



**LUNCH**

**SERVED from 12:00 p.m. – 4:00 p.m.  
Daily**

**APPETIZERS**

**Onion Rings 6**

**House Cut French Fries 6**

**Artichoke Dip 10**

Artichoke hearts baked together with fresh jalapeno pepper, Pecorino Romano cheese in a creamy dill sauce.

**Chicken Wings 14**

Teriyaki or Buffalo Sauce

**Nachos 8**

Jalapeno or plain cheese, olives, tomato, sour cream

**Add chicken or shrimp (6)**

**SOUP**

**Daily Soup 6**

**SALAD 9**

**Caesar Salad**

Hearts of romaine and little gem lettuce, creamy dressing, Romano cheese, and house-made croutons

**House Salad**

Artisan lettuce, fresh vegetables, sunflower seeds, dried cranberry, cherry tomatoes

**Add chicken or shrimp to salad (6)**

**Baby Back Ribs**

Slow-cooked ribs with house-made honey chipotle BBQ sauce

**1/2 Rack à La Carte 14**

**1/2 Rack Meal 20**

*Meals include house-cut French fries, coleslaw and corn muffin*

**PIZZA**

House-made crust and sauce

**Cheese 13**

**Pepperoni 15**

**Chef's Creation MP**

**Pizza Braids 7**

Pepperoni pizza rolled up into braids served with marinara and ranch

**LARGE PLATES**

**BLTE 15**

Smokey bacon, lettuce, heirloom tomato, with a fried egg and garlic aioli with house-cut French fries or house salad

**Louis Chicken Sandwich 15**

Grilled chicken breast, avocado pesto, bacon, fresh mozzarella and basil on a brioche bun served with house-cut French fries or house salad

**Shrimp Tacos 16**

Cilantro and Lime Shrimp on a white corn tortilla

**Ahi Tuna Trio 22**

Coconut and green onion fried roll; sashimi with seasoned rice; Ahi avocado terrine, mandarin orange sake sauce and orange chili aioli

**Chef's Sliders 10**

3 sliders, served with French fries or house salad

**THE LONGBURGER 15**

1/2 lb. grilled burger, with white cheddar, smoked bacon, chipotle aioli, brioche bun  
\*add fried egg for \$1  
served with house-cut French fries

**BLACK & BLEU BURGER 15**

1/2 lb. grilled, blackened burger topped with melted bleu cheese, caramelized onion, on a brioche bun served with house-cut French fries

All food items are available to go.

An 18% gratuity will be added to parties of 10 or more except for Golf & Dinner packages.

Corkage fee \$15.

Separate checks cannot be accommodated for parties of 10 or more.

Ravyn Rodriguez, Executive Chef  
Nicholas Hagman, Chef de Cuisine