels Sprouts ** \$8.95 (takes roughly 20 minutes for roasting)

Whole Brussels Sprouts roasted with EVOO and served with Lemon Aioli

Buffalo Chicken Flatbread ** \$13.95 (Gluten Free Flatbread add \$1.50)

Fried boneless Wings, tossed in Buffalo Sauce on a Flatbread Crust with Bleu Cheese Dressing, Diced Celery and topped with Mozzarella and Parmesan Cheese

Margherita Artisan Flatbread ** \$10.95 (Gluten Free Flatbread add \$1.50)

Sun-dried Tomato Pesto, Fresh Basil, Sliced Tomatoes, Fresh Mozzarella and Parmesan Cheese with a Balsamic Reduction on our Flatbread Crust

Cheese Board \$13.95 (Pick Four, served with Toasted Baguette and Date Compote)

Mild

Bold

Smoked Cheddar: Semi Soft Apple Wood Smoked

Goata Blanc: A Goats Cheese with excellent balance of acid and fruit

Purple Haze: Flavored with wild fennel and lavender pollen, Purple Haze is a goat’s milk cheese

MontAmore: A Sweet, Creamy and Fruity Cheese

Pinconning Super Sharp: A super Sharp Cheddar that is semi hard with rich and creamy flavors

Parmesan Reggiano: A hard Italian Cheese made from partly skimmed, unpasteurized Milk

Chipotle Cheddar: A semi-hard Cheddar with the Spicy, Smokey flavor or Chipotle Peppers

Soups and Greens

Baked French Onion \$4.95 **Soup of the Day: Cream of Chicken with Rice**
Provolone and Mozzarella Cup \$3.95 Bowl \$4.95 **Beef Barley**

Customize your salad by adding one of the following toppers:

~ Grilled or Blackened Chicken - \$5

~ Fried or Seared Calamari - \$9

~ 4oz Grilled Flat Iron Steak - \$7

~ 7oz Grilled Tenderloin Tail - \$9

~ Grilled Shrimp - \$12

The Wedge \$7.95
Creamy Bleu Cheese Dressing, Bleu Cheese Crumbles, Celery Salt, Balsamic Drizzle and Crispy Bacon

Caesar \$8.95
Crisp Romaine, Caesar Dressing, Parmesan Cheese, and Pretzel Croutons

Pear and Bleu Cheese Salad \$8.95
Mixed Greens, Sliced Pears, Candied Pecans, and Bleu Cheese Crumbles tossed in White Balsamic Vinaigrette

Chopped Salad \$12.95
Mixed Greens, Ditalini Pasta, Diced Chicken, Scallions, Bleu Cheese Crumbles, Bacon and Tomatoes tossed in Honey Mustard Dressing

Cobb Salad \$12.95
Mixed Greens Topped with Rows of Diced Tomatoes, Bacon, Bleu Cheese, Avocado, Hard Boiled Eggs, and Turkey with your choice of dressing

Grilled Corn Salad \$9.95
Grilled Fresh Corn, Mixed Greens, Green Onions, Red Onions, Red Peppers, Hearts of Palm, Diced Avocado and Cilantro all tossed with Southwest Ranch and topped with shredded Parmesan Cheese, Tortilla, and Prosciutto Crisps

Chef Jeff's Garden Tomatoes \$6.95
Vine Ripe Beefsteak Tomatoes from the club's garden, served on Leaf Lettuce. White Balsamic Vinaigrette or our Sweet Vidalia Onion Dressings are recommended. Add Red Onion \$1.00 Add Avocado Slices \$1.50 Add Fresh Mozzarella \$2.00

Lighter Fare ** (Gluten Free)

Lettuce Wraps \$12.95
Grilled Teriyaki Chicken, Curry Rice Noodles, Carrots, Cucumber, Bean Sprouts, Bibb Lettuce, Wonton Crisps, Chili and Peanut Sauce served on a Platter to create your own

Simply Grilled Salmon \$32.95**
Grilled Asparagus and Lemon Wedge

Char-Grilled Colombia River Sockeye \$33.95
Sockeye Salmon char-grilled and served on Yukon Gold Lobster Mashed Potatoes, Sautéed Baby Spinach and topped with Charred Pineapple Relish

Small Plates and Hand Held ** (Gluten Free)

Black Angus Burger \$10.95
8oz Patty served to your liking

Turkey or Veggie Burger \$12.95

Choose your Bread

- Brioche Burger Bun

Pretzel Roll

Marble Rye

Whole Wheat

White

Gluten Free Burger Bun Add \$2.00

Choose your Toppings

- American Cheese, Swiss, Provolone, Cheddar, Pepper Jack, Bleu Cheese, Sautéed or Raw Onions, Mushrooms, Jalapenos, Green Olives, Kalamata Olives. Bacon, Guacamole, Avocado Add \$1.50

Fried Egg (absolutely!) Add \$1.50

California Chicken Sandwich \$12.95
Grilled Chicken Breast, House Bacon, Cheddar Cheese, Avocado, Lettuce, Tomato and Chipotle Mayo served on a Pretzel Bun

BBQ Tilapia Tacos \$10.95**
Broiled Tilapia glazed with Chef's homemade BBQ sauce served with Flour Tortillas, Cilantro Coleslaw, Salsa, Sour Cream, Guacamole, and a side of Spanish rice. (**GF with Corn Tortillas)

Mini Filet Sandwiches \$12.95 per additional sandwich \$4.50
Three Filet Mignons char-grilled to your liking, served on a Mini Bun with Red Wine Demi and Béarnaise Sauces

Starch and Vegetable Sides Available

Fries or Fresh Cut Fries	Coleslaw	Brussels Sprouts
Sweet Potato Fries (Add \$0.75)	Sautéed Spinach	(Roasted or Steamed)
Rice Pilaf	Broccoli	Vegetable of the Day
Onion Rings	Green Beans	Potato of the Day
Chips	Asparagus (Grilled or Steamed)	
Garlic Whipped Mashed Potatoes	Corn	
Baked Potato	Carrots	
Baked Sweet Potato	Vegetable Medley	

Large Plates ** (Gluten Free)

Summer Primavera \$14.95 with Chicken \$19.95 with Shrimp \$23.95

Grilled Zucchini, Summer Squash, Carrots, Asparagus and Grape Tomatoes tossed with Garlic, Fresh Basil, Extra Virgin Olive Oil, Parmesan Cheese and topped with Asiago Cheese

Chicken Parmesan \$13.95

Parmesan crusted Chicken Breast served on Angel hair pasta with Marinara sauce topped with Provolone Cheese

BBQ Ribs Half Rack \$13.95 Full Rack \$25.95

House braised baby back ribs lathered in chef’s homemade BBQ Sauce

Fresh Seafood ** (Gluten Free)

Pretzel Crusted Halibut \$29.95

Farm raised in Holland with a Jack Daniels Whole Grain Mustard Cream Sauce and sautéed Spinach on top of Roasted Garlic Mashed Potatoes and topped with Frizzled Onions

Grilled Rainbow Trout \$24.95

Wild caught from the streams of North Carolina, char-grilled and topped with a Lemon Herb Butter

Quinoa Crusted Grouper \$27.95

Wild caught from the Florida Coast, crusted in a Quinoa Blend and finished with a squeeze of Fresh Lemon. Served over Honey Roasted Carrots, a grilled Baby Bok Choy Wedge and Roasted Purple Beet Puree.

Swordfish Tacos \$16.95

Cilantro marinated Swordfish pan seared and served with your choice of Corn of Flour Tortillas, Pico de Gallo, Cilantro, Salsa Verde, Sour Cream, Spanish Rice and Guacamole

Steaks and Chops ** (Gluten Free)

The Stonebridge Steak \$19.95

An 8oz cut from the belly of the Steer, Char-Grilled and rich in flavor

Filet Mignon** 6oz. \$25.95 10oz. \$42.95

Locally sourced from Dittmer Ranch in Marseilles, IL and prepared Char Grilled to your liking

Berkshire Pork Chop** \$19.95

12oz Char-Grilled Pork Chop from Mashcoff Farm in Des Moines, IA topped with Bourbon Glaze

Prime New York Strip** \$36.95

Prime 12oz Strip Char-Grilled to your specifications served with Au Jus

Personalize your Steak or Chop with our Signature Sauces, Butters and Crusts

Béarnaise**	Merlot Butter**	Parmesan Crust
Red Wine Demi Glaze	Garlic Butter**	Bleu Cheese Crust
Rosemary Reduction	Truffle Butter**	Twice Baked Potato Crust
Au Jus**	Cilantro Butter**	Horseradish Crust

Desserts

Gelato's \$2.95
Salted Caramel, Double
Chocolate Chip, Pistachio

Cookies \$1.95 each
See server for flavors

Ice Cream \$2.49
Vanilla or Chocolate

Apple Blossom \$5.95 (This item is baked to order, please allow 15 minutes to cook)
Northern Spy Apple wrapped in Flaky Pastry topped with a sprinkle of Cinnamon and Crunchy Crumble
Topping and Glaze. Served warm with a Scoop of Vanilla Ice Cream

Mile High Carrot Cake \$9.95
Six layers of Carrot Cake topped with Cream Cheese Icing

Molten Brandy Truffle Brownie \$10.95
A warm soft Brownie served with Whipped Cream, Chocolate Sauce and Fresh Berries

S'mores \$8.95
Made traditionally with Graham Crackers, Marshmallows and Hershey's Chocolate that melts over a campfire

Dessert Nachos \$9.95
Fried Flour Tortillas tossed in Cinnamon Sugar and topped with Vanilla and Chocolate Ice Cream, Whipped
Cream and assorted Berries, Chocolate and Caramel Sauce and Pecans

Beignets \$8.95
Warm French Donuts tossed in Cinnamon Sugar and served on Vanilla and Chocolate Ice Cream then topped
with Chocolate and Caramel Sauces

Death by Chocolate \$8.95
Flourless Chocolate Cake layered with a Creamy Chocolate Mousse and covered with a Dark Chocolate
Ganache. Enjoy a velvety explosion of chocolate in every bite!

Oktoberfest Specials

Friday, September 14th

Appetizers

Scotch Eggs \$5.95
Breaded hardboiled egg whites filled with deviled egg yolk and served on hollandaise sauce with bacon bits and
sriracha drizzle

Potato Pancake \$5.95
A huge potato pancake served with sour cream and applesauce

Cheddar Cheese Curds \$7.95
Breaded cheese curds fried crisp and served with chipotle ranch dipping sauce and Bavarian mustard

Entrees

Duck Half \$23.95
Slow roasted crispy duck half served with orange sauce

Wienerschnitzel \$23.95
Thin slice of veal lightly breaded sautéed in lemon butter
Alpine version topped with sautéed mushrooms and alpine lace Swiss cheese
Ala Holstein version topped with fried tomatoes and over easy egg

Hungarian Goulash with Chef's Twist \$19.95
All the traditional flavors and vegetables of goulash but made with beef tenderloin instead of stew meat.

All entrees are served with spaetzle, braised red cabbage and Chef's Mom's homemade apple sauce recipe.

Happy Hour Drink Specials