



Dinner Menu

APPETIZERS

MARGHERITA FLATBREAD	Flatbread pizza topped with basil pesto, sliced tomatoes, spinach, fresh mozzarella cheese, and drizzled with a balsamic glaze.	\$10
CHEF'S CHILI CON QUESO <i>NEW!</i>	House Beef Chili mixed with gordo queso and topped with sour cream, jalapeños, shredded cheese and cilantro.	\$11
SMOKED TROUT DIP	In-house smoked trout blended in a creamy dip and served with house-made pita chips.	\$10
COLOSSAL BANG BANG SHRIMP <i>NEW!</i>	Lightly battered shrimp, fried to a golden brown and tossed in our signature tangy sauce over a bed of organic greens.	\$13
CHICKEN FINGERS	All natural, hand-cut chicken breast tenders. Grilled or fried to golden perfection.	Small \$7 Large \$9
CHEESE QUESADILLA	A warm, grilled tortilla loaded with a blend of cheddar cheeses. <i>Add Veggies - \$2 Add Chicken* - \$5 Add Shrimp - \$7</i>	\$6

SOUPS & SALADS

SOUP OF THE DAY or CHILI <i>GF</i>	Ask your server for today's selection.	Cup – \$4 Bowl – \$8
HOUSE SALAD <i>GF</i>	Our secret recipe! Add your choice of cheese, onions, or jalapenos.	
ROMAINE OR SPINACH CAESAR SALAD	Fresh mixed greens, tomato, carrots, cucumber, and shredded cheese.	Small – \$5 Large – \$8
TAVERN CHICKEN SALAD <i>GF</i>	Your choice of fresh romaine or spinach, parmesan cheese, grape tomatoes, croutons, and Caesar dressing.	Small – \$5 Large – \$8
STEAK AND BLUE CHEESE SALAD <i>NEW!</i>	Our own house chicken salad, served over organic mixed greens, and topped with fresh avocado, boiled eggs, cucumber, and grape tomatoes.	\$12
CHEF'S MEDITERRANEAN SALAD <i>NEW!</i>	Organic mixed greens, topped with grape tomatoes, avocado slices, red onions, sauteed beef tenderloin chunks, mushrooms, blue cheese crumbles, and roasted red peppers.	Small – \$7 Large – \$14
19TH HOLE SALAD <i>GF</i>	Crispy chopped lettuce, chick peas, cucumbers, bell peppers, red onions, Kalamata olives and goat cheese crumbles. Served with Mediterranean house dressing.	Small – \$7 Large – \$12
	Mixed greens tossed with freshly made sweet garlic vinaigrette dressing, and topped with blue cheese, and bacon bits.	\$9

ADD MEAT TO ANY SALAD

Chicken – \$5 Shrimp* – \$7 Salmon* – \$6*

HOUSE-MADE SALAD DRESSINGS

Ranch, Blue Cheese, 1000 Island, Honey Mustard, Balsamic Vinaigrette, Avocado Ranch, Raspberry Vinaigrette

SANDWICHES

ANGUS BURGER *	Angus beef patty served on a brioche bun with lettuce, tomato, and onion. Includes your choice of 1 side. <i>Add Bacon - \$2</i>	\$12
SANTA FE CHICKEN SANDWICH <i>NEW!</i>	Grilled or fried chicken topped with roasted peppers, fresh avocado, pepper jack cheese, bacon, lettuce, tomato, and chipotle mayo on a ciabatta roll. Includes 1 side. <i>Add Cheddar, Swiss, American, Pepper Jack, or Blue Cheese - \$1 ea.</i>	\$13

PIZZA & WINGS

FLATBREAD PIZZA \$5	12" THIN CRUST PIZZA \$6	16" THIN CRUST PIZZA \$9
Flatbread Pizza \$1 ea.	12" Thin Crust Pizza \$2 ea.	16" Thin Crust Pizza \$2.5 ea.
TOPPINGS		
<i>Pepperoni, Ground Beef, Italian Sausage, Bacon, Mushrooms, Onions, Green Peppers, Black Olives, Jalapeños, Tomatoes, Spinach, or Pesto Sauce</i>		
WINGS* GF		
Have them your way!	Hot, Medium, Mild, Lemon Pepper, Garlic, Teriyaki, or Kickin' Bourbon	Served with celery sticks.
6 pieces \$9.5	12 pieces \$18	18 pieces \$26
		24 pieces \$35

ENTREES

WILD CAUGHT FLOUNDER GF <i>NEW!</i>	Fresh Wild Caught Flounder seared in a lemon cilantro butter. Served with your choice of 2 sides.	\$17
GRILLED SALMON* GF <i>NEW!</i>	Fresh South Pacific Salmon topped with your choice of a lemon cilantro butter or a cusabi cucumber sauce. Served with your choice of 2 sides.	\$17
SHRIMP* or FISH * TACOS	3 flour or corn tortillas (GF) filled with your choice of grilled shrimp or grouper, shredded cabbage, diced tomatoes, black beans, and diced fresh pineapple. Served with your choice of chipotle or avocado ranch dressing.	\$13
SHRIMP AND SMOKED GOUDA GRITS* <i>NEW!</i>	Colossal Shrimp lightly blackened with sautéed onion, bell peppers and andouille sausage served over smoked gouda grits.	\$17
BISTRO FILLET * GF	Grilled and roasted bistro fillet served with a Dijon maitree'd butter or shiitake mushroom sauce. Served with your choice of 2 sides.	\$25
CHEF'S MEATLOAF*	House made meatloaf topped with shiitake mushroom sauce. Served with your choice of 2 sides	\$16
NC GRILLED RIB EYE PORK CHOP* GF <i>NEW!</i>	8 oz. rib eye pork chop topped with a citrus cranberry relish and served with your choice of 2 sides.	\$16
CHICKEN SCHNITZEL* <i>NEW!</i>	Springer Mountain Chicken marinated in dijon mustard and breaded with an herb seasoning served with lemon butter capers sauce and topped with parmesan cheese. Served with your choice of 2 sides.	\$16
PASTA CAVATAPPI	Cavatappi pasta tossed in a spinach basil cream sauce or with a marinara sauce served with broccoli and garlic toast. <i>Add Chicken* - \$5 Add Shrimp* - \$7 Add Salmon - \$6</i>	\$11
VEGGIE PLATE GF	Five grain wild rice, broccoli, zucchini, roasted asparagus, and sautéed spinach.	\$13

SIDES

Mashed Potatoes
Broccoli

Green Beans
Long Grain & Wild Rice

Sautéed Spinach
Cinnamon Apples

Fried Okra
Asparagus *Add \$1

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