

## Salads & Soup

### Caesar \$8

Crisp romaine lettuce, Italian-herb seasoned croutons, and shaved parmesan cheese tossed in our Caesar dressing. Served with a parmesan crisp.

### Garden Salad \$9

Spring mix, cherry tomatoes, bacon, shredded Monterey-Jack cheese, and cucumbers with your choice of dressing.

**Soup Du Jour** Cup \$3 Bowl \$5

## Entrée Salads

### Wedge \$10

Baby iceberg lettuce with cherry tomatoes, bacon, red onions, and bleu cheese crumbles.  
*Served with your choice of dressing.*

### Buffalo Chicken Cobb \$12

Spicy fried chicken, crisp romaine lettuce, cherry tomatoes, cucumbers, bacon, hard-boiled eggs, roasted-corn salsa, and bleu cheese crumbles.  
*Served with your choice of dressing.*

### Harvest Chopped Salad \$12

Mixed greens, bacon, sliced apples, pears, walnuts, cranberries, and chipotle cranberry cheddar.  
*Tossed in Lemon Poppy Vinaigrette.*

### Spring Salad \$12

Spring mix, candied pecans, feta cheese, strawberries, cranberries, mandarin oranges.  
*Served with Raspberry Vinaigrette.*

### Steak Salad \$17

8 oz. flat iron steak prepared to your liking. Served on a bed of crisp romaine lettuce, bacon, onion straws, bleu cheese crumbles, and cherry tomatoes.  
*Served with Balsamic Vinaigrette.*

#### Dressings & Vinaigrettes

Italian Honey Mustard Bleu Cheese Balsamic Vinaigrette  
Thousand Island Ranch Lemon Poppy Vinaigrette

#### Add Protein to any Salad or Pasta

Chicken \$3 Ahi Tuna \$10 Shrimp \$7 Salmon \$6 Steak \$8



## Appetizers

### Chips & Queso \$7

White queso with tomatoes, peppers, and onions. Served with tortilla chips.

### Southwest Chicken Quesadilla \$8

Grilled chicken breast, Monterey-Jack cheese, peppers, and caramelized onions on your choice of tortilla. Served with homemade salsa.  
*(Can substitute shrimp for chicken for \$2 upcharge)*

### Spinach & Artichoke Dip \$8

Our house-made creamy spinach and artichoke dip. Served with your choice of toasted pita or tortilla chips.  
*Add crab meat for \$2*

### Nachos \$10

Your choice between house-made tortilla or kettle chips, topped with queso, red onions, black olives, tomatoes, jalapeños, and Monterey-Jack cheese.  
*Add Ground Beef for \$2 or Chicken for \$3\**

### Pork Nachos \$12

Your choice between house-made tortilla or kettle chips; topped with queso, red onions, black olives, tomatoes, jalapeños, Monterey-Jack cheese, drunken pork and thick cut bacon.\*

### Sprouts & Cakes \$12

Roasted Brussels sprouts, bacon, onions, red bell peppers, quinoa-spaghetti squash cakes, with garlic aioli.

### Mussels \$12

Traditional French bistro or Spanish style mussels with toast points.

### Ginger Lime Ahi \$18

Sesame crusted ahi tuna, spring mix, ginger lime chimichurri, cucumbers, cashews, pickled ginger, and wasabi.

## Flatbreads/Pizzas

Choice of 12" rustic pan-crust flatbread or thin crust pizza.

### Cheese \$6/11

Signature pizza sauce with Mozzarella, Provolone, Monterey-Jack, and Parmesan cheese.

### Veggie \$7/12

Red pepper pesto, zucchini, squash, mushrooms, red onions, tomatoes, and Mozzarella cheese.

### Margherita \$7/12

Olive oil, tomatoes, red onions, fresh basil, and a shredded Mozzarella-Provolone cheese blend.

### Chicken Spinach Artichoke \$8/14

House-made spinach and artichoke dip with grilled chicken and a shredded Mozzarella-Provolone cheese blend.

### Southwest \$8/14

Chipotle pesto, Andouille sausage, bacon, red onion, red and green bell peppers, Mozzarella, and Monterey-Jack cheese.

### Buffalo Chicken \$9/15

Creamy Alfredo sauce with spicy chicken, bleu cheese crumbles, bacon, red onions, and a shredded Mozzarella-Provolone cheese blend.

### Carne Amour \$9/15

Signature pizza sauce with bacon, Italian sausage, pepperoni, and a shredded Mozzarella-Provolone cheese blend.

## Pastas

### Fettuccine Alfredo \$10

Fettuccine pasta in creamy alfredo sauce.

### Gouda Bacon Mac & Cheese \$10

Radiatori pasta and bacon in house-made gouda pepper cheese sauce.

### Italian Four Cheese Gocce \$12

Four cheese Gocce in a sundried tomato roasted garlic basil cream sauce.

### Cajun Pasta \$15

Fettuccine pasta with Cajun chipotle cream sauce, Andouille sausage, grilled chicken, red and green peppers, and red onions.

## Signature Sandwiches

All sandwiches are served with fries or kettle chips.  
Substitute cottage cheese, fresh fruit, or a side salad for \$2.

### Brookridge Club \$10

Ham, turkey, lettuce, tomato, bacon, and mayonnaise on your choice of wheat, white, or rye bread.

*(Also available as chicken or tuna salad sandwiches)*

### Ultimate BLT \$10

Candied-pepper bacon, roasted garlic mayonnaise, red onions, lettuce, tomatoes, and Ghost Pepper Jack cheese on Jalapeño cornbread.

*Add Chicken \$3*

### Andouille Hoagie \$10

Smoked Andouille sausage, bacon-jalapeño jam, Gouda cheese on a hoagie roll.

### Chicken Caesar Wrap \$10

Grilled chicken with Caesar romaine lettuce and parmesan cheese.

*Served in your choice of spinach, wheat, tomato basil, or flour tortilla.*

### Buffalo Chicken Wrap \$11

Crispy chicken tossed in buffalo sauce with Monterey-Jack cheese, tomatoes, and crisp romaine lettuce.

*Served in your choice of spinach, wheat, tomato basil, or flour tortilla.*

### Red Pepper Chicken \$13

Grilled chicken, red pepper pesto, zucchini, red onions, bacon, and Gouda cheese on an egg bun.

### Drunken Cubano \$14

Drunken pulled pork, smoked ham, thick-cut pork belly, bread and butter pickles, Swiss cheese, cilantro-lime aioli, and Dijon mustard on an herbed flatbread.

## Entrées

All entrees served with one side choice.

### Chicken Marsala \$16

Pan seared chicken breast with marsala mushroom sauce. Served with wild rice.\*

### Apple Butter BBQ Pork Wings \$18

Apple butter BBQ slathered pork wings, served with an apple rosemary cornbread stuffing.\*

### Shrimp Gremolata \$18

Seven sautéed shrimp topped with parsley-mint gremolata and walnuts. Served with wild rice.\*

### Garlic Dijon Shrimp and Salmon \$22

Six ounce salmon fillet and three sautéed shrimp in a garlic Dijon sauce, with rosemary cornbread. Served with wild rice.\*

## Steaks

Choice of: traditional seasoning, black & bleu, or sautéed mushrooms & onions.

*Served with choice of two sides.*

### Bavette Steak \$22

8 oz. bavette steak cooked to your preferred temperature.\*

*Pairs well with: Geyser Peak Pinot Noir*

### KC Strip \$32

12 oz. prime beef cooked to your preferred temperature.\*

*Pairs well with: Hess Cabernet*

## Savory Burgers

Certified 8 oz. angus beef burger cooked to preferred temperature. Served with fries or house chips. Substitute cottage cheese, fresh fruit, or a side salad for \$2.

### Old Fashioned \$10

Topped with lettuce, tomato, red onion, and pickles. Served with your choice of American, Swiss, Cheddar, Pepper Jack, or Ghost Pepper Jack Cheese.\*

### Patty Melt \$11

Served on marble-rye bread with Swiss cheese and grilled onions.\*

### Mushroom Swiss \$11

Topped with sautéed mushrooms, Swiss cheese, lettuce, tomato, onion, and pickles.\*

### Back 9 \$12

Pepper jack cheese, jalapeños, bacon, crispy onion straws, lettuce, and tomato.\*

### KC Royal \$12

Topped with smoked cheddar cheese, BBQ sauce, crispy onion straws, and pickles.\*

### Black & Bleu \$12

Blackened seasoned patty, bleu cheese crumbles, lettuce, tomato, onion, and pickles.\*

## Sides

House Salad \$3

Caesar Salad \$3

Kettle Chips \$2

Fries \$2

Mixed Fruit \$4

Fritters (spaghetti squash, quinoa, spinach, and green onion) \$4

Whipped Potatoes \$3

Loaded Whipped \$4

Cottage Cheese \$3

Seasonal Vegetables \$3

Sweet Mashed Potatoes \$4

## Desserts

### Weekly Chef Special Dessert \$6

*\*Consuming raw or undercooked foods can cause food-borne illnesses especially during pregnancy. Please inform your server if you or anyone in your party has food allergies or special dietary requirements.*