

**SHRIMP COCKTAIL***Jumbo Gulf Shrimp Served on Ice with Cocktail Sauce and Lemon \$9***MARTINI SCALLOPS***Seared Fresh Diver Scallops with a Vodka-Tomato Sauce \$9***WOODLANDS WINGS***Spicy Buffalo Chicken served with Carrot & Celery Sticks and our Specialty Hot Sauce \$11***CHICKEN QUESADILLA***Grilled Chicken Breast, Black Beans, Tomatoes, Scallions and Sweet Chilis in a Jalapeño Tortilla \$10***MEDITERRANEAN CROSTINI***Toasted Sliced French Bread with Grape Tomatoes, Marinated Olives, Fresh Botticelli Farms Basil, Roasted Garlic, Crispy Leeks and Melted Fresh Buffalo Mozzarella Cheese with a Balsamic Reduction \$9***DOMESTIC AND IMPORTED CHEESE PLATE***MontAmoré, Mindoro Bleu, Boursin and Chevre Cheese Plate with Craisins, Walnuts, Grapes, Dried Apricots and Crostini \$13***SAUSAGE & CORN CHOWDER***Signature Eagle Ridge Specialty \$4 CUP \$5 BOWL***FEATURED SOUP OF THE DAY \$4 CUP \$5 BOWL****COBB SALAD***House Mixed Greens, Tomatoes, Hard Boiled Eggs, Bacon, Grilled Chicken Breast, Bleu Cheese, Black Olives and Avocado with your Choice of Dressing \$12***CAESAR SALAD \$11***Garlic-Herb Croutons, Parmesan Cheese, Tomatoes, Cucumbers and Aged Parmesan Cheese Crisp Add Marinated Chicken Breast \$14; Add Filet Mignon \$22***MALTESE SALAD***Diced Grilled Chicken Breast, Mandarin Oranges, Cucumbers, Pecans, Onions and Micro Greens with Herb Shoots Laced with a Fresh Mint Vinaigrette \$11***BUILD-A-BURGER OR BUILD-A-CHICKEN***Your Choice of Angus Beef Patty, Bison Patty or Grilled Chicken Breast \$10**Add Cheese \$1/each: American, Bleu, Cheddar, Swiss, Provolone, Pepper Jack**Add Toppings \$1/each: Grilled Onions, Grilled Mushrooms, Smokehouse Bacon***WILD BERRY TURKEY CARVER***Hand Carved Turkey, Spinach, Tomatoes, Avocado and Bacon Piled on Wheat Berry Bread with a Cranberry Aioli \$12***BLACKENED TUNA SANDWICH***Pan Seared Tuna, Tomatoes, Shaved Cucumber and Bermuda Onions on a Ciabatta Roll with a Cusabi Sauce \$14***FRENCH DIP CIABATTA***Sliced Angus Ribeye Steak, Sautéed Sweet Onions and Roasted Bell Peppers, Pepperoncini, Melted Provolone Cheese on a Crispy Italian Hoagie with Italian Au Jus \$12***ROASTED CHICKEN BLT WRAP***Shredded Braised Chicken, Smokehouse Bacon, Iceberg Lettuce, Tomatoes, Avocado and Basil Aioli wrapped in a Tortilla \$12**All Sandwiches Served with Kettle Chips, French Fries or Sweet Potato Fries*

**CHAMOMILE SEARED SALMON**

*Served with Sweet Corn, Asparagus, Tomato Stew, Parisian Potatoes and a Riesling Cream Reduction \$23*

**ROASTED RACK OF LAMB PROVENCAL**

*Garlic Crusted Rack of Lamb with Fennel Stew and Ground Mustard Demi Glaze \$35*

**POLLO AL LATTE**

*Pan Roasted Chicken Quarters, Sage, Garlic, Lemon, Cinnamon, Cream and Pancetta Ramp Whipped Potatoes \$25*

**DIVER SCALLOPS FREGOLA SARDA**

*Grape Tomatoes, Olives, Fresh Basil, Lemon, Pine Nuts, Toasted Couscous, and Yuzu Pan Sauce \$29*

**BERKSHIRE PORK TOMAHAWK**

*Charred Balsamic Onion, Fresh Peaches and Rosemary Lemon Roasted Potatoes \$28*

**RIB EYE**

*Black Angus Beef Steak 16 oz \$34*

**FILET MIGNON**

*Black Angus Beef Steak 10 oz \$34*

**VEAL POT ROAST**

*Tender Braised Veal, Roasted Root Vegetables and Garlic Mashed Potatoes with a Mushroom Demi-Glace \$21*

**PASTA PRIMAVERA**

*Angel Hair Pasta Tossed with a Light Tomato Sauce, Basil, Tomatoes, Artichokes, English Peas, Garlic and Parmesan Cheese \$14  
Add Chicken Breast \$17; Add Shrimp \$19*

**FISH & CHIPS**

*Beer Battered Cod, House-made Cole Slaw, Fries \$16*

*All Entrees Include Choice of Salad, Potato and House Vegetable with House Baked Rolls, and Specialty Butters.*

*Your Choice of Steak Sauce: Béarnaise, Bleu Cheese Butter, Bordelaise, Balsamic Mushrooms, Blackened or au Poivre.*

*A gratuity of 19% will be added to groups of 8 or more people.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

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**SINSINAWA MOUND SINNABLAST**

*Made by the world famous Mound Bakery at the home of the Sinsinawa Dominican Sisters located just outside Hazel Green, Wisconsin. A decadent mix of dense, caramel-cinnamon bread with a crusty exterior and hot moist inside topped with caramel sauce, white chocolate, chopped pecans and dusted with powdered sugar. Please order before dinner when possible or allow extra time to prepare. This incredible dessert is straight from Heaven! (Serves two) \$10*

