

Homemade Soups

Soup of the Day ♦ Chicken Tortilla ♦ Chili
 Bowl \$5.5 Cup \$3.5
 Bowl of Soup and Clubhouse Salad \$9.5

Featured Sandwiches

All sandwiches include fresh dill pickle spear and your choice of a side item.

Tenderloin Sliders \$13

Our signature sandwich. Grilled beef tenderloin medallions on yeast rolls with sautéed mushrooms and onions, lettuce, tomato, and horseradish sauce.

Reuben \$9

Your choice of grilled **corned beef** or **turkey** piled on marble rye with Swiss cheese, homemade sauerkraut and 1000 Island dressing.

Chip Shots \$8.5

Your choice of chicken salad or tuna salad served on yeast rolls with lettuce and tomato.

Southwest Wrap \$9.5

Seasoned grilled chicken mixed with pico de gallo, shredded lettuce and cheese. Accented with a spicy southwest sauce and folded in a chipotle tortilla.

Monte Cristo \$10

Ham, turkey and Swiss cheese on battered sourdough dusted with powdered sugar, and a side of honey.

Ironhorse Burger \$10

8oz local Hereford beef cooked to your specification. Served open-faced on a Kaiser bun with lettuce, tomato and onion.

Add Bacon - \$1.50 / Add Cheese - \$.75

Ranch Chicken Rollup \$9.5

Chunks of fried chicken mixed with lettuce, tomato, cheese, bacon and ranch dressing stuffed into a wheat flour tortilla.

Legends Club Sandwich \$10

Smoked turkey, cured ham, Swiss and cheddar cheeses stacked with bacon, lettuce, tomato and mayonnaise on multigrain toast.

Chicken Sandwich \$10

6oz boneless chicken breast **grilled** or **fried**, served with lettuce, tomato & onion on a Kaiser bun.

Add Bacon - \$1.50 / Add Cheese - \$.75

Side Items

French Fries ♦ Onion Rings ♦ Cup of Soup ♦ Fresh Fruit ♦ Potato Chips
Rice Pilaf ♦ Sweet Potato Fries ♦ Cottage Cheese ♦ Seasonal Vegetables

Kids Menu

For kids 12 and under. Includes choice of French fries or fresh fruit and a soft drink.
 Adult version does not include drink.

Kid Cheeseburger \$6	Cheese Quesadilla \$5
Kid Chicken Fingers \$6	Kid PB & J \$5
	Kid Hot Dog \$6

Desserts

Homemade Carrot Cake	\$6
Brownie Sundae	\$6
Scoop of Vanilla Ice Cream	\$2

Wines

By the Glass: Copperridge Chardonnay ♦ Cabernet ♦ Merlot ♦ White Zinfandel ♦ Pinot Grigio \$6

Reds

Hess Cabernet	\$40
William Hill Cabernet	\$32
Greg Norman Cab/Merlot Blend	\$39
Blackstone Merlot	\$40
Smoking Loon Pinot Noir	\$33
Mark West Pinot Noir	\$35

Whites

Hess Chardonnay	\$39
Clos du Bois Chardonnay	\$41
Kendall Jackson Chardonnay	\$39
Ecco Domani Pinot Grigio	\$26
Hogue Riesling	\$33

\$2 additional charge for split plate items. 20% gratuity added for parties of 6 or more.

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

Luncheon Entrees

Chef's Special of the Day - Mkt.

Ask your server about today's selection.

Fresh Grilled Salmon or Grouper - Mkt.

Served with rice pilaf and seasonal vegetables.

Beef Stroganoff \$13

Seared tenderloin medallions in a cremini mushroom sauce over fresh pappardelle topped with green onion.

Fish Tacos \$13

Fried or grilled whitefish with shredded cabbage, avocado, pico de gallo, cilantro and chipotle tartar sauce served in a flour tortilla.

Chicken Tenders \$10

Breaded chicken breast strips served with French fries. Honey mustard or BBQ sauce served on request.

Chicken Quesadilla \$10

Grilled flour tortillas stuffed with chicken, cheese, tomatoes and scallions.

Served with shredded lettuce, pico de gallo, sour cream and guacamole.

Jalapenos available upon request.

Steak Quesadilla \$13

Flour tortilla, grilled sliced tenderloin, caramelized onions, sautéed mushrooms and mixed cheeses,

served with shredded lettuce, pico de gallo, sour cream and guacamole.

Jalapenos available upon request.

Memphis Rub or Buffalo Style Wings \$11

8 jumbo chicken wings with a dry Memphis rub or tossed in buffalo sauce and served with celery sticks and your choice of ranch or bleu cheese dressing. Also available in BBQ style.

Salads

Country Cobb Salad \$12

Fresh greens, cucumbers, tomatoes, bacon strips, mixed cheese, boiled egg and croutons. Topped with sliced grilled chicken breast. Served with your choice of dressing.

Fried Chicken Salad \$10.5

Chunks of deep fried chicken tenderloins served on a bed of crisp lettuce with tomatoes and two kinds of cheese. Great with ranch dressing or choose your own.

Trio Salad \$9.5

One scoop each of chicken salad and tuna salad accompanied by a portion of fresh cut seasonal fruit and served over a bed of shredded iceberg lettuce with a slice of homemade banana bread.

Asian Salad \$9

Mixed greens tossed with cucumbers, carrots, red peppers, radishes, almonds, green onions, sesame seeds and a unique soy ginger dressing. Topped with crispy rice noodles.

Goat Cheese Salad \$9

Spring mix with mandarin oranges, goat cheese, toasted almonds, drizzled with a homemade honey vinaigrette.

Apple Spinach Salad \$10

Granny Smith apples, pecans, bleu cheese and baby spinach tossed with apple cider vinaigrette.

Caesar Salad \$7

Classic Caesar of fresh romaine, baked croutons and parmesan.

Clubhouse Salad \$5

A blend of tossed greens, Roma tomatoes, cucumbers, onions and mixed cheeses served with a side of one of our freshly prepared dressings.

Cheese Toast \$1

Two French bread slices topped with melted cheese.

Add Grilled Chicken Breast	\$4
Add Seared Tenderloin	\$8
Add Grilled Salmon or Grouper	\$6

Add Chicken Salad	\$4
Add Tuna Salad	\$4
Add Avocado	\$2

DRESSINGS

Ranch ♦ Honey Mustard ♦ 1000 Island ♦ Bleu Cheese ♦ Soy Ginger

Balsamic Vinaigrette ♦ Honey Vinaigrette

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