

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.*