

Appetizers

Duck Wellington

Cherry brine and apple wood smoked duck with fresh spinach leaves and Boursin cheese. Wrapped in four mini puff pastry shells and drizzled with port wine demi glaze.

8

Fried Calamari

Double breaded squid deep-fried to a golden brown. Served with chipotle pepper aioli and a sweet Thai chili marmalade.

9

Chicken Quesadillas

Grilled or blackened chicken with pico de gallo, Cheddar, and Parmesan cheeses. Served with sour cream.

8

Jumbo Chicken Wings

One dozen served with bleu cheese dressing and crisp celery sticks. May also be prepared "Buffalo Style"

12

Lump Blue Crab Cakes

Served over a medley of sautéed apples, bacon, and asparagus drizzled with a zesty Dijon aioli.

9

Baked Asiago Cheese Dip

Served with grilled pita bread.

8

Smoked Trout

Hickory and mesquite smoked rainbow Trout over grilled pita bread.

Served with tapenade, capers, diced red onions, and a lemon parsley horseradish cream spread.

9

Soups

Soup du Jour

Ask your server for today's selection.

French Onion Soup Gratinée

Caramelized sweet onions and Madeira topped with garlic croutons, melted Swiss, and grated Parmesan.

5

Smoked Corn Chowder

A creamy blend of rustic cobb-smoked corn, red potatoes, cured bacon, and a mix of fresh peppers.

5

Soup & Salad

Choice of Soup and Side House or Side Caesar salad.

8

Salads

All salads are served with your choice of dressing made daily. Dressing choices include Mayfair, Peppercorn Ranch, Bleu Cheese, Italian Peanut Vinaigrette, Raspberry Tarragon Vinaigrette, Honey Mustard, Caesar, or Lemon Pistachio Vinaigrette. You may add grilled salmon, or sautéed shrimp \$5.

Blackened Chicken Classic Caesar Salad

Crisp romaine and garlic croutons with Caesar dressing. Surrounded by Parmesan crisps. Anchovy fillets upon request. Also available with plain grilled chicken breast.

11

Wild Horse Chef's Salad

A mix of fresh field greens and crisp romaine topped with avocado slices, grilled chicken breast, chopped bacon, diced smoked turkey, cured ham, shredded cheese, diced egg, and ripe tomato wedges.

12

Smoked Trout Salad

Hickory and cherry wood smoked rainbow trout over a mix of fresh field greens, chopped apples, diced red onions, kalamata olives, hard boiled egg, capers, & grape tomatoes. Tossed in a lemon pistachio vinaigrette.

12

Salmon Spinach Salad

Fresh spinach leaves with crisp bacon, hard boiled egg, sliced mushrooms, and grated Parmesan. Served with a warm bacon and poppy seed dressing. With grilled chicken breast \$11

12

Seafood Bruschetta Salad

Marinated shrimp, scallops, and calamari over mixed field greens, tossed in a sweet honey mustard vinaigrette. Served with grilled rosemary bread, topped with shaved parmesan cheese and sweet balsamic reduction.

13

Steak Salad

10 oz. marinated grilled flank steak with a mix of fresh field greens, seasonal peppers, and bleu cheese crumbles. Tossed in a peppercon parmesan ranch dressing topped with crispy onion peals.

14

Wraps

Pecan Chicken Wrap

Grilled chicken salad with toasted pecans, fresh peppers, and onions wrapped in a warm flour tortilla. Also available on a soft croissant at your request.

8

Smoked Turkey Wrap

Sweet poblano chilies, thinly sliced smoked turkey, tomato, and chefs blend of cheeses. Wrapped in a flour tortilla and baked. Topped with melted Cheddar cheese, guacamole, and sour cream.

8

Sandwiches

*All sandwiches are served with your choice of seasoned French fries (Old Bay seasoning), sweet potato french fries, onion rings, potato salad, house made pineapple coleslaw, or seasonal fruit.
All plates are available with fresh leaf lettuce, red onion slices, tomato slices, and dill pickle spear at your request.*

Steak Sandwich

8 oz. grilled beef tenderloin, on a fresh baked rosemary artisan bread topped with a medley of sautéed wild mushrooms and melted bleu cheese. Served with a horseradish mousse and hand cut fries.

14

Smoked Beef Tenderloin Sandwich

Shaved hickory and cherry wood smoked tenderloin on a toasted croissant with a garlic and cracked pepper mayo and a side of warm au jus.

13

Parmesan Sourdough Turkey Melt

Warm Parmesan encrusted sourdough bread with smoked turkey, sweet honey mustard, tomato, and bacon. Layered with melted Swiss and American cheeses.

9

Grilled Chicken Sandwich

Flame grilled and topped with sautéed mushrooms, pepperjack cheese, and sun-dried tomato mayonnaise. Your choice of plain grilled, blackened, B.B.Q., or "Buffalo Style" chicken.

9

Pita Bread Club

Warm grilled pita filled with smoked turkey, cured ham, bacon, lettuce, tomato, and American cheese. Served with herb mayonnaise and hand cut fries.

9

Grilled Salmon Croissant

Marinated salmon fillet layered with smoked bacon, tomato, and fresh herb mayo, on a warm soft croissant. Served with sweet potato fries.

9

Half Pound Traditional Burger

Flame grilled and served on a toasted Kaiser bun with your choice of American, Provolone, Swiss, pepperjack, or Cheddar cheese. Sautéed mushrooms, onions, hickory smoked bacon, or Cattleman's B.B.Q. sauce available at your request.

8

Fried Grouper Sandwich

Panko breadcrumb encrusted on a toasted Asiago brioche with house made tartar sauce.

12

Half Sandwiches & Soup

Sandwich Selection changes daily, please ask your server for today's selection. Choice of soups include: Smoked Corn Chowder, French Onion, or Soup du Jour.

10

Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of food borne illness.

Lunch Entrées

All entrées, except pastas, are served with fresh sautéed vegetables and your choice of potato du jour or any sandwich side selection.

Eggplant Parmesan

*Thin cut slices of Italian breaded eggplant layered together with mozzarella and Parmesan cheeses.
Served with pasta in marinara sauce.*

8

Butternut Squash Ravioli

Tossed in a ricotta brown sugar cream sauce with roasted asparagus and cherry tomatoes.

10

Smoked Tenderloin Lasagna

A non-traditional lasagna with layers of smoked tenderloin, mushrooms, spinach, and caramelized onions between herb and peppercorn lasagna noodles. Served in a brandy demi cream sauce with asparagus and Asiago brioche garlic bread.

14

Chicken Fettuccine Alfredo

*Grilled chicken breast and sautéed wild mushrooms tossed with fettuccine noodles
in a white Truffle oil & roasted garlic cream sauce. Add sautéed shrimp to your pasta for \$5.*

16

6oz. Filet Mignon

Flame grilled to perfection over sautéed mushrooms topped with black truffle butter.

25

Fried Chicken Dinners Served Sunday Only From Noon to 8pm

*Four pieces: leg, thigh, wing & breast
and choice of side salad or soup.
along with your choice of (2) side items.*

\$17

18% Gratuities on Parties of 6 or More.

Gift certificates and carry out available.

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