



## STARTERS

To Share Or Not To Share

<b>FRIED GREEN TOMATOES</b> Spicy Dipping Sauce	<b>12</b>
<b>WARM GOAT CHEESE DIP</b> Fig Jam   Chives   Multi Grain Baguette	<b>12</b>
<b>QUESO FUNDIDO</b> White Cheese Dip   Chorizo Sausage   Tortilla Chips	<b>11</b>
<b>TODAY'S SOUP</b> Cup   4   Bowl   6	
<b>COUNTRY CLUB CHILI</b> Texas Style	<b>6</b>

## SMALL PLATES

<b>PASTA AL POMODORO</b> Cavatappi   Roasted Tomatoes   Italian Sausage   Aged Parmesan	<b>17</b>
<b>CARROT PAD THAI</b> Shaved Red Cabbage   Cilantro   Crushed   Peanuts	<b>14</b>
<b>FISH AND CHIPS</b> Beer Battered Cod   French Fries   Cole Slaw	<b>18</b>
<b>CHICKEN TAQUITOS</b> Salsa Roja   Cotija Cheese   Crema   Fresh Cilantro	<b>12</b>
<b>COCONUT CURRY SHRIMP</b> Madras Curry   Chiles   Cilantro	<b>16</b>
<b>BAJA FISH TACOS</b> Blackened Cod   Shredded Cabbage   Cilantro Lime Crema   Pickled Red Onions   Pico	<b>18</b>

## SWEETS

<b>STICKY TOFFEE CAKE</b> Whipped Cream   Caramel   Toasted Walnuts	<b>6</b>
<b>GF CHOCOLATE TORTE</b> Chocolate Ganache   Whipped Cream   Caramel	<b>6</b>
<b>ICE CREAM</b> Chocolate or Vanilla	<b>5</b>

## BALANCED BITES

Fuel How You Perform Without Sacrificing Simple Pleasures

<b>MARINATED SHRIMP BLOODY MARY COCKTAIL</b> Pineapple   Bloody Mary   Diced Cucumber   Heirloom Tomatoes   Shallots	<b>15</b>
<b>FALL BERRY SALAD</b> Arugula   Mint   Blueberries   Roasted Beets   Feta   Marcona Almonds   Pickled Red Onions   Pomegranate & Agave Glaze	<b>13</b>
<b>OPEN FACED CHICKEN CAPRESE SANWICH</b> Grilled Sourdough   Blistered Heirloom Tomato   Goat Cheese   Basil Gremolata House Salad   Choice of Dressing	<b>14</b>
<b>GRILLED PORTABELLA SANDWICH</b> Spicy Sprouts   Pickled Onions   Egg   7-Grain Bun	<b>13</b>
<b>CHARRED JERK CHICKEN</b> Grilled Pineapple & Mango   Spinach & Feta Couscous   Lemon Zest	<b>15</b>

## ENTREES

Entrees Served With House Salad and Choice of One Side

<b>HAND CUT RIBEYE</b> Hickory Seasoned   Boursin Whipped Potatoes	<b>32</b>
<b>SWEET CORN POT PIE</b> Carrots   Yukon Potatoes   Puff Pastry	<b>18</b>
<b>CRISPY CHICKEN CUTLET</b> Panko Crusted   Pesto Aioli   Boursin Whipped Potatoes	<b>24</b>
<b>ATLANTIC SALMON</b> Corn Chowder   Old Bay   Parsley	<b>26</b>
<b>CREAMY ORZO PASTA</b> Parmesan   Spinach   Cherry Tomatoes Grilled Chicken + 5   Shrimp + 6   Salmon + 7	<b>19</b>

## GREENS

<b>WILD BERRY</b> Mixed Greens   Fresh Berries   Bleu Cheese Crumbles   Bacon Red Onion   Candied Pecans   Honey Poppy Seed Dressing	<b>13</b>
<b>CHEF BALSAMO SALAD</b> Mixed Greens   Tomato   Carrot   Onion   Bacon   Hard Boiled Egg   Turkey   Ham   Choice of Dressing	<b>14</b>
<b>CAESAR SALAD</b> Chopped Romaine   Shaved Parmesan   House Made Croutons   Caesar Dressing	<b>11</b>
<b>CUPP COBB SALAD</b> Bacon Bits   Cheddar   Grape Tomatoes   Red Onion   Hard Boiled Egg   Toasted Almonds   Choice of Dressing	<b>14</b>

## SIDES

GRILLED ASPARAGUS	5
HONEY GLAZED CARROTS	5
MAC AND CHEESE	6
BOURSIN WHIPPED POTATOES	5

\*Consuming raw, cooked to order or undercooked meat, poultry, shellfish, seafood or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if you have any dietary requirements or food allergies.



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## BEER

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### BOTTLED BEER

Coors Light	4	Corona Light	6
Blue Moon Belgian White	6	White Claw Hard Seltzer	5
High Noon	6	Corona Extra	6
Miller Lite	4	Voodoo Ranger Juicy Haze IPA	6
New Belgium Fat Tire Belgian White	6	Modelo Especial	6

### DRAFT BEER

Summer Shandy	6 7	Blue Moon	6 7
Truth IPA	6 7	Bell's Two Hearted IPA	6 7
Corona	6 7	Mich Ultra	4 5
Bud Light	4 5	Miller Lite	4 5

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## SIGNATURE COCKTAILS

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<b>ESPOLON GRAND MARGARITA 12</b> Espolon Blanco   Gran Marnier   Agave Nectar   Fresh Squeezed Lime Juice	<b>SVEDKA BLOODY MARY 11</b> Lemon Juice   Horseradish   Tabasco   Worcestershire	<b>YELLOWSTONE OLD FASHIONED 12</b> Yellowstone Bourbon   Luxardo Cherries Orange   Cane Sugar   Angostura Bitters
<b>MAKER'S MARK MANHATTAN 12</b> Sweet Vermouth   Angostura Bitters	<b>DIRTY TANQUERAY MARTINI 11</b> Olive Juice   Dry Vermouth	<b>WHEATLEY RASPBERRY LEMONADE 12</b> Wheatley Vodka   Lemonade   Raspberry
<b>HERRADURA RANCH WATER 12</b> Herradura Tequila   Topo Chico   Lime Tajin	<b>BLACK ORANGE SANGRIA 12</b> Mediterra Red Blend   E&J Brandy   Chambord   Orange Juice   Black Raspberry Syrup	<b>TITO'S AMERICAN MULE 12</b> Ginger Beer   Lime   Mint

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## WINE

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<b>LA JOLIE FLEUR 34</b> Rosé	<b>CANYON ROAD 6 25</b> Pinot Grigio	<b>FREI BROTHERS 15 43</b> Merlot
<b>MEIOMI 43</b> Rosé	<b>POGGIO AL TESORRO SOLOSOLE VERMENTINO 39</b> Pinot Grigio	<b>CANYON ROAD 6 25</b> Cabernet Sauvignon
<b>CANYON ROAD 6 25</b> Chardonnay	<b>J VINEYARDS 43</b> Pinot Gris	<b>MY FAVORITE NEIGHBOR 96</b> Cabernet
<b>TALBOTT KALI HART 8 31</b> Chardonnay	<b>MEIOMI 16</b> Pinot Noir	<b>HARVEY &amp; HARRIET 68</b> Blend
<b>SIMI SONOMA 37</b> Chardonnay	<b>ESTANCIA 8 31</b> Pinot Noir	<b>MEDITERRA IL POGGIONE 15 48</b> Blend
<b>UNSHACKLED 52</b> Sauvignon Blanc	<b>KIM CRAWFORD 14 42</b> Sauvignon Blanc	