

Fora

Kitchen and Pub

SHARE

Ahi Tuna* | 14

Sesame seed five spice, pickled ginger, wasabi and sweet soy

Firecracker Shrimp | 15

Battered shrimp, sweet chili sauce, delicate cream

Buffalo Chicken Dip | 10 HH

Creamy buffalo dip served with toasted fresh pita

Stuffed Peppers | 13

Hungarian Peppers, Asiago cheese, veal, garlic, marinara

Loaded Tots | 9 HH

Queso, cheddar, bacon, green onion

Tartan Wings | 12 HH

Buffalo, Sweet Chili, BBQ Or Dry-Rub

Devil's On Horseback HH

Bacon wrapped dates, filled with Gruyère cheese, Spring Greens, Carmalized Onions, Bourbon Sauce | 10

FLATBREADS

Pepperoni | 12 HH

Red Sauce, Herbs, Cheese, Pepperoni.

Margherita | 13

Extra Virgin Olive Oil, Herbs, Arugula, romas, Fresh Mozzarella, Balsamic Glaze.

Mushroom | 14

Wild mushrooms, caramelized onions, white sauce, boursin cheese, mozzarella, and truffle oil.

Italian Butcher Block | 15

Red Sauce, Herbs, Carmalized Onions, Italian Sausage, Pepperoni, Salami, Meatballs, Bacon, Mozzarella, Banana Peppers.

INDULGE

Cheesecake | 6

Lava Cake | 8

Double Chocolate Cake | 6

Ice Cream: | 6

Chocolate, Strawberry, or Vanilla

 : House Favorite

HH: Happy Hour

THE CLUB AT



TARTAN FIELDS

FORK + SPOON

Add Protein | Chicken 5, Shrimp 7, Salmon* 6, and Steak* 7

Soup Du Jour | Cup 5 | Bowl 7

Homemade chili in a Bread Boule | 9

Iceberg Wedge | 11

Bacon, bleu cheese crumbles, onion straws, tomato, egg, croutons, bleu cheese dressing

Autumn Harvest Salad | 13

Spring greens, baby arugula, butternut squash, parsnips, turnips, roasted corn, wild mushrooms, feta cheese, extra virgin olive oil, balsamic glaze

Classic Caesar | 11

Romaine, shaved parmesan, croutons

Cobb | 13

Mixed greens, egg, avocado, tomato, onion, bacon, bleu cheese crumbles with dressing choice

Arugula Salad | 11

Baby arugula, sun-dried cherries, walnuts, goat cheese, served with maple walnut vinaigrette

Dressings | Blue Cheese, Balsamic Vinaigrette, Ranch, Oil and Vinegar, Honey Mustard, Poppy Seed, House Italian

HANDHELDS

Choice of house-made chips, Hand Cut Fries, Waffle Sweet Potato Fries, Tots, or fresh fruit

Tartan Burger* | 13

Lettuce, tomato, onions, choice of cheese, brioche bun

The Unbelievaburger | 14

Plant based burger patty, Vegan Cheddar Cheese, Pico De Gallo, Spring Greens, Served on a Gluten Free Bun. Served with Waffle Sweet Potato Fries

Southern Club* | 13

Turkey, ham, cheddar, lettuce, tomato, egg, bacon, dijonnaise on sour dough

Short Rib Grilled Cheese | 15

White Cheddar and American, Caramelized Onion, Garlic Aioli, Texas Toast

Italian Deli | 12

Ham, Capicola, Pepperoni, Hard Salami, Pepper-Jack Cheese, Arugula, Tomatoes, Onions, Banana Peppers, Served on Herb Focaccia Bread

Farm Fresh Chicken Salad | 13

Bacon, walnuts, cranberries, apples, herbed mayo, lettuce, tomato, focaccia bread

Deluxe Chicken Sandwich | 13

Marinated and breaded chicken breast, brioche bun, lettuce, tomato, American cheese, pickles, special sauce

French Dip | 15

Sourdough bread boule, prowlone, shaved prime rib, horsey sauce, rosemary au jus | 15

MAIN

Choice of garden or caesar salad

Cedar Salmon* | 28

Citrus butter, fresh vegetables, wild rice pilaf, grilled lemon

Chicken Mediterranean | 24

Parmesan breaded chicken medallions, capers, sundried tomato, artichokes, parsley, lemon butter, linguini

Lake Erie Walleye | 28

Cornmeal dusted, spinach, sun-dried tomato, fresh vegetable, lemon butter, wild rice pilaf

Smoked Chicken Penne | 22

Smoked chicken, Italian sausage, wild mushroom, roasted peppers, spinach, cream

Tartan Meatloaf | 22

Beef, veal, rustic gravy, yukon gold mashers, fresh vegetable

Vegan Quinoa and Rice Bowl | 20

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 Chilli or Teriyaki

Jumbo Stuffed Shrimp Scampi | 27

Two Jumbo Shrimp Stuffed with Lump Crab and Boursin Cheese, Lemon Buerre Blanc, and served over Linguini, with seasonal vegetables

Piper Ribeye* | 28

12oz. grilled to order Ribeye, Peppercorn, Lavender Compound Butter, and Portobello Mushrooms. Accompanied by, Smoked Gouda Scalloped Potatoes and Seasonal Vegetable

Stuffed Pork Loin Chop | 22

Corn bread, maple sausage stuffing, caramelized apple, cider demi-glaze, whipped butternut squash, Brussel sprouts with bacon | 22

Brown Sugar Cured Filet Mignon | 36

Wild mushrooms, whiskey demi-glaze, whipped butternut squash, Brussels sprouts with bacon

*Consuming raw, cooked to order or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies. Automatic 20% service charge collected for all food and beverage is not a tip or gratuity. The service charge may be distributed to certain food and beverage service employees.