



Appetizers

- Chili Cheese Tots** (GF) \$9
Crispy fried tater tots smothered with homemade beef chili shredded cheddar cheese, scallions and sour cream
- Steak Quesadilla** \$12
Seared steak tips, cheddar jack cheese, bleu cheese crumbles, roasted red peppers, sautéed mushrooms, caramelized onions and a balsamic Aioli
- Artichokes French** (GF) \$8
Egg battered artichoke heart halves served with a lemon sherry butter sauce and topped with Asiago cheese.
- Sriracha Bourbon Meatballs** \$8
(9) Miniature meatballs oven roasted and tossed in a sriracha bourbon sauce. *Marinara also available*
- Zucchini Fries** \$7
Battered zucchini strips deep fried and served with cucumber ranch dipping sauce.
- Chicken Wings** (GF) (9) \$11 (18) \$20
Served with celery sticks and bleu cheese.
(Mild, Medium, Hot, Country Sweet, BBQ, Sriracha Bourbon)
- Coconut Shrimp** \$9
(7) coconut breaded shrimp deep fried and served with a spicy pineapple habanero dipping sauce.
- Grilled Pizza du Jour** \$10
Chefs daily pizza or plain cheese is available
Gluten Free Available \$12
- Chicken Fingers** \$8
(5) Fried chicken fingers served with your choice of sauce.
(Mild, Medium, Hot, Country Sweet, BBQ, Sriracha Bourbon)
- Buffalo Chicken Arancini** \$8
Creamy chicken finger and bleu cheese risotto panko breaded, deep fried and served over wing sauce and topped with bleu cheese dressing.

Sides

Mashed Potatoes, Baked Potato, French Fries, Onion Rings, Tater Tots
Wedge Fries, Sweet Potato Fries, Zucchini Fries, Salad, Caesar Salad,
Tuscan White Beans, Veg du Jour, Pasta w/ Butter, Pasta w/ Marinara

\$4

Soups

- Soup du Jour** Cup \$4 | Bowl \$6
Chef made daily soup.
- Chili** (GF) Cup \$5 | Bowl \$7
Homemade beef chili with peppers, onions and red kidney beans
- French Onion Crock** Cup \$4 | Crock \$6
Homemade French onion soup with a crouton and melted Asiago cheese.

Salads

- House** (GF) \$7
Spring mix, tomatoes, red onions, cucumber, black olives, garlic croutons and your choice of dressing.
- Caesar** \$9
Crisp romaine lettuce, crumbled bacon, asiago cheese and garlic croutons tossed with a creamy Caesar dressing.
Available Gluten Free without croutons
- Iceberg Wedge** (GF) \$7
Crisp iceberg lettuce, creamy bleu cheese, crumbly bleu cheese, red onions, crumbled bacon and tomatoes.
- Beet & Goat** (GF) \$10
Slow roasted beets, goat cheese, raisins and candied pecans served with your choice of dressing.
- Apple Walnut** (GF) \$10
Mixed greens, toasted walnuts, sliced apples and bleu cheese crumbles
- Chopped** (GF) \$10
Finely chopped romaine lettuce, diced tomatoes, cucumbers, red onions, bacon and bleu cheese tossed in a sweet and sour vinaigrette and topped with crispy tater tots.

Add Chicken \$3 | Shrimp \$5 | Steak \$5

Dressings

Balsamic Vinaigrette, Italian, Ranch, Bleu Cheese, 1000 Island,
Honey Mustard, Lemon Vinaigrette, Caesar,
Sweet & Sour, Vidalia Onion Vinaigrette, Oil & Vinegar

Sandwiches & Wraps

- Reuben** \$9
Turkey served with sauerkraut, melted Swiss cheese, Thousand Island dressing on toasted rye bread.
-  **Turkey Cranberry Wrap** \$9
Sliced turkey, roasted red peppers, cranberry mayo, candied pecans, Swiss cheese and romaine lettuce.
- Shaved Steak / Chicken Sandwich** \$11
Shaved steak or shaved chicken, with sautéed mushrooms, caramelized onions, melted Provolone cheese on soft ciabatta roll.
- Chicken Caesar Wrap** \$9
Grilled chicken sliced and mixed with romaine lettuce, crumbled bacon, Asiago cheese and Caesar dressing.
- Buffalo Chicken Wrap or Sandwich** \$9
Panko breaded fried chicken breast tossed with wing sauce, creamy bleu cheese, lettuce, tomato and red onion served on a brioche roll or wrap.
- Back 9 Burger** \$10
8 oz. Angus beef patty grilled to perfection and served on a toasted brioche roll with lettuce, tomato, red onion and choice of cheese.
- Patty Melt** \$10
8 oz. Angus beef patty grilled to perfection, smothered in caramelized onions and Swiss cheese and served on rye bread.
- Grilled Chicken Sandwich** \$9
Twin chicken breasts marinated and grilled, topped with choice of cheese on toasted brioche roll with lettuce, tomato, red onions .
- Mushroom Swiss Burger** \$10
8 oz. Angus beef patty grilled to perfection and smothered with sautéed mushrooms and Swiss cheese. Served on a brioche roll
-  **Bacon Bleu Burger** \$11
8 oz. Angus beef patty served on a brioche roll and topped with Applewood bacon and bleu cheese.
- BLT** \$7
Applewood bacon, lettuce, tomatoes and mayo on your choice of white, wheat or rye bread. Add Turkey \$2
- Grilled Cheese & Tomato** \$6
American cheese and sliced tomato on white, wheat or rye bread. Add Bacon or Turkey \$2
- Fish Sandwich** \$10
Italian breaded haddock, lettuce, tomato and red onion on a ciabatta roll. Served with a lemon wedge and tartar sauce. Friday Only
- Chicken Parmesan Sandwich** \$9
Breaded chicken breast with melted provolone cheese and marinara sauce served on a toasted ciabatta roll.
-  **Bourbon Chicken Wrap** \$9
Grilled chicken, lettuce, tomato, red onion, pepper jack cheese and sriracha bourbon sauce.

Add a side to any sandwich or wrap for \$2

(sandwiches & wraps served with chips & a pickle)

Choice of Cheese: American, Swiss, Provolone, Cheddar, Pepper Jack

Choice of Pastas: Linguine, Angel Hair, Penne or Rigatoni

Entrées

(Entrées all served with a house salad or cup of soup)

- Shrimp & Scallop Scampi** \$19
Shrimp and scallops tossed in a lemon garlic butter sauce and served over a bed of linguine.
-  **Smoked Gouda Mac & Cheese** \$15
Rigatoni pasta tossed with a smoked gouda cheese sauce and bacon. Topped with bread crumbs and baked in the oven.
- Linguine with Clams** \$15
Linguine pasta tossed with red or white clams sauce.
-  **Tuscan Scallops** (GF) \$18
Seared scallops served over sweet and spicy Cannellini beans with carrots, celery and onion.
- Fish Fry** \$15
Beer battered or Italian breaded 10 oz. fresh haddock fillet served with coleslaw, lemon, tartar sauce and your choice of a side.
Haddock Available Friday Only
- Broiled Haddock** (GF) \$15
Cajun, Mesquite or Plain 10 oz. haddock fillet, broiled in white wine and lemon juice, served with coleslaw, lemon, tartar sauce and your choice of a side. *Haddock Available Friday Only*
-  **Chicken Pomodoro** (GF) \$16
Pan seared chicken breasts topped with a tomato basil vodka cream sauce and served over your choice of pasta.
- Chicken Parmesan** \$16
Breaded chicken cutlets topped with melted provolone cheese and marinara sauce. Served over choice of pasta.
- Chicken or Haddock French** (GF) \$16
Twin egg battered chicken breasts or haddock fillet served with a lemon sherry butter sauce served over your choice of pasta.
Haddock Available Friday Only
-  **Chicken Cutlets** \$16
Twin panko breaded chicken breasts served with a house made lemon vinaigrette and Asiago cheese. Served with your choice of side.
- Stockyard Sirloin** (GF) \$19
10 oz. sirloin grilled to perfection and topped with a garlic and herb butter. Served with your choice of a side.
Add sautéed mushrooms and onions \$2
- Filet Mignon** (GF) \$25
(2) 4 oz. Filet Mignon Tournedos grilled to perfection and served with your choice of side.
Add sautéed mushrooms and onions \$2
- Cajun Shrimp** \$19
Seared shrimp, roasted red peppers, sautéed mushrooms, caramelized onions and scallions tossed in a Cajun alfredo sauce over your choice of pasta.
- Eggplant Parmesan** \$15
Breaded eggplant topped with melted provolone cheese and marinara sauce. Served over choice of pasta.
- Chicken Riggies** \$17
Seared chicken tossed in a spicy tomato cream sauce with sautéed onions, bell peppers, cherry peppers and rigatoni pasta.

Sides

Mashed Potatoes, Baked Potato, French Fries, Onion Rings, Tater Tots, Wedge Fries, Sweet Potato Fries, Zucchini Fries, Salad, Caesar Salad, Tuscan White Beans, Veg du Jour, Pasta w/ Butter, Pasta w/ Marinara