

SOUPS

YUKON POTATO AND LEEK

SOUP OF THE DAY *Ask your server for today's selection*

\$3.95 CUP \$4.95 BOWL

APPETIZERS

PULLED CHICKEN QUESADILLA \$7.95

A seared tortilla filled with fajita chicken, black beans, Pico de Gallo and cheddar jack cheese accompanied by sour cream and salsa fresca.

ROASTED BEETS & GOAT CHEESE \$6.95

Oven roasted red and golden beets with crumbled goat cheese, aged white balsamic reduction, lemon chive oil and micro greens.

FLAT BREAD PIZZA \$6.95

Indian Naan bread topped with portabella mushrooms, roasted peppers, melted Bermuda onions, toasted pine nuts, Brie cheese, basil pesto and sundried tomato oil.

SALADS

HOUSE SALAD \$5.95

Garden greens, grape tomatoes, red onions, julienne carrots, English cucumbers, crumbled blue cheese and choice of dressing.

CAESAR SALAD \$7.95

Romaine hearts, sundried tomatoes, Reggiano Parmesan, herb croutons and Caesar vinaigrette.

ADD GRILLED CHICKEN \$4.00

ADD GRILLED SALMON \$5.00

GRILLED CHICKEN SALAD \$10.95

Grilled Chicken Breast on a bed of mesclun greens tossed with thinly sliced pears, crumbled gorgonzola, candied pecans and apple cider vinaigrette.

THE CHEEKWOOD COBB SALAD \$11.95

Applewood bacon, grilled chicken, sliced avocado, grape tomatoes, hard cooked eggs, English cucumbers and gorgonzola served on mixed greens with your choice of dressing.

FRIED GREEN TOMATO SALAD \$10.95

Fried green tomatoes on a bed of baby greens tossed with our citrus vinaigrette, topped with aged goat cheese, crumbled bacon, green tomato relish, and drizzled with our homemade ranch dressing.

HOUSE DRESSINGS

Spicy Ranch, Citrus Vinaigrette, Balsamic Herb Vinaigrette, Ranch, Bleu Cheese, Poached Pear Vinaigrette, Caesar, Honey Dijon, Apple Cider Vinaigrette

FOR YOUR CONVENIENCE A 17% SERVICE CHARGE IS INCLUDED IN YOUR CHECK.

ENTRÉES

*A SPLIT PLATE CHARGE OF \$2 WILL BE ADDED TO ALL ENTREES WHEN DIVIDED

QUICHE OF THE DAY \$10.95

Ask your server for the Chef's choice, served with a fresh fruit and a cup of soup.

CREAM CHICKEN \$10.95

Oven roasted chicken, onions, carrots, celery and mushrooms in a supreme sauce over cornbread topped with julienned veggies.

NORWEGIAN SALMON \$14.95

Pan roasted and served with grilled asparagus, gruyere scalloped potatoes and a lemon caper beurre blanc.

SHRIMP AND GRITS \$14.95

A Southern tradition, butter and garlic shrimp in a Creole béchamel with tomatoes, scallions and mushrooms over smoked Tennessee cheddar grits.

WILD WEST FEATURES

BUFFALO BILL'S WILD WESTERN BEEF STEW \$11.95

Cowboy campfire inspired stew with tender beef, root vegetables and red wine, served with hot buttered yeast rolls.

OVEN ROASTED HALF CHICKEN \$14.95

Free range chicken roasted with fresh thyme, garlic and rosemary, served with sautéed green beans, whipped Yukon gold potatoes and a roasted vegetable consommé.

FRONTIER STYLE TURKEY POT ROAST \$12.95

Old fashioned recipe with sage and roasted vegetables, served with whipped potatoes and cast iron skillet cornbread.

SANDWICHES

Served with a choice of French fries, gluten free sweet potato fries, house made potato chips, small salad or fruit.

Substitute a cup of soup for \$1.00 extra.

THE "CLUB" \$9.95

Smoked turkey, black forest ham, Swiss, Vermont cheddar, Applewood bacon, leaf lettuce, sliced tomatoes and pesto mayo.

CHICKEN SALAD SANDWICH \$9.50

Roasted chicken breast, Granny Smith apples, celery, pecans, mayonnaise served with lettuce, tomatoes and mayo on wheatberry bread.

OPTION OF 1/2 CHICKEN SALAD SANDWICH WITH CHOICE OF TWO SIDES

PINEAPPLE ROOM BURGER \$9.95

Black Angus beef, caramelized onions, local tomatoes, crisp lettuce, aged cheddar, Applewood bacon and dill pickles served on a Deli roll with dijonnaise.

CUBAN PANINI \$10.50

Mesquite Turkey, black forest ham, smoked pork loin, Swiss cheese, mayonnaise, grain mustard and pickles on Panini pressed Cuban bread.

BLACKENED GROUPER SANDWICH \$10.95

Pan seared Grouper with leaf lettuce, sliced tomatoes, cucumbers, Pico de Gallo and house made remoulade on a Kaiser roll.

PORTABELLA MUSHROOM SANDWICH \$10.95

Balsamic portabellas, caramelized onions, baby spinach, roasted red peppers, feta cheese and basil pesto served on grilled focaccia.

*ASK YOUR SERVER FOR GLUTEN FREE AND VEGETARIAN OPTIONS

DESSERTS

PEPPERMINT ICE CREAM SUNDAE \$4.95

Two scoops of peppermint ice cream, chocolate sauce and a wafer, topped with whipped cream and a cherry.

DOUBLE CHOCOLATE BROWNIE SUNDAE \$5.95

A rich double chocolate brownie crowned with vanilla bean ice cream and drenched with chocolate and caramel sauce, finished with whipped cream and a maraschino cherry.

CREAM BRULÉE CHEESECAKE \$5.95

French style cheesecake with a caramelized sugar glaze, topped with sliced strawberries and crème fraîche.

KID'S MENU

Includes beverage and ice cream sandwich.

All meals served with a choice of French fries, sweet potato fries, chips or fresh fruit.

TURKEY & SWISS ON WHOLE GRAIN BREAD \$5.95

PEANUT BUTTER & JELLY ON WHEAT BREAD \$4.95

CRISPY FRIED CHICKEN TENDERS \$4.95

QUARTER POUNDER CHEESE BURGER \$4.95

GRILLED CHEESE SANDWICH ON TEXAS TOAST \$3.95

BEVERAGES

SODAS, ICED TEA, COFFEE \$2.00

FRUIT TEA, HOT SPICED TEA, HERBAL TEA \$2.50

BOTTLED WATER \$2.00

PERRIER SPARKLING WATER \$2.25

EXECUTIVE CHEF JONATHAN CALL

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