

APPETIZERS

Shrimp Cocktail \$9.95

Fried Mushrooms \$11.95

Hot Wings \$10.95
Hot, Mild, or Honey Sriracha

Mozzarella Sticks \$8.95
With Marinara Sauce

Buffalo Calamari \$11.95

SOUPS

Soangetaha Soup
Tomato and Artichoke Bisque
\$4.25 Cup \$6.25 Bowl

Baked French Onion
\$6.25 Bowl

SALADS

Salmon BLT \$15

Grilled salmon on a bed of grilled Tuscan bread, chopped lettuce, Applewood-smoked bacon, and sliced tomatoes; topped with a bacon-lemon dressing

Asian Sesame Salad \$13

Grilled chicken with almonds, carrots, ramen, cucumbers, and cabbage, over mixed greens with a Sesame dressing

Par 3 \$9.95

Chicken Salad, Fresh Fruit, and Cottage Cheese
Served with a side of banana bread

Entrée Caesar Salad \$9

With Chicken \$12 With Shrimp \$14

Coconut Chicken Salad \$14

Mixed greens with coconut chicken, butternut squash, goat cheese, red onions, and candied pecans, finished with balsamic dressing

FLATBREADS & WRAPS

Buffalo Chicken Wrap \$11.95

Buffalo chicken with lettuce, tomato, and shredded cheese.
Served with side of chips or fries.

Shrimp Tacos \$12.50

Seasoned shrimp with cilantro and jalapeno slaw, served with
choice of chips or French fries.

Sausage Flatbread \$12

Sausage and house made marinara

Thai Shrimp Flatbread \$13

Sauteed shrimp with Thai sauce, mozzarella cheese,
and sweet chili vegetable slaw

Garden Flatbread \$12

Veggie flatbread with squash, asparagus, tomato, onion, garlic,
and a balsamic reduction.

Chicken and Cheese Quesadilla \$9

SANDWICHES

(All sandwiches served with a side of chips, fries, or a side salad.)

8oz Thrushwood Farms Burger \$11.95

Cheese: Swiss, American, Blue, Cheddar, or Pepper Jack
Add on: Bacon \$1.00; Grilled Onions \$1.00; Fried Egg \$1.00;
Sautéed Mushrooms \$2.00

Club Sandwich \$11.95

Classic club with ham, turkey, bacon, Swiss, cheddar, lettuce, tomato, & mayo

Breaded Tenderloin \$10.95

Hand pounded pork loin breaded in panko bread crumbs on a brioche bun

Chicken Cordon Bleu Sandwich \$11.95

Grilled chicken breast topped with ham and Swiss cheese with roasted garlic
and mustard aioli

