

## Appetizers

### Loaded Potato Skins \$9

Fried potato skins topped with bacon, Colby jack, and green onions served with sour cream.

### Chicken Wings \$10

8 pieces of hand-breaded wings.

Make them buffalo or barbeque for \$1.50

### Spinach Artichoke Dip \$6

Creamy spinach and artichoke served with pita bread.

### Shrimp Cocktail \$10

Six peeled, ready to eat served house made cocktail sauce and lemon wedge.

### Lobster Bites \$11

Fried baby lobster served with siracha mayonnaise.

### Blackened Steak Fingers \$14

8oz KC Strip cut into bite size pieces and served with a creamy garlic herb sauce.

## Soups & Salads

*Soups and salads may not be split between two people.*

### Soup du Jour \$3.50 (Crock \$4.25)

Today's soup served piping hot!

### House Salad \$3.95 (Entrée \$6.95)

Mixed greens topped with carrots, cucumbers, and cherry tomatoes with your choice of dressing.  
Add grilled chicken \$5 or seared salmon \$9.

### Caesar Salad \$6 (Entrée \$8)

Chopped Romaine with Parmesan served with anchovies and traditional Caesar dressing.  
Add grilled chicken \$5 or fried baby shrimp \$6.

### Chef Salad \$9 (Entrée \$11)

Mixed greens topped with juicy, tender turkey and ham, cheddar, Swiss, hard boiled egg, cherry tomatoes, and your choice of dressing.  
Add avocado \$2.

### Sycamore Drive Salad \$9 (Entrée \$12)

Mixed greens topped with fresh strawberries, orange supremes, crushed almonds, and served with a Raspberry Vinaigrette.  
Add grilled chicken \$5 or salmon \$9

### Steakhouse Salad \$20

8oz KC strip steak atop mixed greens and served with cherry tomatoes, chopped bacon, portabella mushrooms, bleu cheese crumbles, and a balsamic reduction on the side.

## Entrees

*All entrees come with a choice of either our soup du jour or a house salad as well as our fresh vegetable and starch of the day.*

### **Fried Chicken Tenders & Fries \$10**

4 Hand breaded crispy strips served with honey mustard and barbeque sauces.

### **Grilled Chicken Breast \$15**

Served with a cherry tomato relish.

### **Pork Chops \$14**

6 oz. center cut, grilled. Add a second chop for an additional \$6.

### **Grilled Salmon \$22**

Hand cut fillet served with a pineapple mango chutney.

### **Pan-Seared Seabass \$24**

Fresh fish in a lemon tarragon beurre blanc.

### **Shrimp Scampi \$22**

Shrimp sautéed in garlic, lemon, white wine, and butter.

### **Fried Fan-Tailed Shrimp \$20**

Hand breaded shrimp served with house made cocktail sauce and a lemon wedge.

### **Fettuccine Alfredo \$15**

Add grilled chicken \$4, sautéed shrimp \$6, fried lobster \$8, or 8 oz KC strip \$11.

### **Spaghetti & Meatballs \$16**

Four hand formed beef & Italian sausage meatballs with house made marinara.

## Steak

*Cut daily in house and prepared to your liking.*

### **Filet Mignon**

6 oz. for \$24.

8 oz. for \$29.

### **KC Strip**

8 oz. for \$21.

12 oz. for \$28.

### **Ribeye**

12 oz. bone-out for \$26.

16 oz. bone-out for \$30.

46 oz. Tomahawk for \$52

*Add ons \$2 each: Sautéed mushrooms, caramelized onions, melted bleu cheese crumbles, or House Steak Sauce.  
Make your steak Oscar style for \$4.*

*Add a 12 oz. broiled lobster tail to any steak for \$37.50 (please allow an additional 20 min. cooking time).*

# Sandwiches

*All our sandwiches are served with house made potato chips and a pickle spear. You can upgrade to French fries for \$1.50, sweet potato fries for \$2, onion rings for \$2.50, or add a fruit cup for \$3.*

*Bread choices are white, wheat, marble rye, Texas toast, or flour tortilla.*

## Prime Rib Dip \$12

Shaved ribeye with caramelized onions and Swiss on a hoagie roll and served with au jus for dipping.

## Pork Loin \$10

Grilled or deep fried pork tenderloin on a Brioche bun served with a side of mayonnaise.

## Roast Beef \$9

Sliced roast beef served with cheddar, lettuce, tomato, and creamy horseradish.

## Chicken Sandwich \$10

Grilled or fried chicken breast served on a Brioche bun.

## Classic Clubhouse \$9

Sliced smoked turkey, bacon, Swiss, lettuce, tomato, and mayonnaise.  
Add avocado for \$2.

## Pastrami on Rye \$10

House made Pastrami with caramelized onions, pickles, Swiss, and Dijon served on marble rye.

## Grilled Cheese \$6

Choice of Swiss, cheddar, pepper jack, or provolone on Texas toast.

## Clubhouse Burger \$7

Hand-formed 6 oz. patty made with 100% beef and served on a Brioche bun.

Or ask for the Vegetarian Black Bean Burger served with an avocado.

Add your choice of American, cheddar, Swiss, provolone, or pepper jack.

*Make it a Texas burger with Pepper Jack, bacon, grilled jalapenos, and Texas toothpicks for \$2.50.*

*Add bacon, sautéed mushrooms, sautéed onions, grilled jalapenos \$0.50*

*Add avocado or fried egg \$2.*

# House Made Desserts

Carrot Cake \$6

Crème Brûlée \$5

Brownie & Ice Cream \$4.50