

# 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.