

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

SERVED WITH 1 SIDE OF YOUR CHOICE

SMASH BURGER (2) 4OZ 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,	11
CHICKEN TENDERS HAND BATTERED TENDERLOINS	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 ROMAINE 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
ASIAN CHICKEN BOWL GREEN ONIONS AND SHIITAKE MUSHROOMS (SERVED WITH SOUP OR SALAD)	18

DRESSINGS

HOUSE MADE RANCH, HONEY MUSTARD, BLEU CHEESE, FRENCH, RED WINE VINAIGRETTE, ZESTY ITALIAN, CAESAR, BALSAMIC VINAIGRETTE, OLIVE OIL AND VINEGAR

ENTREES, SEAFOOD & STEAK

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

SALMON 8OZ 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 10OZ, MUSHROOMS, ONIONS, GRAVY	28
PORTERHOUSE STEAK 18OZ, HERB COMPOUND BUTTER	52
RIBEYE 16OZ, HERB COMPOUND BUTTER	38
FILET 8OZ, HERB COMPOUND BUTTER	40

SIDES

STARCH

MACARONI AND CHEESE
MASHED POTATOES
WILD RICE PILAF
BAKED POTATO/SWEET POTATO
SEASONED FRIES

VEGETABLE/FRUIT

ASPARAGUS
CREAMED SPINACH
MIXED VEGETABLE MEDLEY
WILD MUSHROOM BLEND
SIDE SALAD
FRESH FRUIT CUP (+ 1.00)

EXECUTIVE CHEF DOUG SANNEMAN, CEC

REVISED 02/2024