



1924 - 2024

SMALL PLATES

Loaded Quesadilla

Onions, peppers, jalapeños, cheddar, and pepper jack cheeses, **\$10**

Add Chicken \$5, Shrimp \$6

Fried Shrimp

Six panko-crusted colossal shrimp butterflied and fried, served with cocktail sauce and lemon wedge, **\$13**

Wings

House-seasoned traditional bone in wings with choice of sauce. BBQ, buffalo, habanero, club rub,

Six Wings \$9, Twelve Wings \$16

Boneless Twelve Wings, \$12

Baked Brie with Berries

Warm brie topped with sweet berry blend, pita chips **\$12**

Duck Confit Strudel

Wild mushrooms, boursin cheese, wrapped in fillo dough **\$15**

SOUPS AND SALAD

Add To Salad: Chicken \$5, Shrimp \$6, Steak \$10, Tuna/ Salmon \$8

House Salad

Mixed greens, shaved carrots, cucumbers, cherry tomatoes, **\$10 GF**

Caesar Salad

Romaine hearts, shaved Parmesan, house-made croutons, **\$10 GF**

Wedge Salad

Large wedge of iceberg lettuce, onions, tomatoes, bacon, blue cheese crumbles and dressing, **\$12 GF**

Clubhouse Chili

All beef chili, onions, beans, tomatoes, spices, **Cup \$5, Bowl \$8 GF**

Toppings: cheese, onions, jalapeños, \$0.50 each

Tomato Bisque

Tomatoes, cream, parmesan. Rich and creamy, **Cup \$5, Bowl \$8 GF**

HANDHELDS

All Handhelds come with fries and a pickle other sides are available

Chicken Wraps

Carlisle Wrap: Grilled or breaded chicken tenders, lettuce, tomato, onion, cheddar, ranch, **\$12**

Caesar Wrap: Grilled or breaded chicken, romaine hearts, shaved parmesan, Caesar dressing, **\$12**

Burger or Chicken Sandwich

All-beef burger or chicken sandwich served on a brioche bun, lettuce, tomato, onion, pickle spear, **\$15**

Toppings: caramelized onions, mushrooms, roasted peppers, \$1 each

Deluxe Toppings: blue cheese, cheddar, American, provolone, Swiss, pepper jack, bacon, sunny side egg, \$1.50 each

Italian Roast Pork

Braised pork shoulder, rosemary, provolone, fried long hot pepper, **\$14**

Philly Cheese Steak

Traditional cheese whiz, sauteed onions, served on an Amoroso hoagie roll, **\$14**

Reuben

Sliced corned beef, Swiss cheese, sauerkraut, thousand island, marble rye, **\$14**

Make it a Rachel by subbing turkey and coleslaw

ENTREES

Black and Blue Ribeye

12 oz Delmonico cut ribeye, blackening season, blue cheese crumbles. Served with roasted fingerling potatoes and bacon fat brussels sprouts, **\$38 GF**

Flat Iron Steak

Grilled flat iron steak, demi glaze, garlic parmesan mashed potatoes, and roasted asparagus, **\$30 GF**

Red Wine Braised Short Rib

Beef short rib, roasted heirloom carrot, smoked tomato mashed potatoes, pan au jus, **\$28 GF**

Penne Vodka

Prosciutto, peas, parmesan, blush vodka sauce. Served with a side salad and garlic bread, **\$20 Add chicken \$5 Salmon \$8**

Crab Cakes

Broiled Atlantic-style crab cakes served with coleslaw and Cajun French fries and remoulade, **\$19 / \$30**

Salmon

Eight oz seared salmon filet, garlic lemon cream sauce. Served with citrus rice and vegetable medley, **\$24 GF**