



SOUPS

SOUP DU JOUR
5 | 7

FRENCH ONION
5 | 7

STARTERS

SPINACH & ARTICHOKE DIP

Creamy spinach and artichoke dip topped with white cheddar, and served with grilled flatbread.
12

BRUSCHETTA

Toasted crostini layered with tomatoes, mozzarella cheese, garlic, and a balsamic glaze.
14

MOZZARELLA STICKS

Ten pieces lightly breaded in Italian bread crumbs and fried. Presented with marinara sauce.
12

POTATO SKINS *gf*

Four potato skin halves are deep fried to a golden brown, stuffed with tomato, bacon, onion, and cheddar cheese.
11

ONION RINGS

A club favorite. Jumbo onions, specially breaded and fried crisp.
10 | 13

FRIED RAVIOLI

Ten beef or cheese ravioli with marinara sauce.
12

CHICKEN CAPRESE FLATBREAD

Crispy flatbread with chicken, tomato, basil, garlic, mozzarella, and balsamic glaze.
15

CHICKEN QUESADILLA

A grilled flour tortilla with cheddar, mozzarella, chicken, onion, bell peppers, and mushrooms.
14

SALADS

CALIFORNIA CHICKEN SALAD

Our house chicken salad with the addition of grapes and toasted almonds is presented with fresh fruit and a danish.

13 | 16

CAESAR SALAD

Romaine, shredded parmesan, and croutons with our signature Caesar dressing.

11 | 14

AUTUMN COBB SALAD *gf*

Mixed greens, roasted turkey, bacon, dried cranberries, candied pecans, chopped egg, feta cheese, and honey mustard dressing.

14 | 17

SOUTHERN FRIED CHICKEN SALAD

Mixed greens, cheddar, mozzarella, bacon, parmesan peppercorn dressing, and a fried chicken breast.

14 | 17

BRITTANY SALAD *gf*

Mixed greens, cauliflower, bacon, peas, sweet bacon dressing, and parmesan cheese.

11 | 14

GREEK SALAD *gf*

Mixed greens tossed with artichokes, tomatoes, ripe olives, feta, and balsamic dressing.

11 | 14

SANDWICHES

THE TEXAN

A six ounce grilled ribeye steak with Swiss cheese and sauteed onions on a brioche bun.

19

SMASHBURGER

Angus burger with American cheese topped with our signature smash sauce.

11 | extra patty +3

DANISH OPEN

Prime rib, grilled onion, bacon, and Swiss on grilled rye is presented with au jus.

19

PORK TENDERLOIN

An oversized pork tenderloin breaded, deep fried, and served on a bun.

15

CHICKEN BACON RANCH WRAP

Grilled wheat tortilla, mozzarella cheese, chicken, bacon, and ranch dressing.

15

CATFISH SANDWICH

Fried crisp and presented on a bun with tartar sauce, bacon, & tomato.

17

BUILD A SANDWICH

CHOOSE YOUR PROTEIN

1/2 lb Angus Burger
Grilled or Breaded Chicken

CHOOSE YOUR CHEESE

American, Swiss, Mozzarella,
Shredded Cheddar, Bleu Cheese

CHOOSE YOUR BREAD

Bun, Grilled White or Wheat Bread

ADDITIONAL TOPPINGS

Bacon, Sauteed Onions or Mushrooms,
Jalapeños, Fried Egg, Green Peppers

15

PETITE PLATES

TERIYAKI SALMON *gf*

A four ounce Norwegian fillet is presented over fried rice with a sweet soy teriyaki sauce and a vegetable.

19

CREAMY CHICKEN PICCATA

A dusted and sauteed breast with capers, garlic, lemon, cream, and stock is presented on risotto with a vegetable.

17

MAPLE & BLEU CHEESE STEAK

A four ounce medallion of beef tenderloin cooked your way and finished with a sauce of demi-glace, cream, balsamic, maple, Dijon, and bleu cheese crumbles. Presented over mashed potatoes and with a vegetable.

25

SEAFOOD RISOTTO *gf*

Shrimp, scallops, and slipper lobster with mixed bell pepper cream is presented on risotto with a vegetable.

24

STEAKS

FILET MIGNON *gf*

In house cut and trimmed. Bacon wrapped and broiled to your choice of wellness. Also available peppered and presented with garlic butter.

33 | 38

SMOTHERED RIBEYE

Twelve ounces of in house cut and trimmed beef broiled to your choice of wellness and masked in sauteed mushrooms, onions, demi-glace, and mozzarella cheese.

35

RIBEYE *gf*

Twelve ounces of in house cut and trimmed beef broiled to your choice of wellness.

35

STEAK SANDWICH

Four ounces of beef tenderloin is broiled to your choice of wellness. Served open-faced on white toast.

26

ENTREES

CINNAMON APPLE PORK CHOP *gf*

A boneless chop is broiled and finished with a sauce of apple cider, brown sugar, cinnamon, and apples.

18

BAJA FISH TACOS

Twin beer battered cod tacos are garnished with our tangy citrus slaw and spicy mango habanero sauce. Presented with sweet mango salsa and rice.

20

SRIRACHA HONEY SALMON BOWL *gf*

Salmon is glazed with a honey, sesame, soy, and sriracha glaze. Presented over white rice.

24

ASIAGO CHICKEN

A pan sauteed chicken breast with mushrooms and white wine asiago cheese sauce.

19

CENTENNIAL CLASSICS

FETTUCCHINE ALFREDO

Fettuccine noodles mixed in a house made alfredo blend and parmesan cheese.

16

CHICKEN TENDERS

Three jumbo boneless tenderloins specially breaded and fried. Also available as nuggets.

17

CHICKEN FRIED CHICKEN

A chicken cutlet is deep fried to a perfect golden.

19

CATFISH FILLETS

Your choice of broiled, blackened, or fried, or fried as fritters.

17 | 19

SIDES

CUP OF SOUP

SIDE SALAD

CAESAR SALAD

FRESH FRUIT

COTTAGE CHEESE

FRENCH FRIES

SWEET POTATO FRIES

HOUSE CHIPS

MASHED POTATOES

BAKED POTATO

RICE (white or wild)

VEGETABLE OF THE DAY