



Lunch Menu

Appetizers

Red Pepper Hummus

\$14

Pita Points

Corkscrew Calamari

\$15

Chili Aioli

Spinach Artichoke Dip

\$13

Pita Points

Fried Zucchini

\$11

Cajun Ranch

Soup & Salad

Soup & Salad Bar

\$18

Chef's selection of 2 soups and a
Hot Entrée

Beverages

All Non-Alcoholic Beverages

\$4

Pepsi Products / Coffee / Tea /
Hot Chocolate / Milk

Add Soup & Salad Bar to

Any Entrée

\$9

Ask your server for our Bakery's Dessert Menu

Sandwiches & Wraps

Served with Kettle Cooked Chips – Substitute French Fries \$2

Reuben's Big Brother

\$20

Corned Beef / Black Oak Ham /
Sauerkraut / 1,000 Island / Swiss /
Thick Marble Rye

Beef Dip

\$19

Sliced Prime Rib / Smoked Provolone /
Balsamic Onions / Creamy Tiger Sauce
/ Au Jus / Steak Roll

Strawberry Arugula Grilled Cheese

\$17

Roasted White Balsamic Strawberries /
Brie Cheese / Arugula / Sour Dough

Blackened Chicken

\$17

6oz. Chicken Breast Blackened /
Lettuce / Tomato / Pickle / Chipotle
Aioli

Shrimp B.L.T. Wrap

\$20

Sautéed Garlic Shrimp / Bacon /
Romaine / Tomato / Cheddar /
Smokey Ranch

Greek Hummus Wrap

\$19

Roasted Red Pepper Hummus /
Arugula / Cucumber / Tomato /
Onion / Olive Tapenade / Feta
Cheese

Ocean Wrap

\$20

Batter Dipped Mahi Mahi / Lettuce
/ Tomato / Cheddar / Remoulade
Sauce

Burgers

Served with Kettle Cooked Chips – Substitute French Fries \$2

Bison Burger

\$21

1/2 LB. Bison / Grilled Onions /
Pepper Jack / Dijon Sauce / Brioche
Bun

All American Burger

\$19

1/2 LB Angus Burger / Lettuce /
Tomato / Onion / American Cheese /
Brioche Bun

BBQ Bacon Burger

\$20

1/2 LB. Angus Burger / Applewood
Bacon / Lettuce / Tomato /
Caramelized
Onion / BBQ Sauce / Brioche Bun

Have your Sandwich, Wrap or Burger made with Beyond Meat \$3

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



Appetizers

Ahi Tuna

\$16

Wasabi / Teriyaki Glaze / Wakame

Goat Cheese Roasted Tomato Bruschetta

\$13

Whipped Goat Cheese / Roasted Tomato / Basil /
Balsamic Drizzle

Crab Stuffed Portobello

\$17

Lump Crab Hoezel / Boursin Cheese / Orange
Marmalade

Top of The Crock

\$7

Onion Broth-Soaked Crostini / Broiled with
Provolone

Chilled Shrimp Cocktail

\$16

Spicy Gazpacho / Fried Tortilla

Honey Glazed Pork Belly

\$14

Jalapeno Polenta / Carrot Puree

Soup

French Onion (T)

\$10

Onion Broth / Sliced Onions / Sherry / Parisian
Crostini / Provolone Cheese

Smoky Tomato Red Pepper with

Mascarpone

\$10

Creamy Tomato Soup / Smoked Paprika / Roasted
Red Pepper / Mascarpone Cheese

Soup Du Jour

\$9

Salad

Pittsburgh Grilled Salad

\$13

Mixed Greens / Tomato / Onion / Cheddar / Fries

Caesar Salad

\$12

Chopped Romaine / Shaved Parmesan / Croutons /
Caesar Dressing

Spinach Salad with Warm Bacon Dressing

\$12

Baby Spinach / Sliced Mushrooms / Hard Cooked
Eggs / Warm Bacon Dressing

Add Grilled Chicken \$7 / Grilled Steak \$11 / Grilled
Salmon \$11

Entrees

Prime Rib

\$40

Au-jus / Horseradish Creme / Roasted Garlic
Mashed Potatoes / Vegetable Du-Jour

Petite Filet and Stuffed Shrimp Ⓣ

\$44

5 oz Filet Mignon / Wild Mushroom Demi /
Two Crab Stuffed Shrimp / Roasted Garlic
Mashed Potatoes / Vegetable Du-Jour

N.Y. Strip Steak

\$45

Caramelized Cipollini Onions / Hotel Maitre
d'Butter / Red Wine Steak Sauce / Roasted
Garlic Mashed Potatoes Vegetable Du-Jour

Salmon Piccata

\$33

Bronzed Salmon Filet / Lemon Caper Sauce /
Saffron White Rice / Vegetable Du-Jour

Wild Mushroom Ravioli

\$28

Wild Mushroom & Ricotta Ravioli / Truffle
Crème / Grilled Garlic Bread

Tuscan Chicken Penne

\$26

Grilled Chicken Breast / Roasted Tomatoes /
Spinach / Onion / Artichoke

Pan Seared Veal Chop 10oz

\$43

Bacon Bell Pepper Ragout / Red Wine
Reduction / Roasted Garlic Mashed Potatoes /
Vegetable Du-Jour

Chicken Shrimp Monterey

\$30

Seared Breast / Jumbo Shrimp / Tomato Garlic
Wine Sauce / Monterey Jack Cheese / Roasted
Garlic Mashed Potatoes

Stuffed Shrimp Michelle Ⓣ

\$32

Crab Stuffed Shrimp / Herb Butter / Saffron
White Rice / Vegetable Du-Jour

Lemon Brown Butter Perch

\$29

Saffron White Rice Pilaf / Vegetable Du-Jour

Beyond Rigatoni Bolognese

\$22

Plant Based Ground Protein / Red Wine
Tomato Sauce

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*

Ⓣ **TRADITIONAL SLOPSIDE MENU ITEMS**



Whites / Rosé

White Zinfandel **\$8 \$35**

Canyon Oaks, California

Light and fruity with plenty of ripe strawberry and melon flavors.

Rosato **\$48**

Vallevo, Abruzzo, Italy 2020

Light and fruity with plenty of ripe strawberry and melon flavors.

Riesling **\$56**

Hans Baer, Germany 2021

Light and delicate with hints of peach and tropical fruit.

Riesling **\$8 \$35**

Villa Sorono, Italy

Fresh, clean, and fruit forward.

Vouvray **\$64**

Jardin en Fleurs, France 2020

A medium-dry mineral scented wine produced from the Chenin Blanc grape.

Garnacha Rose **\$44**

Arrumaco, Spain 2019

Light in color, medium bodied, and loaded with intense raspberry and plum aromas that follow to a crisp silky palate.

Moscato **\$8 \$35**

Canyon Oaks, California

Well-balanced and crisp with, bright flavors of apricots, white peaches, and honeydew melons.

Moscato **\$52**

Infinitus, Castilla, Spain

Lemon yellow color, clean, bright, and slightly carbonic. Scent of rose petal and stone.

Castle Rock Rose

Castle Rock Sauvignon Blanc

Villa Brici Pinot Grigio

Full Bodied

Garnacha **\$56**

Tandem Immune, Spain 2020

Deeply-colored, full and rich with a lingering finish.

Merlot **\$75**

Embankment, Alexander Valley, California 2019

Plum, raspberry and sweet oak aromas lead to a warm, fruity and delightfully balance finish.

Malbec **\$52**

Black Cabra, Argentina 2018

Notes of Macerated black and blue fruit with hints of coffee spice and white pepper.

100% sustainably farmed.

Malbec **\$10 \$40**

Kaleu, Argentina

Super soft and silky, and packed with red currant and bramble fruit.

Zinfandel **\$56**

Guadagni, Rocca 2017, Sonoma, California

Bold and intense flavors of raspberry, cherry, and cranberry. Produced in the Dry Creek Valley, one of the premier Zinfandel growing regions in California.

California Cabernets

Cabernet Sauvignon **\$8 \$35**

Canyon Oaks, Central Coast, California

Fresh fruit aromas of cassis, mint and ripe berry with the same fruit characteristics on the palate.

Cabernet **\$75**

The Verge, Alexander Valley, CA 2020

This classic Alexander Valley Cabernet, showing fruit flavors of black cherry, cassis and plum with overtones of cocoa.

Sparkling

B&G Blanc de Blancs

\$8 \$35

France

Sweet, fresh, French wine with slim green apple notes.

Brut Rosé

\$56

Louis de Belair, France

A delightful blend of Chardonnay and Pinot Noir.

Conti Riccati

\$60

Prosecco, Veneto, Italy

Notes of Macerated black and blue fruit with hints of coffee spice and white pepper.

100% sustainably farmed.

Flavors of Oak

Chardonnay

\$8 \$35

Canyon Oaks, California

Tropical fruit flavors and nuance of oak and vanilla emerge in this medium bodied wine.

Chardonnay

\$68

Oak Farm, Lodi, California 2021

Tropical fruit flavors and nuance of oak and vanilla emerge in this medium bodied wine.

Chardonnay

\$48

Glenbrook, California 2017

Pale straw colors with aroma of fruit and green apples.

Cardiff Chardonnay

Castle Rock Chardonnay

Smooth and Supple

Tempranillo

\$56

Finca Fabian, Spain 2020

Pale straw colors with aroma of fruit and green apples.

Crisp Whites

Sauvignon Blanc **\$12 \$56**

Guadagni, Marble Cliffs 2019, Sonoma, California

Nicely balanced flavors of honeydew melon and peach.

Pinot Gris **\$80**

Left Coast, Willamette Valley Oregon 2017

Bright and tropical with green apple, kiwi, pineapple and citrus aromas with mineral finish.

Chardonnay **\$60**

Le Croix Belle, France

Brilliant color with golden tints. Refreshing and intense notes of citrus fruits and dried notes with a great deal of finesse and mineral character.

Reds

Red Blend **\$75**

Oak Farm Tievoli, Lodi, California 2019

Ripe fruit flavors of plum and blackberry, a blend of zinfandel, barbera, and petite sirah.

Pinot Noir **\$68**

Oregon Trail Oregon, 2017

Aromas of cranberry, red currant, and tart cherry.

This medium bodied wine shows bright notes of raspberry and strawberry on the palate, followed by baking spices.

Merlot **\$8 \$35**

Canyon Oaks, California

Rich and stylish flavors of plum and berry with a touch of nicely integrated oak.

Cardiff Cabernet

Castle Rock Cabernet

Castle Rock Pinot Noir

Beer

Angry Orchard \$8

Hard Cider 5% ABV 12oz Bottle

A crisp and refreshing cider, its fresh apple aroma and slightly sweet, ripe apple flavor make it hard to resist.

Coors Light \$6

Light Lager 4.2% ABV 12oz Bottle

The ultimate in cold refreshment for more than 25 years.

Corona \$8

Mexican Lager 4.5% ABV 12oz Bottle

Crisp, clean and well balanced cerveza with fruity-honey aromas and a touch of malt.

Goose Island IPA \$7

IPA 5.9% ABV 12oz Bottle

A hop lover's dream with an IPA boasting a fruity aroma set off by a dry malt middle and long hop finish

IC Light \$6

Light Lager 4.2% ABV 12oz Bottle

Low on calories and carbs, this is the refreshing, crisp taste and smooth finish preferred by champions everywhere.

Michelob Ultra \$6

Light Lager 4.2% ABV 12oz Bottle

A superior light beer. Brewed using the finest barley malt, select grains, all-imported hops and a pure-cultured yeast strain.

Miller Lite \$6

Light Lager 4.2% ABV 12oz Bottle

The great tasting, less filling beer that defined the American light beer category in 1975.

New Belgium Fat Tire \$7

Amber Ale 5.2% ABV 12oz Bottle

A blend of fine malt presence, fresh herbal hop balance and a touch of fruity yeast to offer drinkers everywhere a timeless craft beer experience with a rare blend of balance and complexity.

New Belgium Juicy Haze \$8

Hazy IPA 7.5% ABV 12oz Can

Packed with bright tropical aromas and brilliant citrusy flavors, this unfiltered IPA wraps up with a pleasantly smooth finish.

Shock Top Belgian White \$7

Wheat Beer 5.2% ABV 12oz Bottle

Belgian-style wheat ale with real orange, lemon and lime peels, and then added a little coriander spice to the mix.

Stella Artois \$8

Pilsner 5.0% ABV 12oz Bottle

Brewed to perfection using the original Stella Artois yeast and the celebrated Saaz hops. It is the optimum premium lager, with its full flavor and clean crisp taste.

White Claw \$8

Hard Seltzer 5% ABV 16oz Can

Black Cherry seamlessly balances the tartness and sweetness of a ripe summer cherry.

Yuengling Lager \$6

Amber Lager 4.5% ABV 12oz Bottle

Famous for its rich amber color and medium-bodied flavor with roasted caramel malt for a subtle sweetness and a combination of cluster and cascade hops.

Coors Edge (Non-Alcoholic) \$5

Non Alcoholic Beer 12oz Bottle

Double brewed for a refreshing taste.