

## Appetizers

**Jumbo Wings (GF)**  
Served BBQ, Mild, Medium, Hot or Garlic Parmesan, with Blue Cheese and Celery.  
\$13

**Blackened Tuna (GF)**  
Asian spice rubbed and seared rare, served with Wakame seaweed salad, gingered won tons, Sriracha and wasabi sauces.  
\$12

**Petite Fish Tacos**  
Three fried Mahi-Mahi fish tacos with soft shell tortillas, shredded lettuce, diced tomato, cheddar blend cheese and Santa Fe ranch.  
\$9

**Chicken or Steak Quesadilla**  
Melted cheddar and jack cheeses with spring onion and diced tomatoes on a grilled tomato and basil tortilla.  
\$10

**Bang Bang Shrimp**  
House dredged baby shrimp tossed in a zesty bang bang sauce.  
\$9

**Pub Crab Skins (GF)**  
Flash fried potato boats stuffed with cheddar and jack cheese, sweet crab meat, scallions and tomatoes and served with a buttermilk Old Bay dipping sauce.  
\$13

## Salads

**Classic Caesar Salad** \$12  
With Chicken \$15      With Crab Cake \$23  
With Salmon \$20      With Shrimp \$18  
With Scallops \$19

**Par Four (GF) without muffin** \$12  
Chicken salad, tuna salad, wedge tomatoes, cucumber, hard boiled egg and fresh fruit, with your choice of dressing.

**Asian Teriyaki grilled Chicken Salad (GF)** \$15  
A bed of mixed greens tossed with English cucumbers, watermelon radishes, mandarin oranges, Asian shallot shoots, chow mein noodles and marinated grilled chicken breast and finished with a plum, ginger and sesame dressing.

**Grilled Baja Shrimp Salad (GF)** \$16  
Olive oil brushed flame seared Argentine ruby red shrimp, over Arcadian blend lettuce with diced jalapenos, julienne English cucumbers, avocado and halved grape tomatoes and finished with a cilantro honey lime dressing.

**Classic BLT Flank Steak Salad (GF)** \$16  
Fresh mixed greens with smoked bacon, tomato, marinated Angus flank steak, Monterey jack and cheddar cheese and topped with a Santa Fe ranch dressing.

**Grilled Chicken And Apple Salad (GF)** \$15  
Fresh mixed greens, topped with grilled fuji apple slices, Vermont aged cheddar, cinnamon candied pecans, grilled chicken and finished with a brown sugar, scallion and Dijon vinaigrette.

## Casual Fare

**Conestoga Prime Cheese Burger** \$13  
A flame broiled 8oz. USDA Certified Prime pub burger served with your choice of cheese, lettuce and tomato, on a grilled crystal Kaiser roll with fries.

**Beef Brisket Sandwich** \$14  
Slow braised beef brisket, served on a grilled crystal Kaiser roll with melted smoked gouda cheese, roasted shallot aioli, lettuce and tomato and served with fries.

**Cheese Steak** \$12  
Beef or Chicken steak meat with sautéed onions and American cheese, served on a steak roll with fries..

**Crab Cake Sandwich** \$22  
Our homemade jumbo lump crab cake with lettuce and tomato, served on a crystal Kaiser roll with fries.

**Turkey or Black Bean Burger** \$11  
Your choice of burger, topped with fresh avocado, lettuce, tomato and bbq mayo, served on a crystal Kaiser roll with fries.

**Angus Prime Rib French Dip** \$15  
Thin sliced prime rib on a toasted hoagie roll with sautéed onions, melted swiss cheese and French onion jus. Served with fries.

**Fresh Salmon Burger** \$12  
A fresh grilled Atlantic salmon burger topped with an Asian remoulade sauce and served on a grilled crystal Kaiser roll with lettuce and tomato and served with fries..

**Fish and Chips** \$14  
Corona beer battered Pacific cod, served with citrus tartar sauce and fries.

**Kobe Sliders** \$14  
Three two-ounce Kobe beef sliders served on grilled Brioche rolls, topped with smoked Applewood bacon, cheddar cheese, lettuce and tomato, served with fries.

**Pineapple Bacon Chicken Sandwich** \$13  
Grilled chicken breast, pineapple and applewood bacon on a crystal Kaiser roll with pineapple bar b q sauce, lettuce, tomato and fries.

## Additional Items

French Fries \$5  
Sweet Potato Fries \$6  
Onion Rings \$6  
Cheese Fries \$8  
Baked Potato \$3  
Side House/Caesar Salad \$6  
Funnel Cake Fries \$6