



Starters

House Fried Thick Cut Potato Chips \$8

with a warm smoked Gouda Pimento cheese dip, topped with diced green onions

Burger Bar Wings, Traditional or Boneless \$11

BBQ, Thai Chili, Garlic Parmesan or Buffalo sauce, served with celery sticks and Ranch

Ghost Cheese Spinach Dip \$9

topped with Parmesan and bacon, served with tortilla chips

Crispy Fried Cheese Curds \$9

served with marinara sauce

Grilled Hereford Beef Quesadilla \$9

with shredded cheddar and jack cheese, Jalapenos, served with Cilantro sour cream, peppers and tomato salsa

Spicy Buffalo Chicken Dip \$8

topped and baked with Jack and cheddar cheese, served with crispy tortilla chips and green onions

BUILD YOUR OWN BURGER

(All our Beef Burgers are locally sourced from rancher owned farms, USDA certified Hereford Beef and all natural ingredients)

Step 1: Choose a Burger \$10

- * ☐ Beef ☐ Chicken ☐ Turkey ☐ Chipotle Black Bean
☐ Rare ☐ Medium Rare ☐ Medium ☐ Medium Well ☐ Well

Step 2: Choose a Cheese

- ☐ Blue Cheese ☐ Smoked Gouda ☐ Cheddar ☐ Swiss ☐ American ☐ Pimento ☐ Pepper Jack ☐ Ghost Pepper

Step 3: Choose Up to Four Toppings

- ☐ Baby Spinach ☐ Red Onions ☐ Black Olives ☐ Cole Slaw ☐ Jalapenos
☐ Pineapple Salsa ☐ Mushrooms ☐ Fiesta Salsa ☐ Tomatoes ☐ Cucumbers ☐ Lettuce
☐ Pickle Chips ☐ Roasted Red Peppers ☐ Sun Dried Tomatoes ☐ Fried Onion Rings
Premium Toppings (add \$.95): ☐ Applewood Smoked Bacon ☐ Fried Egg ☐ Guacamole

Step 4: Choose a Sauce

- ☐ Spicy Chipotle Mayo ☐ Thousand Island ☐ Mayo ☐ Sweet BBQ ☐ Garlic Aioli ☐ Garlic Pepper Ranch
☐ A1 Sauce ☐ Jalapeno Ketchup ☐ Whole Grain Mustard

Step 5: Choose a Bun

- ☐ Brioche Bun ☐ Wheat Bun ☐ Potato Kaiser ☐ Onion Bun ☐ Spinach or Jalapeno Wrap
☐ Go "low carb", no bun

Sides

- Classic French Fries with ketchup \$3 Fried Onion Rings, with smoked Jalapeno ketchup \$3
Sweet Potato Fries with maple mayo \$3 Parmesan French Fries with garlic Aioli \$3

*These Items are offered cooked to order.
Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.



Salads

Thai Chicken Salad \$13

mixed field greens with grilled pineapples, mandarin oranges, grilled chicken, green onions and tomatoes, served with a sweet spicy peanut dressing

***Steak Salad \$15**

mixed field greens, crumbled blue cheese, tomatoes, onion rings and cucumbers topped with a grilled sirloin steak and served with Ranch dressing

Classic Chicken Caesar \$13

chopped romaine, with Caesar dressing, garlic crostini and shaved Parmesan cheese

Seared Salmon Salad \$15

Arcadian baby spring mixed greens with cucumbers, tomatoes, black olives, red onions, roasted red peppers and raspberry vinaigrette

Entrées

Seared Pork Tenderloin \$15

served with a cranberry and apple demi glaze and Gouda buttermilk mashed potatoes, broccoli or green beans

Southern Smothered Chicken \$15

sautéed onions, mushrooms, bacon, a blend of cheddar and Jack cheese, Gouda buttermilk mashed potatoes, green beans or broccoli, smothered in diced tomatoes and chopped green onions

Blackened Salmon \$16

with a fresh grilled tropical Pineapple salsa, rice Pilaf and steamed broccoli or green beans

Trottole Pasta \$15

marinated chicken, fresh spinach, sun dried tomatoes, roasted garlic & parmesan in a spicy white wine cream sauce and topped with diced green onions

Fish and Chips \$13

beer battered white fish fillets with herb garlic remoulade and chips, garnished with a roasted lemon wedge

Milkshakes

Vanilla Bean \$6 Chocolate \$6

Desserts

Warm Apple Crisp, served with vanilla ice cream and drizzled with caramel sauce **\$6**

Zesty Lemon Cream Shortcake, with warm blueberry compote **\$6**

Warm Hot Fudge Brownie, served with vanilla ice cream **\$6**

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