



SOUPS & SALADS

CUP OF CHILI OR SOUP OF THE DAY \$4
BOWL OF CHILI OR SOUP OF THE DAY \$6

DINNER SALAD \$5

Mixed Greens, Cheese, Red Onion, Croutons,
Tomatoes, and your choice of dressing

THE WEDGE \$7

A Wedge of Crisp Iceberg Lettuce, Roquefort
Crumbles, Applewood Smoked Bacon, and
Parmesan-Peppercorn Ranch Dressing

BLACK & BLUE CHICKEN CAESAR SALAD \$13

Caesar Salad, Garnished with Blackened
Chicken and Bleu Cheese Crumbles

SANDWICHES

BBQ BURGER \$15

1/2 pound burger with BBQ pulled Pork Pickled
Onion and Choice of Cheese with 1/2 Wedge
Salad or French Fries

CAJUN SHRIMP PO'BOY \$14

Fried Cajun Shrimp with Lettuce, Tomato
and Citrus Cream Sauce on a Hoagie,
with 1/2 Wedge Salad or French Fries

1/2 POUND BLACK ANGUS BURGER \$14

Served with Applewood Smoked Bacon and
Choice of Cheese, with 1/2 Wedge Salad or French Fries

Add Bacon \$2 Extra

Add Sautéed Onions or in Season Mushrooms \$2.50 Extra

SIDES

-French Fries \$4 -House made Chips \$4
-Potato Salad \$4 -Veggie of the Day \$4

**A 18% Gratuity will Be Added to
Groups of Eight or More**

STARTERS

BREADED CHEESE PLANKS W/MARINARA \$9

TOASTED RAVIOLI WITH MARINARA \$9

FRIED GREEN TOMATO W/CHIPOTLE RANCH \$9

PEEL N EAT SHRIMP (1/2 POUND) \$13

SPECIALTY NACHOS \$9

BBQ Pulled Pork or Philly Cheese Steak

CHEESE & FRUIT PLATE \$14

Add Chef Selection of Meat \$3 Extra

ENTREES

Served with Your Choice of Two Sides

GOLDEN FRIED SHRIMP \$18

12 Pieces with Horseradish Cocktail Sauce

10oz. RIBEYE STEAK \$20

GRILLED CHICKEN BREAST \$15

MONTEREY CHICKEN \$16

Monterey Cheese, Bacon and Cherry Tomatoes
with Chipotle Ranch Sauce

BRISKET TACOS \$16

House Smoked Brisket, Lettuce, Tomatoes
BBQ Sauce & Pickled Onions

Add a Dinner Salad for \$2.50 Extra

Add Sautéed Onions or in Season Mushrooms for \$2.50 Extra

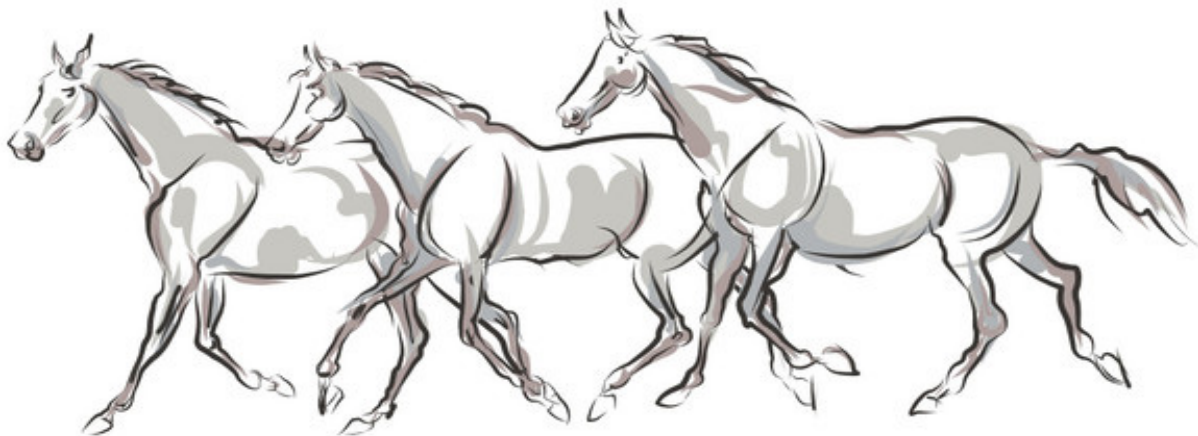
PASTAS

BUTTERNUT SQUASH RAVIOLI \$14

PENNE PASTA \$14

Your Choice of Marinara, Creamy Tomato Sauce,
or Mushroom Marsala Sauce

Add Grilled or Blackened Chicken or Steak for \$5.00 Extra
Add a House Salad for \$2.50 Extra



CHEF'S FEATURED ITEMS

EVENING DINING ONLY



DERBY SALAD \$13

Spinach Salad Served with Feta Cheese, Strawberries,
Candied Pecans and Herbed Vinaigrette
Add Chicken or Steak for \$5 Extra

STEAK & SHRIMP \$19

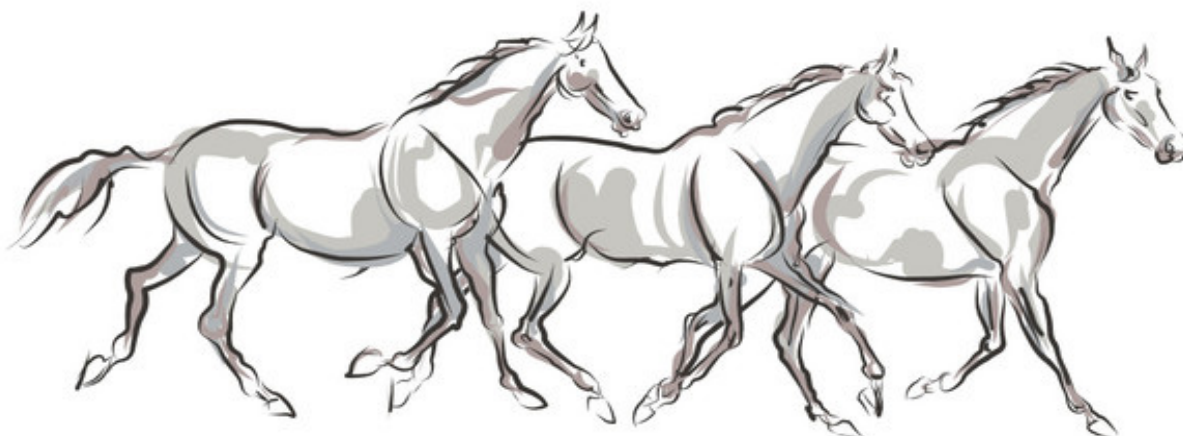
8oz. Sirloin Strip Steak with Five Breaded Jumbo Shrimp
Served with your Choice of Two Sides

SMOKEY SALMON \$15

4oz. Salmon with a Sweet Smokey Glaze
Served with your Choice of Two Sides

BBQ PORK STEAK \$15

14oz. Slowly Cooked Boneless Pork Tenderloin
Served with your Choice of Two Sides



TOP OF THE TURF

BEVERAGES

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew
Mist Twist, Dr. Pepper, Diet Dr. Pepper
Lemonade, Coffee, Iced Tea

WINES

WHITE WINES

	BOTTLE	GLASS
Canyon Road White Zinfandel	\$17	\$5
Dark Horse Chardonnay	\$18	\$6
Ste. Michelle Riesling	\$20	\$7
Ecco Domani Pinot Grigio	\$20	\$7
William Hill Chardonnay	\$26	

RED WINES

	BOTTLE	GLASS
Dark Horse Cabernet	\$18	\$6
Dark Horse Merlot	\$18	\$6
Lucky Star Pinot Noir	\$18	\$6
Kendall Jackson Merlot	\$40	
Kendall Jackson Cabernet	\$40	
Osborne Ximenez Sherry	\$30	\$4 _(3oz pour)

SPARKLING WINES

	BOTTLE
Andre Brut Champagne	\$20
Moet White Star Champagne	\$85

BEER

Miller Lite - Blue Moon - Boulevard
Bud Light - Bud Light Lime - Bud Select
Bud Select 55 - Budweiser - MichelobUltra
Coors - Coors Light - Heineken
Corona - Corona Light - Odouls

DRAFT BEER

Stella Artois - Stella Artois Cidre

VODKA

Absolute - Grey Goose
Helix - Titos
Variety of Pearl Family Flavors

TEQUILA

Quervo

SCOTCH

Chivas - Dewars

GIN

Tangeray

RUM

Bacardi - Bacardi Dark
Captain Morgan - Malibu

WHISKEY/BOURBON

VO - Fireball
Southern Comfort - Makers Mark
Crown Royal - Seagrams 7
Canadian Club - Jack Daniels
Jameson Irish Whiskey