

## Salads & Soup

### Caesar \$7

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

### Garden Salad \$8

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 \$9

Baby iceberg lettuce with cherry tomatoes, bacon, red onions, and bleu cheese crumbles.

*Served with your choice of dressing.*

### Italian \$11

Fresh spring mix, banana peppers, red onion, cherry tomatoes, pepperoni, and fresh mozzarella.

*Tossed in pesto vinaigrette.*

### Summer Salad \$12

Fresh spinach, mandarin oranges, cranberries, strawberries, Mediterranean feta cheese, and candied pecans.

*Served with raspberry vinaigrette.*

### Buffalo Chicken Cobb \$12

Spicy chicken, crisp romaine lettuce, cherry tomatoes, cucumbers, bacon, hard-boiled eggs, roasted-corn salsa, and bleu cheese crumbles.

*Served with your choice of dressing.*

### Steak Salad \$15

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 Pesto Vinaigrette Raspberry 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.

*Add Chicken or Barbacoa for \$3\**

### 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 Barbacoa for chicken or substitute shrimp for \$2)*

### 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 \$9

Your choice between house-made tortilla chips or kettle chips, topped with queso, red onions, black olives, tomatoes, jalapeños, and Monterey-Jack cheese.

*Add Chicken or Barbacoa \$3\**

### Chicken Lettuce Wraps \$10

Grilled chicken tossed in Bulldog sauce with spring vegetables.

Served on butter lettuce and topped with crunchy Chow Mein noodles.

### Tappas Platter \$12

Olive tapenade, Carrot-Sriracha hummus, and tomato bruschetta.

Served with pita chips and seasonal vegetables.

### Tex-Mex Seared Ahi Tuna \$18

Chili rubbed seared ahi, with chipotle mayo, fried onions, fresh roasted-corn salsa, and sliced avocado.

## 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

Pesto sauce topped with mushrooms, red onions, black olives, bell peppers, 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.

### Southern Italian \$8/14

Creamy alfredo sauce with Italian sausage, banana peppers, bacon, Mediterranean feta cheese crumbles, and a shredded Mozzarella-Provolone cheese blend, drizzled with chili oil.

### Margherita \$8/14

Light coating of oil with tomato bruschetta, fresh mozzarella, and basil.

### 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 \$9

Fettuccine pasta in creamy alfredo sauce.

### Gouda Bacon Mac & Cheese \$10

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

### Cajun Pasta \$13

Fettuccine pasta with Andouille Cajun-Sriracha sauce, grilled chicken, peppers, and red onions.

### Summertime Pasta \$14

Fettuccine pasta tossed in white wine pesto, mixed with cherry tomatoes, garlic, red onions, fresh mozzarella, and basil.

## Signature Sandwiches

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

### Brookridge Club \$9

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

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

### The Rueben \$9

Shaved corned beef seared and topped with sauerkraut, Swiss cheese, and 1000 Island dressing on marble-rye bread.

### Barbacoa Grilled Cheese \$9

Barbacoa topped with our house-made queso and cheddar cheese in between two slices of toasted white bread.

### Ultimate BLT \$10

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

*Add Chicken \$3*

### Buffalo Chicken Wrap \$10

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.*

### 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.*

### California Club \$12

Grilled chicken with cilantro-lime aioli, avocados, bacon, tomatoes, and lettuce. Served on a fresh ciabatta bun.

*Substitute Salmon \$2\**

### Chipotle Tacos \$12

Three flour tortillas with your choice of Shrimp or Barbacoa. Layered with chipotle mayonnaise, cilantro-lime slaw, Mediterranean Feta cheese crumbles, and heirloom grape tomatoes.

## Entrées

All entrees served with one side choice (except Thai Basil Shrimp).

### Bourbon Maple Mustard Pork Chop \$14

Bone in pork chop, with a bourbon maple mustard glaze with wild rice.\*

### Jamaican Jerk Chicken \$15

Caribbean spiced chicken breast seared and served with white long grain rice with a pineapple jerk sauce.

### Blackened Pineapple Salmon \$17

Creole seasoned salmon fillet and pineapple salsa, served over white long grain rice.\*

### Wild Berry Thyme Duck \$18

Skin on duck breast seared in duck fat, with red wine wild berry sauce stewed with fresh thyme, and served over wild rice.\*

### Thai Basil Shrimp \$18

8 oz. of shrimp stir-fried with mixed peppers, garlic, and onions over seasoned white long grain rice.

### Citrus Fennel Swordfish \$19

Fresh swordfish fillet seared with a fresh slaw of apple, fennel, and cabbage in an orange fennel syrup.\*

## Steaks

Steaks have choice of: **traditional seasoning, black & bleu, or sautéed mushrooms & onions.** Served with choice of two sides.

### Flat Iron Steak \$20

8 oz. flat iron steak cooked to your preferred temperature.\*

*Pairs well with: Erath Resplendent Pinot Noir*

### KC Strip \$29

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

*Pairs well with: Louis Martini 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 \$10

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 \$11

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

### KC Royal \$12

Topped with smoked cheddar cheese, BBQ sauce, 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

Chips \$2

Fries \$2

Mixed Fruit \$4

Whipped Potatoes \$3

Loaded Whipped \$4

Cottage Cheese \$3

Seasonal Vegetables \$3

## Desserts

### Weekly Chef Special Dessert \$6

#### Pazookie \$6

Chocolate chip cookie baked in a cast iron skillet and topped with vanilla bean ice cream and Hershey's chocolate syrup.

*Serves 2-3 people. Please allow 7-10 minutes for prep.*

*\*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.*