



STARTERS

Chicken Wings Half \$7 Whole \$13

Chicken Wings tossed in your choice of sauce, served with celery sticks and choice of ranch or bleu cheese

Sauces: BBQ, Buffalo, Blueberry Chipotle, Garlic Parmesan or Honey Teriyaki

Mozzarella Sticks \$6

Lightly breaded mozzarella cheese planks, Served with marinara sauce

Fried Pickles \$7.75

House-made lightly breaded dill pickle or pickled jalapeño slices; Served with chipotle ranch

Choose half pickles/half jalapeño bottles caps if you prefer!

BBQ Nachos \$7.5

Tortilla chips, pulled pork BBQ, nacho cheese, and pickled jalapeños;

Served with salsa and sour cream

Substitute Chicken \$1

Shrimp Cocktail \$8

Wild caught shrimp (6) boiled then chilled and dusted with Old Bay seasoning.

Served with shredded lettuce, lemon, and fresh horseradish cocktail sauce

Loaded Potato Skins (3) \$5.95

Sour cream, cheese, bacon crumbles, and green onion

Add BBQ Pork \$4 or Grilled Chicken \$5

Shanghai Spring Rolls \$6

House-made spring rolls filled with shrimp, pork and vegetables; Served with hot Chinese mustard and Sweet and Sour "Duck" sauce

Basket of House-made Fried Pork Rinds \$4

Basket of Kettle Chips \$4.75

Served with French Onion dip

Basket of Fries or Sweet Potato Fries \$4.75

Add cheese \$1

SOUPS & SALADS

Soup of the Day Cup \$4 Bowl \$5

Ask your server for Today's Feature

House Salad Side \$3.50 Entrée \$8

Mixed young salad greens with garden vegetables, choice of dressing

Caesar Salad Side \$4 Entrée \$8

Crisp romaine lettuce tossed with classic Caesar dressing and topped with shaved parmesan cheese and croutons

Greek Salad Side \$4.5 Entrée \$8.5

Crisp romaine lettuce with Kalamata olives, red onion, tomato, cucumber and bell peppers, pepperoncinis, tossed with Greek dressing and topped with Feta cheese

Classic Chef Salad \$9.95

House Salad garnished with roasted turkey, ham, Swiss and cheddar cheeses, and hard cooked egg, choice of dressing

Fairway Salad \$9

House-made chunky chicken and Albacore tuna salads, fresh seasonal fruit on a bed of mixed lettuces

Wedge Salad \$6

Quarter head of Iceberg lettuce with bacon, blue cheese crumbles, tomato, red onion, and balsamic vinegar glaze, choice of dressing

Salad Additions:

Grilled Chicken Breast (6 oz) \$5

Grilled Salmon (6 oz) \$9

Grilled Extra Jumbo Shrimp (5) \$7

Additional Side Items:

French Fries or Sweet Potato Fries \$3

Cole Slaw \$2.5

Fresh Seasonal Fruit \$2.5

SANDWICHES & HANDHELDS

Served with Cole Slaw, House-made Kettle Chips or Fresh Seasonal Fruit

Substitute Fries or Sweet Potato Fries \$1.5
Add Bacon to any Sandwich \$1.5

Chicken or Tuna Salad Sandwich or Wrap \$8.5

House-made chunky chicken or Albacore tuna salad on choice of white, multi-grain, or rye bread, toasted or grilled, or wrapped in a wheat or flour tortilla; cheese, lettuce, tomato and onion upon request

Triple Decker Club Sandwich or Wrap \$9.75

Thinly sliced baked ham, roasted turkey, bacon, lettuce, tomato, and mayo on white or multi-grain toast or stuffed into a whole wheat or flour tortilla

Add Cheese \$1

♥ Mediterranean Wrap \$8.5

Warm whole wheat or flour tortilla filled with bean cake, romaine lettuce, red onion, tomato, cucumber and Kalamata olives, tossed with Greek dressing and crumbled feta cheese

Substitute grilled chicken for the bean cake: \$9.5

Grilled Reuben \$9.95

Shaved corned beef with sauerkraut, Swiss cheese and Thousand Island dressing on grilled marbled rye

Philly Cheese Steak \$9

Thinly sliced roasted beef or grilled chicken, peppers, onions and provolone cheese on a toasted hoagie bun

Zeke's Deli Sandwich \$9.5

Roasted turkey breast or ham, choice of cheese (Swiss, American, Provolone, Jack or Cheddar) on choice of white, multi-grain, or rye bread - toasted or grilled if you prefer - lettuce, tomato, and onion upon request

Chicken Tenders \$8.95

Lightly breaded chicken tenders, fried and served with choice of dipping sauce

Make It a Sandwich \$9.5:

On a bun with lettuce and tomato, your choice of dipping sauce

Tavern Dog \$6

Nathan's Famous all beef hot dog topped with chili, cheese, onion and sauerkraut

BBQ Dog \$6

Nathan's Famous all beef hot dog topped with house smoked bbq pork, and cole slaw
Add bacon and diced Jalapenos \$1

CRAFT BURGERS

Served with Cole Slaw, House-made Kettle Chips or Fresh Seasonal Fruit

Substitute Fries or Sweet Potato Fries \$1.5
Add Bacon to any Burger \$1.5

Tavern Burger \$9.25

Lettuce, tomato, red onion and choice of cheese (American, Cheddar, Swiss, Jack or Provolone)

Patty Melt \$9.75

Grilled onions, swiss cheese and mustard on grilled marbled rye bread

Bleu Cheese Burger \$10.5

Bleu cheese crumbles, grilled mushrooms and onions, applewood smoked bacon and horseradish sauce

Mushroom Swiss Burger \$10.5

Grilled mushrooms, applewood smoked bacon and Swiss cheese

♥ Chicken "Burger" \$9.75

Grilled boneless chicken breast, swiss cheese, lettuce, red onion and tomato on whole grain bun with roasted red pepper mayonnaise

♥ Salmon "Burger" \$9.95

Pan grilled house-made salmon patty lightly seasoned with dill, capers and red onion; lettuce, red onion and tomato on brioche bun with roasted red pepper mayonnaise

Bean "Burger" \$8.95

Grilled house-made bean "burger", choice of cheese (Swiss, American, Provolone, Jack or Cheddar), lettuce, tomato, red onion on whole grain bun with roasted red pepper mayonnaise

OR

Enjoy without the bun, served over a house salad with your choice of dressing

Add \$2

♥ Indicates Heart Healthy Options

Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions.



DINNER MENU

LOCAL FAVORITES

All entrées come with house baked rolls and choice of two sides:
fresh vegetable of the day, fresh seasonal fruit, french fries, sweet potato fries,
or rosemary roasted red potatoes

Smashed and loaded red potatoes
topped with cheese, bacon, and green onions ADD: \$1

Grilled Ribeye Steak

Certified Choice Angus Beef ribeye steak that has been dry rubbed with our House Seasoning,
topped with a hand-breaded onion ring and garlic butter

12 ounce \$22

♥ Grilled Salmon Fillet \$17.5

Have it prepared plain, with garlic herb butter, or with sweet chili lime glaze and lime butter

♥ Grilled Chicken Breast \$14.95

Boneless Coleman all natural airline chicken breast;
with your choice of sweet chili lime glaze and lime butter,
or with grilled pineapple and teriyaki glaze

Sautéed Shrimp Chippewa \$18

New Orleans scampi style extra jumbo wild caught shrimp seasoned with creole spice and
sautéed with garlic, white wine, green onions, mushrooms and butter;
served over a grilled french baguette

Southern Fried Jumbo Shrimp \$15.95

Wild caught and hand breaded shrimp; Served with cole slaw, lemon,
and your choice of cocktail or tartar sauce

Old Fashioned Scallop Broil \$18.5

Lightly seasoned sea scallops pan roasted in butter; Served with lemon, cole slaw and
with a grilled french baguette

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