

F O O D

Mini “Macs”

Mini Burgers, American Cheese, Grilled Onion,
Lettuce and Thousand Island Dressing

\$8

Spicy Sriracha Wings

Honey Sriracha Sauce

\$12

Shrimp Tempura Skewers

Spicy Aioli and Apricot Chutney

\$11

Hummus

Extra Virgin Olive Oil, Goat Cheese,
Roasted Peppers and Grilled Flat Bread

\$8

Maryland Crab Cake

Sweet Roasted Pepper Rémoulade and Herb Oil

\$11

Tuna Tartare

Potato Tuile, Radishes, Coriander Oil, Jalapeños,
Cucumber Water and Yuzu Emulsion

\$11

Fried Calamari

Sesame Aioli and Green Onions

\$10

The Club “Panini Style”

Turkey, Prosciutto, Roasted Tomatoes
and Aioli on Focaccia

\$11

Artisanal Cheese

Selection of Artisanal Cheeses

\$14

Grilled Chicken Caesar Salad

Creamy Caesar Dressing,
Herb Croutons and Parmesan Cheese

\$11

Roasted Chicken

Asparagus and Potato Puree

\$17

Atlantic Salmon

Wilted Spinach, Oyster Mushrooms
and Tomato Vinaigrette

\$15

Six Ounce New York Sirloin

Garlic Fries and Béarnaise

\$21

Chicken, Salmon & Sirloin available 5:00-10:00pm

COCKTAILS

Palm Court Cosmo

Absolut Citron, Cointreau, Fresh Lime, Cranberry

Bear Necessity

Knob Creak, House Made Limoncello,
Honey-Ginger Syrup, Ale 8, Fresh Lemon

Plum Dandy

Hendrick's Gin, Pimm's Liqueur,
Fresh Plums, Fresh Grapefruit Juice

Limes & Honey

Hangar One Kaffir Lime Vodka,
Green Chartreuse, Honey-Lavender Syrup,
Fresh Lime

The Blues

Stoli Bluberi, Stoli, Blueberries,
Honey-Lavender Syrup, Fresh Lemon

Pink Campari

Sazerac Rye, Campari, Raspberries, Fresh Grapefruit

French Twist

Ciroc Vodka, Chambord,
Pineapple Juice, Champagne

Perfect Pear

Grey Goose La Poiré, Pears, Ginger,
Honey-Ginger Syrup, Fresh Lemon

Pomegranate Eclipse

Firefly Sweet Tea Vodka, Pama,
Fresh Lemon, Cranberry

Orchids Orange

Hangar One Mandarin Blossom,
Hangar One Straight, Fresh Orange Juice, Aperol

Kaffir Lime Gimlet

Hangar One Kaffir Lime Vodka,
Honey-Rosemary Syrup, Fresh Lime Juice

Main Street Mojito

10 Cane Rum, La Perruche Simple Syrup,
Limes, Mint

All \$10

Each of our specialty cocktails is crafted to order
from the freshest ingredients available.
We appreciate your patience while your
selections are prepared.

B E E R

Budweiser	Heineken
Bud Light	Amstel Light
Miller Lite	Guinness
Coors Light	Sam Adams
Michelob Ultra	Sam Adams Seasonal
Corona	Newcastle
Killian's	Blue Moon
Bass	Stella Artois
Warsteiner	Sierra Nevada Pale Ale
Christian Moerlein	O'Doul's

WINES BY THE GLASS

WHITE

Wolf Blass Sparkling	\$8
Australia, N.V.	
Verget Macon-Villages Chardonnay	\$12
Burgundy, France, 2007	
Spellbound Chardonnay	\$9
California, 2007	
Giesen Sauvignon Blanc	\$9
Marlborough, New Zealand, 2008	
Albola Pinot Grigio	\$9
Fruilli, Italy, 2007	
Mosel River Riesling	\$7
Mosel, Germany, 2007	
Trullo Riesling	\$7
Rheinhessen, Germany, 2007	
Beringer White Zinfandel	\$7
California	

RED

Nelms Road Cabernet Sauvignon	\$12
Columbia Valley, Washington, 2007	
Armador Cabernet Sauvignon	\$8
Maipo Valley, Chile, 2006	
Robert Hall Merlot	\$11
Paso Robles, California, 2006	
Michael Sullberg Reserve Merlot	\$8
California, 2007	
Cline Syrah	\$9
California, 2007	
Hangtime Pinot Noir	\$9
California, 2007	
Louis Latour Pinot Noir	\$12
Marsannay, Burgundy, France, 2006	
Terrazas Malbec	\$11
Mendoza, Argentina, 2007	

ROSÉ

Château du Donjon	\$7
Minervois, France, 2008	