

STARTERS	SEASONAL
BUFFALO CHICKEN DIP  creamy buffalo dip served with toasty fresh pita	BRUSCHETTA 10 roasted garlic, tomatoes, shaved parmesan, sour dough roastini
CHORIZO TACOS flour tortillas, guacamole, arugulaa, corn salsa, chorizo, manchego cheese, lime crema LOADED CHIPS 14	DELUXE CHICKEN SANDWICH breaded chicken breast, lettuce, tomato, american cheese, special sauce, brioche buns with sweet potato fries
house made chips, blue cheese fondue, braised short rib, tomatoes, green onions  TARTAN WINGS  14	BIBB SALAD fresh berries, mandarin oranges, pecans, boursin cheese, poppy seed dressing
tossed in choice of buffalo, sweet chili, bbq or dry rub  PEPPERONI FLATBREAD  red sauce, herbs, cheese, pepperoni	SWEET CHILI CHICKEN LETTUCE WRAPS grilled chicken breast, grilled pineapple, sweet chili sauce, roasted red pepper, and leaf lettuce, served with sweet
MARGHERITA FLATBREAD extra virgin olive oil, herbs, arugula, romas, fresh mozzarella, balsamic glaze	potato fries  CUBAN  braised pork, ham, swiss, pickles, honey mustard, cuban
MUSHROOM FLATBREAD wild mushrooms, caramelized onions, white sauce, boursin cheese, mozzerella, truffle oil	bread, served with chips  ANGEL HAIR POMODORO pomodoro sauce over delicate angel hair pasta, handmade
GYRO FLATBREAD  gryo meat, tzatziki sauce, cucumber, tomato, red onion, feta cheese, mozzarella cheese, shredded lettuce	veal meatballs, basil; includes choice of garden or house salad  CHARCUTERIE  2
STUFFED PEPPERS 15 hungarian peppers, asiago cheese, veal, garlic, marinara BACON WRAPPED SCALLOPS 16	artisan meats & cheeses, fresh berries, jams, flatbread crackers
watercress, orange ginger glaze  AHI TUNA* sesame seed five spice, pickled ginger, wasabi, sweet soy	
FIRECRACKER SHRIMP battered shrimp. sweet chili sauce, delicate cream CRAB CAKES 17	PLATES
twin lump crab cakes, watercress, bistro sauce	CHOICE OF GARDEN OR CAESAR SALAD
	BARBECUE PORK CHOPS*  two 6oz pork chops, bbq, whipped sweet potatoes, baked beans, vegetable du jour
LEAFS	SMOKED CHICKEN PENNE smoked chicken, italian sausage, wild mushroom, roasted peppers, spinach, cream
SOUP DU JOUR cup   6   bowl   8 ICEBERG WEDGE 13	GRILLED SALMON PUTTANESCA* tomatoes, capers, olives, crushed pepper, anchovy, basil tossed with linguine
bacon, bleu cheese crumbles, onion straws, tomato, egg, croutons, bleu cheese dressing  CLASSIC CAESAR 13	CHICKEN MEDITERRANEAN  parmesan breaded chicken medallions, capers, sundried tomato, artichokes, parsley, lemon butter, linguini
romaine, shaved parmesan, croutons  CAPRESE  14  vine ripe tomatoes, fresh mozzarella, spring greens, balsamic	AIRLINE CHICKEN BREAST florentine stuffing, roast garlic veloute, rosemary roasted yukon potatoes, fresh vegetables
reduction, extra virgin olive oil  COBB  mixed greens, egg, avocado, tomato, onion, bacon, bleu cheese crumbles with dressing choice	LAKE ERIE WALLEYE  cornmeal dusted, spinach, sun-dried tomato, fresh vegetable lemon butter, smoked gouda scalloped potatoes
ADD TO THE SALADS grilled chicken   7   salmon*   9   sirloin*   10   shrimp   9	SWORDFISH oven bronzed, papaya & mango salsa, lime crema, rosemary roasted yukon potatoes, fresh vegetables
Dressings blue cheese, balsamic vinaigrette, ranch, oil and vinegar, honey mustard, poppy seed, house italian	PIPER RIBEYE*  12oz. grilled to order ribeye, peppercorn, lavender compound butter, and portobello mushrooms accompanied by, smoked gouda scalloped potatoes and seasonal vegetable
IN-BETWEEN	MEDALLION & SCALLOPS medallions, scallops, braised spinach, shiitake mushroom caps, marsala, truffle oil, roasted yukon potatoes, fresh
all items served with choice of chips, hand cut fries, waffle	vegetables
sweet potato fries, tots, or fresh fruit  ITALIAN DELI  14	
ham, capicolla, pepperoni, hard salami, pepper-jack cheese, arugula, tomatoes, onions, banana peppers, served on herb focaccia bread	MORE
TARTAN BURGER *  lettuce, tomato, onions, choice of cheese, brioche bun  SOUTHERN CLUB*  turkey, ham, cheddar, lettuce, tomato, egg, bacon, dijonnaise	THE UNBELIEVABURGER  plant based burger patty, vegan cheddar cheese, pico de gallo, spring greens, served on a gluten free bun, served with waffle sweet potato fries
on sour dough  FARM FRESH CHICKEN SALAD  bacon, walnuts, cranberries, apples, herbed mayo, lettuce,	VEGAN QUINOA AND RICE BOWL sauteed zucchini, yellow squash, roasted red peppers, wild mushroom, tossed with tri-colored quinoa and brown rice in
tomato, focaccia bread  SHORT RIB GRILLED CHEESE  46  white cheddar and american, caramelized onions, garlic aioli,	vegetable broth. choice of srirachi, sweet chilii or teriyaki

texas toast



#### BEER

#### **BOTTLED BEER**

COORS LIGHT
MILLER LIGHT
MICHELOB ULTRA
CORONA LIGHT
CORONA PREMIER
BLUE MOON
VOODOO RANGER
BREW DOG ELVIS JUICE
LAND GRANT SEASONAL
WHITE CLAW
HIGH NOON

#### **DRAFT BEER**

CORONA PREMIER
MILLER LIGHT
OBERON ALE
PERONI
SEASONAL OFFERINGS

## COCKTAILS

SPICY MARGARITA - \$12

21 seeds cucumber jalapeno tequila, lime juice

**CLUB PALOMA - \$11** 

21 seeds grapefruit hibiscus tequila, pink grapefruit juice

EXOTICO BLOODY MARIA - \$10 exotico tequila, bloody mary mix

APEROL SPRITZ - \$11 aperol, prosecco

FRENCH FIELDS 75 - \$13 new amsterdam gin, champagne

CLASSIC GIN MARTINI - \$15 bombay sapphire

PALMER PLUS - \$9 wheatley vodka, iced tea, lemonade

TARTAN TRANSFUSION - \$10 svedka vodka, ginger ale, grape

THE COOPER MARTINI - \$12 grey goose, patron citronage, cranberry, soda, water

LEMON DROP MARTINI - \$14 titos vodka **RED PUNCH - \$13** 

bacardi superior, barcardi raspberry, barcardi limon, grenadine, cranberry

CAPTAIN'S CHERRY COKE - \$11

captain morgan spiced rum, cruzan vanilla rum, grenadine, coca cola

KENTUCKY MULE - \$11 maker's mark, ginger beer

> MANHATTAN - \$16 buffalo trace

OLD FASHIONED - \$17 woodford reserve

## WINE BY THE GLASS

### WHITE WINE

LA MARCA PROSECCO \$8

ESCUADO REAL VINHO VERDO BLEND - \$ 10

CHATEAU DE MICHELLE RIESLING - \$7

KALI HART CHARDONNAY - \$10

JORDAN CHARDONNAY - \$11

SIMI CHARDONNAY - \$12

SCARPETTA PINOT GRIGIO - \$8

VILLA LOREN PINOT GRIGIO - \$9

UNSHACKLED SAUVIGNON BLANC - \$10

KIM CRAWFORD SAUVIGNON BLANC - \$12

# **RED WINE**

LOCATIONS CALIFORNIA BLEND - \$10

HARVEY & HARRIET BLEND - \$12

ESTANCIA PINOT NOIR - \$9

SIERRA DEL MAR PINOT NOIR - \$9

MACMURRAY PINOT NOIR - \$11

MANOS DEL SUR MALBEC - \$9

FREI BROTHERS MERLOT - \$9

VELVET DEVIL MERLOT - \$10

JOSH CABERNET SAUVIGNON - \$8

ET CETERA BY DAVID DUCKHORN CABERNET SAUVIGNON - \$12

SIMI CABERNET SAUVIGNON - \$13

UNSHACKLED CABERNET SAUVIGNON - \$14

MY FAVORITE NEIGHBOR CABERNET SAUVIGNON - \$18