DINNER

APPETIZERS

Soup Du Jour Cup/Bowl	5/7
FRIED PICKLES SMOKEY RANCH DRESSING	10
PIMENTO CHEESE FRITTERS SEASONAL PRESERVES	10
BOOM-BOOM SHRIMP HAND BATTERED CRISPY SHRIMP, BOOM-BOOM SAUCE	12
SMOKED SALMON CROQUETTES POBLANO REMOULADE	12
WILD MUSHROOM TOAST WITH PEACH MASCARPONE	12
BURGERS & WINGS	
SMASH BURGER (2) 40Z PATTIES, LOUIE DRESSING, SAUTEED ONIONS, AMERICAN CHEESE, AND PICKLES SERVED ON A BRIOCHE ROLL	15
HLCC REUBEN GRILLED PASTRAMI ON RYE, SWISS CHEESE, SAUERKRAUT, THOUSAND ISLAND DRESSING, FRENCH FRIES, SIDE SALAD, OR FRESH FRUIT	11
CHICKEN TENDERS HAND BATTERED TENDERLOINS, FRENCH FRIES, SIDE SALAD, OR FRESH FRUIT	10
CHICKEN WINGS 10 CRISPY WINGS, MILD, HOT, BBQ, TEXAS PETE DRY RUB, OR LEMON PEPPER SERVED WITH CARROT AND CELERY STICKS, BLUE CHEESE OR RANCH DIPPING SAUCE	14
SALADS	
CHEF SALAD CHOPPED ICEBERG LETTUCE, GRILLED CHICKEN, HAM, BOILED EGG, BLACK OLIVE, TOMATO, CHEESE, AVOCADO, AND BACON	14
GRILLED CHICKEN CAESAR ROMAINE LETTUCE, PARMESAN, CROUTONS, CAESAR DRESSING, EGG	12
GREEN JACKET SALAD MIXED SALAD GREENS, PARMESAN, GRAPE TOMATOES, RED WINE VINAIGRETTE, CRACKERS, GRILLED CHICKEN BREAST	12
FRIED SHRIMP SALAD MIXED SALAD GREENS, FRIED SHRIMP, OLIVES, TOMATOES, CUCUMBER, CHEDDAR CHEESE, EGG, CROUTONS	12
DRESSINGS	
HOUSE MADE RANCH, HONEY MUSTARD, BLEU CHEESE, FRENCH, RED WINE VINAIGRETTE, ZESTY İTALIAN, CAE BALSAMIC VINAIGRETTE, OLIVE OIL AND VINEGAR	ESAR,

ENTREES, SEAFOOD & STEAK

EACH ENTRÉE COMES WITH TWO SIDES AND A SALAD OF YOUR CHOICE

ASIAN CHICKEN BOWL GREEN ONIONS AND SHIITAKE MUSHROOMS	18
SALMON 80Z FILET, KALE AND MEYER LEMON VINAIGRETTE	21
SHRIMP PLATE FRIED OR GRILLED TARTAR AND/OR COCKTAIL SAUCE	30
LAMB CHOPS 4 BONES, FIG DEMI GLACE	48
BONE-IN PORK CHOP 10oz, STONE-FRUIT COMPOTE	28
CHOPPED STEAK 100Z, MUSHROOMS, ONIONS, GRAVY	28
PORTERHOUSE STEAK 180Z, HERB COMPOUND BUTTER	52
RIBEYE 160Z, HERB COMPOUND BUTTER	38
FILET 80Z, HERB COMPOUND BUTTER	40

SIDES

STARCH	VEGETABLE
MACARONI AND CHEESE	ASPARAGUS
MASHED POTATOES	CREAMED SPINACH
WILD RICE PILAF	MIXED VEGETABLE MEDLEY
BAKED POTATO/SWEET POTATO	WILD MUSHROOM BLEND

EXECUTIVE CHEF DOUG SANNEMAN, CEC