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# APPETIZERS

## Loaded Potato Skins

crispy potato skins topped with crispy bacon, mozzarella, cheddar and pico de gallo, served with sour cream and salsa\*

\$8.99

## Baby Back Ribs

meaty baby back ribs rubbed with special seasoning, seared to a crisp, roasted for hours and basted in a tangy bbq sauce\*

\$8.99

## Cod Nuggets

golden fried, beer battered cod served with lemon wedges and dill tarter sauce, malt vinegar upon request\*

\$8.99

## Onion Petals

basket full of crispy onion petals fried golden brown and served with a homemade blossom sauce

\$7.99

## Fried Cheese Platter

breaded mozzarella/ricotta blend ravioli and breaded provolone cheese sticks fried golden brown served with a homemade

marinara

\$8.99

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# SALADS

## Chicken Fajita Salad

grilled mesquite chicken breast served on a bed of fresh greens in a southwest-ranch dressing, cheddar, mozzarella, black bean and corn salsa, roasted bell peppers, topped with sour cream and guacamole\*

\$13.99

## Italian Chicken Caesar\*

grilled blackened-italian chicken breast served on a bed of fresh romaine in a creamy caesar dressing, shaved parmesan, grape tomato and homemade croutons\*

\$13.99

## Hearts of Romaine Shrimp Salad

blackened-dill shrimp on a bed of fresh romaine mixed with an avocado ranch dressing and topped with shaved parmesan, grape tomato and red onion

\$14.99

## Steak House Salad

seared rib-eye over a bed of spinach with warm home fries, bacon vinaigrette, mushrooms, mozzarella, grape tomato and red onion\*

\$14.99

## Blackened or Crispy Chicken

grilled blackened or crispy chicken breast served on a bed of fresh greens, cheddar, mozzarella, black olives, cucumber, grape tomato, red onion and homemade

croutons\*

\$13.99

DRESSINGS - BUTTERMILK RANCH, CLASSIC FRENCH, CREAMY ITALIAN, DIJON HONEY MUSTARD, SMOKED BLEU CHEESE, CREAMY CAESAR, SOUTHWEST-RANCH, BLOOD ORANGE VINAIGRETTE, RASPBERRY VINAIGRETTE, AVOCADO RANCH, OLIVE OIL-BALSAMIC VINEGAR \*CROUTONS CONTAIN PEANUT OIL

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions or allergies

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# SANDWICHES

## Back "9" Club

smoked ham, hickory turkey, cured pepperoni, hard salami and pepper crusted bacon piled high and hot on toasted wheat-berry bread with lettuce, roma tomato, natural swiss and smoked cheddar drizzled with a basil garlic aioli\*

\$9.59

## "Hoosier" Tenderloin

hand breaded pork tenderloin in a seasoned cracker crumb, fried crispy golden brown and topped off with natural swiss on a toasted bun with pickle, red onion, roma tomato, lettuce and mayo\*

\$8.99

## Smoky Bacon Chicken Wrap

blackened grilled chicken breast wrapped in a wheat tortilla with pepper crusted bacon, cheddar, mozzarella, roasted garlic mayo, lettuce and pico de gallo\*

\$7.99

## Chipotle Peach Chicken

breaded chicken breast fried golden brown with lettuce, mozzarella, roma tomato and drizzled with chipotle peach glaze served on toasted ciabatta\*

\$7.99

## Philly Cheese Steak Wrap

seared rib-eye wrapped in a wheat tortilla with lettuce, sautéed red onion, roasted red/yellow peppers and mozzarella cheese, served with a side of horseradish sauce\*

\$8.99

## Shrimp and Spinach Wrap

blackened shrimp with pico de gallo, mozzarella and baby spinach wrapped in a wheat tortilla, served with avocado ranch\*

\$8.99

## Chicken Salad

all white-meat chicken chunks mixed in a dill based mayo with celery, egg, red onion atop lettuce on a warm buttery croissant\*

\$6.99

## Chicken/Steak Fajita Wrap

mesquite grilled chicken breast or seared rib-eye, pico de gallo, guacamole, cheddar, lettuce, sour cream, wrapped in a wheat tortilla, served with southwest ranch\*

\$7.99/\$8.99

## Baja Fish Tacos

grilled mahi-mahi in two charred flour tortillas with dry slaw, pico de gallo, fresh cilantro, drizzled with baja tartar and fresh lime juice\*

\$9.99

## Fire Grilled Wrap

blackened grilled chicken wrapped in a wheat tortilla with cheddar, cheesy spanish rice, pico de gallo, then grilled over an open flame, served with southwest ranch\*

\$7.99

## Pesto Chicken

breaded chicken breast fried golden brown with basil garlic aioli, roma tomato, mozzarella and lettuce on toasted ciabatta\*

\$7.99

## Honey Slaw Spicy Chicken

breaded chicken breast fried golden brown with blacken seasoning, topped with clove honey and honey mustard cole slaw, served on toasted ciabatta\*

\$7.99

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# FRESH CHAR BURGERS

## Smoky Bacon Burger

charbroiled 1/2# fresh black angus ground chuck, with smoked cheddar, pepper crusted bacon, roasted garlic mayo, lettuce, roma tomato and red onion on a toasted bun\*  
\$8.99

## Steak House Burger

charbroiled 1/2# fresh black angus ground chuck cooked with a house steak sauce, natural swiss, sautéed mushrooms, pepper crusted bacon, lettuce, roma tomato and red onion on a toasted bun\*  
\$8.99

## Patty Melt

charbroiled 1/2# fresh black angus ground chuck, between slices of grilled texas toast, natural swiss, smoked cheddar, sautéed red onion, lettuce, roma tomato and a spicy ale mustard\*  
\$8.99

## Wagyu Burger

1/2# wagyu-kobe beef hand formed, generously seasoned, charred to a medium-medium rare, topped with lettuce, fig jam, gruyere and crispy prosciutto on a toasted bun\*  
\$16.99  
available tues-fri

## Bacon N Egg Burger

charbroiled 1/2# fresh black angus ground chuck, with smoked cheddar, pepper crusted bacon, over medium egg, lettuce, roma tomato and red onion on a toasted bun\*  
\$8.99

## Southwest Burger

blackened charbroiled 1/2# fresh black angus ground chuck, with natural swiss, pico de gallo, lettuce and guacamole on a toasted bun\*  
\$8.99

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# SIDES

Glendarin French Fries

Cottage Cheese

Tater Tots

Crispy Pub Chips

Side Salads\*

house salad - italian caesar

Onion Petals

Glendarin Cole Slaw

Home Fries

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