

STARTERS

LOADED TOTS Queso, cheddar, bacon, green onion	10
DEVIL'S ON HORSEBACK bacon wrapped dates, filled with gruyère cheese, spring greens, caramelized onions, bourbon sauce	11
BUFFALO CHICKEN DIP creamy buffalo dip served with toasty fresh pita	11
RUEBEN EGG ROLLS Corned beef, sauerkraut, swiss cheese with a thousand island sipping sauce	13
AHI TUNA* sesame seed five spice, pickled ginger, wasabi and sweet soy	15
FIRECRACKER SHRIMP battered shrimp. sweet chili sauce, delicate cream	16
STUFFED PEPPERS hungarian peppers, asiago cheese, veal, garlic, marinara	14
MARGHERITA FLATBREAD Extra Virgin Olive Oil, Herbs, Arugula, romas, Fresh Mozzarella, Balsamic Glaze.	13
MUSHROOM FLATBREAD Wild mushrooms, caramelized onions, white sauce, boursin cheese, mozzarella, and truffle oil.	14
CHEESEBURGER FLATBREAD Hamburger, onions, tomatoes, cheddar, mozzarella, shredded lettuce, and special sauce, topped with a mayo drizzle	14
PEPPERONI FLATBREAD Red Sauce, Herbs, Cheese, Pepperoni	12
TARTAN WINGS Tossed in choice of Buffalo, Sweet Chili, BBQ, or Dry Rub	13

LEAFS

ADD TO THE SALADS BELOW grilled chicken 6 salmon* 7 sirloin* 8 shrimp 8	
ICEBERG WEDGE bacon, bleu cheese crumbles, onion straws, tomato, egg, croutons, bleu cheese dressing	12
SOUP DU JOUR Cup 5 Bowl 7	
CLASSIC CAESAR romaine, shaved parmesan, croutons	12
COBB mixed greens, egg, avocado, tomato, onion, bacon, bleu cheese crumbles with dressing choice	14
Dressings blue cheese, balsamic vinaigrette, ranch, oil and vinegar, honey mustard, poppy seed, house italian	

IN-BETWEEN

all items served with choice of chips, hand cut fries, waffle sweet potato fries, tots, or fresh fruit	
ITALIAN DELI ham, capicola, pepperoni, hard salami, pepper-jack cheese, arugula, tomatoes, onions, banana peppers, served on herb focaccia bread	13
SHORT RIB GRILLER CHEESE White Cheddar and american, carnalized onions, garlic aioli, texas toast	15
TARTAN BURGER * lettuce, tomato, onions, choice of cheese, brioche bun	14
SOUTHERN CLUB* turkey, ham, cheddar, lettuce, tomato, egg, bacon, dijonnaise on sour dough	14
FARM FRESH CHICKEN SALAD bacon, walnuts, cranberries, apples, herbed mayo, lettuce, tomato, focaccia bread	14

SEASONAL

CAPRESE INSALATA vine ripe red and yellow tomatoes, fresh mozzarella, spring mix, extra-virgin olive oil, balsamic reduction, topped with garden fresh Basil	11
STRAWBERRY PECAN DELIGHT spring mix, farm strawberries, pecans, goat cheese, red onion, poppy seed dressing	12
SWEET CHILI CHICKEN LETTUCE WRAPS grilled chicken breast, grilled pineapple, sweet chili sauce, roasted red pepper, and leaf lettuce, served with sweet potato fries	14
PAR 3 a generous helping chicken, tuna, and egg salad on a bed of mixed greens served with artisan crackers	11
PASTRAMI RUEBEN Marble rye, thin sliced pastrami, swiss cheese, coleslaw, and thousand island dressing	14
ANGEL HAIR POMODORO pomodoro sauce over delicate angel hair pasta, handmade veal meatballs, and basil, choice of house salad.	16

PLATES

CHOICE OF GARDEN OR CAESAR SALAD	
PORK PORTERHOUSE* Smoked and finished with BBQ, bacon cheddar mashed potatoes, seasonal vegetables	22
SMOKED CHICKEN PENNE smoked chicken, Italian sausage, wild mushroom, roasted peppers, spinach, cream	22
GRILLED SALMON PUTTANESCA* tomatoes, capers, olives, crushed pepper, anchovy, basil tossed with linguine	28
CHICKEN MEDITERRANEAN parmesan breaded chicken medallions, capers, sundried tomato, artichokes, parsley, lemon butter, linguini	28
LAKE ERIE WALLEYE cornmeal dusted, spinach, sun-dried tomato, fresh vegetable, lemon butter, wild rice pilaf	28
JUMBO STUFFED SHRIMP SCAMPI two jumbo shrimp stuffed with lump crab and boursin cheese, lemon buerre blanc, and served over linguini, with seasonal vegetables	27
PIPER RIBEYE* 12oz. grilled to order ribeye, peppercorn, lavender compound butter, and portobello mushrooms accompanied by, smoked gouda scalloped potatoes and seasonal vegetable	28
FILET MIGNON* Chargrilled, topped with blue cheese compound, sautéed wild mushrooms, onion straws, bacon cheddar mashed potatoes, seasonal vegetables.	38
TARTAN MEATLOAF beef, veal, rustic gravy, yukon gold mashers, fresh vegetable	22

MORE

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	14
VEGAN QUINOA AND RICE BOWL sauteed zucchini, yellow squash, roasted red peppers, wild mushroom, tossed with tri-colored quinoa and brown rice in a vegetable broth. choice of srirachi, sweet chilies or teriyaki	20

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



BEER

BOTTLED BEER

Coors Light
Miller Lite
Voodoo Ranger Juicy Haze IPA

Blue Moon Belgian White
Corona Light
Land Grant Seasonal

Corona Premier
White Claw Hard Seltzer
Michelob Ultra
Brew Dog Elvis Juice
Seasonal Offerings Upon Request

DRAFT BEER

Miller Lite
Stella
New Belgium Fat Tire Amber Ale
Guinness
Seasonal Offerings Upon request

COCKTAILS

PATRÓN MARGARITA 12
Patrón Margarita

PALMER PLUS 7.5
Svedka, Iced Tea, Lemonade

TRANSFUSION 7.5
Svedka, Ginger Ale, Splash of Grape Juice

SVEDKA BLOODY MARY 8.25
Svedka Bloody Mary

**NEW AMSTERDAM TOM
COLLINS 7.25**
New Amsterdam Tom Collins

EXOTICO PALOMA 7.25
Exotico Paloma

APEROL SPRITZ 10
Prosecco, Aperol, Twist

JIM & GINGER 7.25
Jim & Ginger

WOODFORD OLD FASHIONED 15.50
Woodford Old Fashioned

BUFFALO TRACE MANHATTAN 14.25
Buffalo Trace Manhattan

THE COOPER MARTINI 11
chopin, citronage, splash of cranberry, and
soda, lime twist

**CLASSIC TANQUERAY
MARTINI 13.25**
Classic Tanqueray Martini

LEMON DROP MARTINI 13
titos, splash sour, fresh lemon juice, lemon
twist

WINE BY THE GLASS

WYCLIFF 7
Brut Champagne

LA MARCA 8
Prosecco

MEIOMI 11
Rosé

MASO CANALI 11
Pinot Grigio

KIM CRAWFORD MARLBOROUGH 10
Sauvignon Blanc

KIM CRAWFORD 10
Chardonnay

RAVAGE 9
Red Blend

MACMURRAY RANCH 10
Pinot Noir

CHARLES SMITH 7.50
Merlot

UNSHACKLED 12
Cabernet Sauvignon

SIMI 12.25
Cabernet Sauvignon

CANYON ROAD 7.25
Cabernet Sauvignon

CANYON ROAD 7.25
Chardonnay

CANYON ROAD 7.25
Pinot Grigio

**MAX'S SEASONAL
RECOMMENDATIONS**

FALLEGRO 10
White Blend

SLO JAMS 12
Sauvignon Blanc

FERRARI CARANO 11
Fume Blanc