

Dinner

APPETIZERS

Chicken Eggrolls Served with sweet chili sauce, \$9.95

Spinach & Artichoke Dip Served with crostini, \$8.95

Roasted Buffalo Cauliflower Served with bleu cheese, carrots, and celery sticks, \$8.95

Peel & Eat Shrimp Half pound, served with lemons and cocktail sauce, \$11.95; 1 pound, \$18.95

SALADS

Nicoise Salad Blend of romaine and arugula tossed in stoneground mustard vinaigrette, topped with kalamata olives, green beans, tomato, onion, boiled egg, and red pepper, \$9.95

Wedge Salad Large wedge of crisp iceberg lettuce topped with tomato, onion, bacon, bleu cheese crumbles and bleu cheese dressing, \$8.95

Caesar Salad A mix of iceberg and romaine lettuce tossed with housemade Caesar dressing, croutons, parmesan cheese and boiled egg, \$8.95

Waldorf Salad Iceberg and romaine lettuce gently tossed in cranberry yogurt vinaigrette, candied pecans, apples, feta cheese and grapes, \$9.95

Add Chicken \$3; Seared Ahi Tuna \$5; Grilled Salmon \$6; 6 Jumbo Grilled Shrimp \$6; Seared Scallops \$8

SANDWICHES

8-Oz. Forbes Burger Hand-patty prime angus ground beef grilled to desired temperature, served on a potato brioche bun with lettuce, tomato, and onion. Choice of cheese; select French fries, sweet potato fries, cottage cheese, coleslaw, or fruit cup, \$12.95; Add bacon 99¢

Substitute Black Bean Burger, add \$1.95

Substitute Grilled Chicken, add \$2.95

Substitute Blacked Salmon, add \$4.95

ENTREES

Each entrée is served with a house or Caesar salad, rolls and butter.

Cup of our homemade soup \$1.99; Small dinner wedge \$2.99

Load your baked potato with cheddar cheese, green onion, bacon, and sour cream for \$1.99

U Club Angus Prime Rib

Braveheart angus prime rib seasoned with garlic, herbs and club spices, slow roasted and served with a baked potato, vegetables and au jus

8 oz. \$16.95; 10 oz. \$19.95; 12 oz. \$22.95; 14 oz. \$25.95; 16 oz. \$28.95

Braveheart Filet Mignon

Braveheart prime angus beef tenderloin, seasoned and grilled to medium rare, served with whipped potatoes, vegetable du jour and finished with stoneground mustard demiglaze reduction.

6 oz. \$24.95, 8 oz. \$28.95

Bone-In Pork Chop

Frenched 12-oz. bone-in pork chop seasoned and grilled, served with whipped potato, vegetable du jour and finished with cranberry apple chutney, \$24.95

Cedar-Planked Salmon

Hot-smoked, off-the-grill cedar-planked salmon, served with wild rice pilaf, vegetable du jour and finished with a dill beurre blanc, \$23.95

Arugula-Crusted Halibut

Arugula pesto and panko bread crumb-crusted halibut and pan fried, served with a roasted butternut squash couscous salad and vegetable du jour, \$24.95

Chicken Piccata

Tender chicken breast lightly seasoned and floured, pan fried with capers, lemon juice, parsley and butter, served with whipped potato and vegetable du jour, \$20.95

Winter Butternut Squash Risotto

Sauteed butternut squash, asparagus, sun-dried tomato, peas and sage. Tossed with arborio rice and finish with cream, butter, parmesan cheese and topped with arugula, \$17.95

Add 6 jumbo sautéed shrimp, \$6; seared scallops, \$8

Ask your server for a wine pairing suggestion with your entrée.



Fabulous Fish Fry Available Only on Fridays. Your choice of fried or baked cod or weekly catch. Served with your choice of potato, vegetable and coleslaw, \$15.95

Blackened 99¢ or Pan Fried 99¢; Soup or Salad \$2