

Salads

Soups and salads may not be split between two people.

House Salad \$5 (Entrée \$7)

Mixed greens topped with carrots, cucumbers, and cherry tomatoes with your choice of dressing.
Add grilled chicken \$6 or seared salmon half \$5 or full \$11.

Caesar Salad \$6 (Entrée \$8)

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

BLT Wedge \$7 (Entrée \$12)

Lettuce wedge with tomato, bacon, cheddar cheese, and ranch.

Chef Salad \$9 (Entrée \$16)

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

Sycamore Drive Salad \$9 (Entrée \$14)

Mixed greens topped with fresh strawberries, orange supremes, crushed almonds, and served with a Raspberry Vinaigrette.
Add grilled chicken \$6 or salmon half \$5 or full \$11.

Steakhouse Salad \$22

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.

Light Entrees

Chicken and Broccoli Pasta \$15

Penne pasta topped with grilled chicken, cooked broccoli, and a white wine sauce.

Grilled Vegetable Platter \$14

Portabella mushrooms, peppers, asparagus, and zucchini with a balsamic reduction.

Flatbread \$9

Flatbread brushed with pesto and topped with roma tomato slices, crumbled feta cheese, and parmesan cheese.

Black Bean Burger \$8

A vegetarian burger made with black beans and topped with avocado and served on a Brioche bun.
Served with sweet potato fries.

Pasta

All pastas served with garlic Texas toast.

Fettucine Alfredo \$12

Fettucine noodles topped with creamy alfredo sauce.

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

Spaghetti & Meatballs \$16

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

Chicken Carbonara \$19

Fettucine pasta topped with grilled chicken breast, bacon, and sweet peas and tossed in a parmesan garlic cream sauce.

Seafood Garlic Pasta \$24

Fettucine noodles topped with shrimp, lobster, red peppers, asparagus, and portabella mushrooms in a garlic white wine butter sauce.

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 \$15

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

Smothered Chicken Breast \$15

Topped with Swiss cheese and brown mushroom gravy.

Chopped Sirloin \$15

A bacon-wrapped beef patty grilled to your liking and topped with a brown mushroom gravy.

Pork Chops \$17 (\$27 for two)

10 oz. bone-in, grilled to your liking.

Fried Fan-Tailed Shrimp \$22

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

Grilled Salmon Steak \$24

Hand cut 8 oz fillet grilled to your liking served with a lemon beurre blanc on the side.

Pan-Seared White Fish \$26

Seasonal fresh fish served with lemon beurre blanc and sweet basil pesto.

Tournedos Con-Bleu \$26

Twin, seared beef medallions topped with bleu cheese sauce and a balsamic glaze.

Steak with Macaroni and Cheese \$32

A 12 oz ribeye served with macaroni and cheese topped with your choice of crab or bacon and jalapeno.

Steak

Cut daily in house and prepared to your liking.

Filet Mignon

6 oz. \$28.

8 oz. \$32.

Prime Cut KC Strip

12 oz. \$30.

Prime Cut Ribeye

12 oz. \$28.

24 oz. bone-in Gentleman's Steak \$46

Add Sautéed mushrooms for \$2

Add an 8 oz. broiled lobster tail to any steak for \$35 (please allow an additional 20 min. cooking time).

Prime Rib

Available Friday and Saturday Nights Only

Served with au jus and creamy horse radish.

10 oz. \$26

14 oz. \$31

Sides

Starch

Baked Potato

Mashed Potatoes

French Fries

Sweet Potato Fries

Rice of the Day

Starch of the Day

Vegetables

Broccoli

Garlic Spinach

Vegetable Medley

Vegetable of the Day

Asparagus for an additional \$2

Baked Macaroni and Cheese with either crab or bacon and jalapeno for an additional \$5

House Made Desserts

House Dessert \$6

Carrot Cake \$6

Crème Brûlée \$5

Brownie & Ice Cream \$4.50

Appetizers

Herb & Parmesan House Chips \$6

Crispy house chips tossed with a garlic, herb butter and parmesan cheese.
Served with ranch dressing.

Livers \$7

Fried or sautéed with onions.
Served with cocktail sauce.

Loaded Potato Skins \$8

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

Chicken Quesadilla \$9

Grilled chicken, cheddar-jack cheese, and pico de gallo quesadilla.
Served with sour cream and guacamole.

Chicken Nachos \$10

Tortilla chips smothered in a cheese sauce and topped with chicken and pico de gallo.
Served with a side of jalapenos.

Chicken Wings \$10

8 pieces of hand-breaded wings with your choose of regular or buffalo flavor
Served with ranch or bleu cheese dressing.

Fried Portabella Mushrooms \$10

Thick sliced, hand-breaded, and fried.
Served with ranch dressing.

Shrimp Cocktail \$11

6 peeled and deveined shrimp.
Served chilled with cocktail sauce.

Pork Wings \$11

6 fall off the bone braised pork shanks.
Served with Caribbean style sauce.

Lobster Bites \$13

Sweet, lightly breaded, bites of lobster.
Served with a spicy, Cajun mayo.

Blackened Steak Fingers \$17

8oz KC Strip blackened and cooked to preference.
Served with ranch dressing.

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 Tenderloin \$10

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

Chicken Sandwich \$10

Grilled or fried chicken breast served on a Brioche bun.

Add bacon or avocado for \$2.

Reuben \$10

House made Pastrami with sour kraut, Swiss cheese, and thousand island dressing served on marble rye toast.

Classic Clubhouse \$9

Sliced smoked turkey, bacon, Swiss, lettuce, tomato, and mayonnaise.

Add avocado for \$2.

Grilled Cheese \$6

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

Tuna Melt \$7

Tuna salad topped with your choice of cheese on marble rye and grilled.

Clubhouse Burger \$8

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

Add your choice of American, cheddar, Swiss, provolone, or pepper jack. For \$0.50.

Mushroom and Swiss Burger \$9

Hand-formed patty topped with mushrooms and Swiss cheese.

Texas Burger \$10

Hand-formed patty topped with Texas toothpicks, bacon, and pepper Jack cheese.