

BASKETS & SANDWICHES

SERVED W/ FRIES OR SIDE SALAD

WINGS	\$17
CHOICE OF BUFFALO, BBQ OR ROASTED GARLIC PARM	
CHICKEN TENDERS	\$12
IRONWOOD CLUB	\$14
HAM, SMOKED TURKEY BREAST, LETTUCE,	
TOMATO, MAYO, AMERICAN CHEESE	
BUILD YOUR OWN BURGER	\$15

JUICY ALL BEEF PATTY W/ CHOICE OF TOPPINGS: LETTUCE, TOMATO, ONION, PICKLE, MUSHROOMS, BACON, EGG, AMERICAN OR SWISS

BOURBON BLT \$13

BACON, LETTUCE, TOMATO AND BACON JAM

CHICKEN BACON WRAP \$15

GRILLED CHICKEN, BACON, LETTUCE, TOMATO & RANCH

CLASSIC QUESADILLA \$10

CHICKEN SANDWICH \$15

ADD CHICKEN +6

CHOICE OF GRILLED OR CRISPY BREAST TOPPED W/ LETTUCE & TOMATO

DINNER

SERVED 5 - CLOSE

CHICKEN PARMESAN \$22

LIGHTLY BREADED CHICKEN BREAST TOPPED W/ A MILD MARINARA & MOZZARELLA CHEESE SERVED W/ PASTA

CHICKEN MARSALA \$22

LIGHTLY BREADED CHICKEN BREAST TOPPED W/ A CREAMY MUSHROOM SAUCE SERVED OVER OVEN ROASTED FINGERLING POTATOES AND GRILLED ASPARAGUS

SEAFOOD DIAVOLO \$25

DECADENT PASTA TOSSED IN A SPICY TOMATO SAUCEW/ MUSSELS & SHRIMP SERVED W/ CROSTINI VEGETARIAN OPTION AVAILABLE

SIRLOIN STEAK \$28

8OZ. SIRLOIN FILET GRILLED TO PERFECTION AND TWO SEASONAL SIDES

DESSERT

ROTATING SELECTION

STARTERS

WINGS	\$12
CHOICE OF BUFFALO, BBQ OR ROASTED GARLIC PARM	
PULLED PORK NACHOS	\$12
MOZZARELLA STICKS	\$1(
SERVED W/ HOUSE MADE MARINARA	
HUMMUS DIP	\$8
SERVED W/CRACKERS	

DINNER SALADS

CLASSIC WEDGE

\$12

CRISP ICEBERG LETTUCE, BACON, BLUE CHEESE CRUMBLE, PURPLE ONION, CHERRY TOMATOES, RANCH DRESSING

GREEK ISLAND

\$12

SPRING MIX, CHERRY TOMATO, KALAMATA OLIVES, FETA, GREEK DRESSING

TRADITIONAL CAESAR

\$12

CRISP ROMAINE, HOUSE MADE CROUTONS, PARMESAN & CAESAR DRESSING

ADD ONS

GRILLED CHICKEN +6 GRILLED SHRIMP +7 GRILLED SALMON +8

SEASONAL SIDES \$4

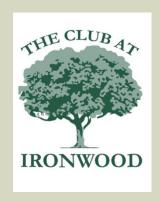
MASHED POTATOES
FINGERLING POTATOES
GREEN BEANS
ASPARAGUS
SIDE SALAD

KIDS \$7

SERVED W/ FRIES

GRILLED CHEESE
CHEESE QUESADILLA
CHICKEN TENDERS
BUTTERED NOODLES





Wine List \$10 glass/\$30 bottle

WYCLIFF BRUT – CALIFORNIA CHAMPAGNE, RIPE APPLE AND PEAR LAYERED WITH HINTS OF HONEY AND CITRUS, LIGHT BODY AND MOUTHFEEL.

WYCLIFF ROSE – CALIFORNIA CHAMPAGNE, BRIGHT CITRUS FLAVORS WITH LAYERS OF RASPBERRIES, STRAWBERRIES, AND HINTS OF PEAR, BALANCED WITH A LIGHT BODY AND REFRESHING MOUTHFEEL.

SCARPETTA PINOT GRIGIO – *ITALIAN WINE, FROM THE FRIULI-VENEZIA GIULIA REGION, AROMAS OF STONE FRUITS AND MELON, LIGHT BUT COMPLEX, MEDIUM BODY.*

JOSH CELLARS CABERNET SAUVIGNON – *CALIFORNIA WINE, FROM THE NORTH COAST REGION, DARK FRUITS AND ROASTED NUTS, AROMAS OF FRESH BLACK CHERRIES, BLACKCURRANT,*

ROSE PETALS, AND ROASTED WALNUTS, FULL-BODIED, PLUSH TEXTURE.

WILLIAM HILL CHARDONAY – *CALIFORNIA WINE, NAPA VALLEY, FULL-BODIED, CREAMY, AROMAS OF GREEN APPLE, RIPE PEAR, AND FRESH-BAKED BRIOCHE, NOTES OF LEMON CURD, VANILLA, AND BUTTERY SHORTBREAD, LONG AND LINGERING FINISH, WITH A SLIGHT FLORAL NOTE.*

WENTE MERLOT – CALIFORNIA WINE, FROM THE LIVERMORE VALLEY REGION, AROMAS OF STRAWBERRY, CHERRY, BLACKBERRY, AND FIG WITH HINTS OF TOAST, BROWN SUGAR, AND SPICE, BRIGHT

ACIDITY, AND INVITING TANNINS, LONG, LUSCIOUS FINISH.

LE GRAND PINOT NOIR – FRENCH WINE, FROM THE LANGUEDOC REGION, PURE AROMAS OF CHERRY, CURRANT, AND SAVORY SPICES, VELVETY TANNINS, LAYERED WITH VANILLA AND SPICE.

FLEURS DE PRAIRE ROSE – FRENCH WINE, FROM THE PROVENCE REGION, PALE SALMON COLOR, DELICATE FLAVORS OF STRAWBERRY, ROSE PETALS, AND HERBS, BRIGHT, REFRESHING ACIDITY, LIGHT BODIED.

BONTERRA SAUVIGNON BLANC – *CALIFORNIA WINE, FROM THE HILLS OF MENDOCINO, CRISP ACIDITY, INTENSE AROMAS OF GRAPEFRUIT, CITRUS, KIWI, A NICE TART FINISH, ORGANIC FARMING PRACTICES,*