

DAILY MENU

ON THE RANGE

CHEF MADE CHILI • 6

ONION GRATIN • 6 » With Crostini and Melted Cheese

SOUP DU JOUR • 5

THE FIRST TEE

ALL AMERICAN SLIDERS • 13 » Three Angus Beef Sliders Topped with Lettuce, Tomato, Onion, Bacon Relish and Cheese

CHICKEN BITES • 13 » Prepared Mild, Hot, Garlic Parmesan, Garlic Teriyaki or Honey BBQ, Served with Choice of Ranch or Bleu Cheese Dipping Sauce

CHICKEN OR SHRIMP QUESADILLA • 15 » Sautéed Peppers, Onions, Mushrooms, Shredded Cheddar and Provolone Cheese

CUBAN SLIDERS • 12 » Cuban Pork Roast Sliced Thin and Topped with Mustard Aioli, Pickles and Melted Cheese

FIRECRACKER SHRIMP • 13 » Jumbo Fried Shrimp Lightly Breaded and Tossed in a Zesty Citrus Sauce

FRIED SCALLOPS • 13 » Bay Scallops Tossed in our Signature Breeding and Fried Until Golden Brown, Served with Garlic Aioli Sauce

FRIED SHRIMP • 13 » Hand Breaded Fried Shrimp, Served with Cocktail sauce

ONION CIRCLES • 9 » Fried Onion Rings, Served with a Mississippi Comeback Sauce

PARMESAN PARSLEY FRIES • 8 » Seasoned and Topped with Parmesan Cheese and Parsley

PRETZEL BREAD • 9 » Served with Honey Mustard Dipping Sauce

REUBEN EGG ROLLS • 14 » Shaved Corned Beef Brisket, Shredded Swiss Cheese and Sauerkraut, Served with Thousand Island Dressing

SOUTHWEST VEGETARIAN QUESADILLA • 13 » Black Bean Corn Salsa, Shredded Cheddar and Provolone Cheese

TEMPURA SHRIMP • 13 » Asian Style Tempura Battered Shrimp, Served with a Citrus Chili Sauce

DOWN THE MIDDLE

CAESAR SALAD • 10 » Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing (Add Chicken 5, Shrimp 6, Salmon 9)

CHICKEN CAESAR SALAD • 15 » Grilled Chicken Breast, Romaine Lettuce, Shaved Parmesan, Croutons and House Caesar Dressing

HALIFAX CHEF SALAD • 14 » Romaine Lettuce Topped with Chopped Black Forest Ham and Cracked Pepper Mill Turkey, Carrots, Bacon, Grape Tomatoes, Vermont Cheddar Cheese, Red Onion, Cucumbers, and Hard Boiled Egg (Substitute Chicken 5, Shrimp 6, Salmon 9)

HOUSE SALAD • 10 » Tomatoes, Cucumbers, Shredded Carrots and Red Cabbage (Add Chicken 5, Shrimp 6, Salmon 9)

SOUTHWEST CHICKEN SALAD • 15 » Grilled Southwest Seasoned Chicken Breast, Romaine Lettuce, Tomato, Avocado, Black Bean Corn Salsa, Fontina Cheese and Zesty Ranch Sauce

WALDORF SALAD • 12 » Chicken Salad on a Bed of Romaine Lettuce with Diced Green Apples and Grapes

SANDWEDGES

BOAR'S HEAD ® DELI • 10 » Your Choice of London Broil Roast Beef, Black Forest Ham or Cracked Pepper Mill Turkey or Chicken Salad, with, Lettuce, Tomato and Mayo on Your Choice of Bread

CARAMELIZED ONION & ARUGULA BURGER • 15 » Certified Angus Burger Topped with Fontina Cheese, Caramelized Onions and Arugula, Served on a Brioche Roll

CHEESESTEAKS • 14 » Your Choice of London Broil Roast Beef or Tender Chicken Breast, Tossed with Sautéed Peppers, Mushrooms, Onions and Melted American Cheese on a Toasted Hoagie

CLASSIC TUNA MELT • 12 » Albacore Tuna Salad, Melted Swiss Cheese on your Choice of Bread

GRANDSTAND HOT DOG • 9 » Boar's Head ® Beef Frank with Mustard, Relish, Ketchup and/or Onions

GRILLED CHICKEN CLUB • 14 » Grilled Chicken Breast, Topped with Bacon, Lettuce, Tomato, Mild Swiss Cheese and Sweet Mustard Aioli, Served on a Brioche Roll

MEDITERRANEAN WRAP • 12 » Stuffed with Grilled Chicken, Spinach, Roasted Red Peppers, Onion and Fresh Herbs, Drizzled with a House Vinaigrette

PAT'S ITALIAN BURGER • 12 » Italian Sausage Patty with Green and Red Peppers, Provolone Cheese and Marinara, Accompanied with Parmesan Parsley Fries

SOUTHWEST CHICKEN WRAP • 12 » Grilled Southwest Seasoned Chicken Breast, Spinach, Tomato, Avocado, Black Bean Corn Salsa, Fontina Cheese and Zesty Ranch Sauce in a Grilled Flour Tortilla

TRADITIONAL REUBEN • 15 » Thinly Sliced Corned Beef Brisket, Mild Swiss Cheese, Sauerkraut and Thousand Island Dressing, Grilled and Served on Organic Rye Bread

TRADITIONAL TURKEY CLUB • 14 » Cracked Pepper Mill Turkey, Bacon, Lettuce, Tomato and Mayo on your Choice of Bread

THE BURGER • 14 » Half Pound Certified Angus Beef, Seasoned and Topped with Lettuce, Tomato and Onion, Served on a Brioche Roll - Add Bacon \$2

WHISKEY GLAZED BLUE CHEESE BURGER • 16 » Certified Angus Prime Rib Steak Burger Topped with Melted Blue Cheese Crumbles, Caramelized Onions and a Whiskey Glaze on a Brioche Roll

POPULAR ADD-ONS: SIDES OF FRUIT, ONION RINGS AND BACON \$2 EACH

SANDWEDGES ARE SERVED WITH CHOICE OF HOUSE MADE CHIPS, POTATO SALAD, COLESLAW OR HOUSE FRIES

CHILI, CHEESE, SAUERKRAUT, BREAD, DRESSINGS AND SAUCES \$1 EACH

Proudly Featuring



Boar's Head

DINNER FAVORITES

CHAMPION STEAK • 21 » Two Rivers Top Sirloin Steak Grilled and Topped with Caramelized Onions and Sautéed Mushrooms

CHICKEN MARSALA • 20 » Chicken Cutlet, Mushrooms and Marsala Wine Sauce

CHICKEN PICCATA • 20 » Chicken Cutlet, Lemon Butter Sauce and Capers

COD AND CHIPS • 21 » Wild Caught Cod Breaded or Broiled, Served with Fries and Cole Slaw

FRIED SCALLOPS & CHIPS • 21 » Seven Breaded and Fried Scallops Served with Fries and Coleslaw

FRIED SHRIMP & CHIPS • 21 » Seven Jumbo Shrimp Breaded and Fried Until Golden Brown, Served with French Fries and Coleslaw

CHEF RECOMMENDATIONS

BRAISED SHORT RIB • 26 » Beef Chuck Short Rib Braised until Fork Tender and Served atop Creamy Mashed Potatoes and Topped with a Port Demi Glace and Fried Onions

GUINNESS STOUT FILET MIGNON • 36 » Certified Choice Black Angus Center Cut 8oz. Filet Mignon Topped with Sautéed Guinness Stout Mushrooms

HONEY GARLIC PORK CHOP • 25 » Herb Marinated Bone In Pork Chop Grilled and Basted with a Honey Garlic Glaze

LEMON BROILED SALMON • 27 » Wild Caught Atlantic Salmon Dusted with Old Bay Seasoning and Broiled with Butter, White Wine and Lemon

LOBSTER RAVIOLI & SHRIMP • 26 » Stuffed Lobster Ravioli Resting on a Bed of Sautéed Spinach, Topped with Seared Shrimp and Scampi Sauce.

DINNER PASTAS

BACON SCALLOP PASTA • 24 » Pan Seared Bay Scallops and Bacon Tossed in a Creamy Garlic Parmesan Sauce, Topped with Diced Tomatoes and Green Onions, Served over a Bed of Penne Pasta

🍷 **BURST CHERRY TOMATO PASTA • 18** » Sautéed Garlic and Onions in a Sauce of Juicy Burst Cherry Tomatoes, Basil and Red Pepper Flakes, Served over a Bed of Gluten Free Penne Pasta - Add Chicken \$6

CAJUN ALFREDO PASTA • 21 » Cajun Seasoned Chicken and Penne Pasta Tossed in our House-Made Alfredo Sauce with Green Onions and Diced Tomato

CHICKEN CARBONARA • 21 » Sautéed Chicken, Onions, Garlic, Chopped Bacon and Green Peas in a Creamy Parmesan Sauce, Served Over a Bed of Linguine and Topped with Fresh Basil and Parsley

LEMON GARLIC PARMESAN SHRIMP PASTA • 22 » Jumbo Shrimp Sautéed in a Butter Lemon Garlic Sauce and Tossed in Fresh Parmesan Cheese, Served over Penne Pasta and Topped with Diced Tomato

ENTRÉES INCLUDE HOUSE SALAD AND DINNER ROLLS

SWEET SPOT

TOASTED COCONUT & PINEAPPLE ICE CREAM • 5

RASPBERRY DONUT CHEESECAKE • 5 » Raspberry Infused Cheesecake Topped with Raspberry Filling, Crumbled Donuts, Powdered Sugar and Whipped Cream

STRAWBERRY LAYER CAKE • 5 » Glistening Strawberry Preserve and Silky Whipped Cream - Taste of Summer All year!

TRIPLE CHOCOLATE MOUSSE • 6 » Traditional Chocolate Base with a Chocolate Mousse Layer and White Chocolate Mousse Layer

**Non Tavern Restaurant and Pub Desserts
are Subject to a \$1 Per person Charge**

Wine Corkage Fee \$20

Reservations for Nine or More are Subject to 20% Gratuity

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Our Grand Ballroom will Accommodate up to 200 people and is the Perfect Location for Lavish Wedding Receptions, Baby or Bridal Showers, Birthday and Anniversary Parties or any Memorable Affair you may be planning. For further information regarding our function rooms please call (386) 523-1902