

# STARTERS

## Baja Nachos 11

Corn Tortilla Chips / Jack & Cheddar Cheese / Fresh Jalapeños / Black Olives  
Pico de Gallo / Guacamole / Lime Crema / Salsa  
Add > Chicken 6 / Zesty Ground Beef 5 / NY Strip\* 10

## Crispy Brussels Sprouts 10

Parmesan / Creamy Garlic Aioli

## Cheese Curds 13

Hand-Breaded Cheddar Curds / Ranch Dipping Sauce

## Pork Pot Stickers (5) 12

Pork Dumplings / Ponzu Soy Sauce

## Cheese & Salumi Board 25

Chef's Selections of Cheese & Salumi / Crackers

## Chicken Wings (10) 16

Breaded Wings / Naked Wings / Breaded Boneless Wings  
Buffalo or BBQ Sauce / Bleu Cheese or Ranch Dressing

# WOOD OVEN

## Build Your Own Pizza or Calzone 11/18

Gluten Free<sup>Ⓞ</sup> Cauliflower Crust Available Upon Request 20 (Full Pizza Only)

Sauce > Tomato / Alfredo / Boursin Cream / Blush Sauce

Meat > Graziano Sausage / Pepperoni / Diced Ham / Canadian Bacon  
BBQ Chicken / Buffalo Chicken

Cheese & Veggies > Mozzarella / Roasted Red Peppers / Mushrooms / Caramelized Onions  
Heirloom Tomatoes / Black Olives / Jalapeños / Banana Peppers

# SPECIALTY

## Cauliflower Crust Mediterranean Pizza <sup>Ⓞ</sup> 18

Boursin Cream Sauce / Mozzarella / Artichokes / Cherry Tomatoes / Spinach  
Feta Cheese / Kalamata Olives / Fresh Basil

## Roasted Butternut Squash Pizza 11/18

Boursin Cream Sauce / Mozzarella Cheese / Smoked Bacon / Fresh Basil / Drizzle Honey

<sup>Ⓞ</sup>Gluten Free

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish  
reduces the risk of foodborne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked.  
Consult your physician or public health official for further information.

Please inform your server of any dietary needs or food allergies (including nut, flour, dairy or shellfish).

# HANDHELDS

## **Glen Oaks Burger 16**

Brioche Bun / 8oz Certified Angus Beef\* / Choice of Cheese / Onion Petals

## **Iowa Pork Tenderloin 14**

Brioche Bun / Grilled or Breaded Pork Tenderloin / Provolone Cheese / Jalapeños / BBQ Sauce

## **Salmon Burger 16**

Brioche Bun / Provolone Cheese / Arugula / Tomatoes / Bistro Sauce

## **Quesadilla 12**

Sun-Dried Tomato Flour Tortilla / Jack & Cheddar / Onions / Bell Peppers  
Sour Cream / Guacamole / Salsa / **Add > Chicken 6 / Shrimp 8 / NY Strip\* 8**

## **Chicken Sandwich 15**

Ciabatta Bun / Smoked Bacon / Tomatoes / Cheddar Cheese / Chipotle Mayonnaise  
**Choice of > Crispy or Charbroiled Chicken**

## **Impossible Burger 15**

Ciabatta Bun / Lettuce / Tomatoes / Bistro Sauce

## **Chicken Wrap 15**

Sun-Dried Tomato Flour Tortilla / Lettuce / Smoked Bacon / Tomatoes / Jack & Cheddar Cheese  
Chipotle Mayonnaise / **Choice of > Crispy or Charbroiled Chicken**

## **Handhelds Served with Choice of**

French Fries / Waffle Fries / Sweet Potato Fries  
Onion Petals / Cottage Cheese / Fruit Salad / Kettle Chips

# SALADS

## Caesar 6/8

Romaine / Parmesan / Cherry Tomatoes / Croutons / Caesar Dressing\*

## Wedge 8/10

Iceberg / Smoked Bacon / Bleu Cheese / Cherry Tomatoes / Red Onions / Croutons  
Choice of Dressing

## The Driver Salad<sup>GF</sup> 8/10

Field Greens / Arugula / Roasted Butternut Squash / Cranberries / Goat Cheese  
Toasted Pepitas / Balsamic Vinaigrette

## Bunker Chop 8/10

Field Greens / Smoked Bacon / Cherry Tomatoes / Red Onions / Fresh Basil / Croutons  
Creamy Garlic Parmesan Dressing

## Pear & Arugula<sup>GF</sup> 8/10

Field Greens / Dried Apricots / Red Wine Poached Pear / Red Grapes / Candied Pecans  
Champagne Vinaigrette

Add the Following Protein to Your Salad > Chicken Breast 6 / Shrimp (5) 10 / Salmon\* 11 / NY Strip\* 10

## Available Dressings\* <sup>GF</sup>

Ranch / French / Thousand Island / Bleu Cheese / Caesar\*  
Champagne Vinaigrette / Balsamic / Italian / Creamy Garlic Parmesan  
“Fat Free” Ranch / “Fat Free” French

# PASTAS

Bistro or Classic

## Blackened Chicken Pasta 17/26

Bell Peppers / Red Onions / Heirloom Tomatoes / Bow Tie Pasta / Cajun Cream Sauce

## Greg's Ziti 15/24

Graziano Sausage / Heirloom Tomatoes / Parmesan Cheese / Greg's Blush Sauce

<sup>GF</sup>Gluten Free

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# STEAK & PORK

Charbroiled

10oz / 14oz Certified Angus Beef New York Strip Steak\* 49/59

6oz / 8oz / 10oz / Certified Angus Beef Tenderloin Filet\*<sup>GF</sup> 42/49/58

14oz Gunpowder Niman Ranch Long Bone Pork Chop\* 39

12oz / 16oz / Certified Angus Beef\* Ribeye Steak\*<sup>GF</sup> 57/71

**All Steaks Come with Choice of Sauce**

Diane Sauce / Peppercorn Brandy Cream Sauce / Truffle Butter

## All Steaks Come with Two Sides

### Club Sides:

Asparagus with Lemon Butter

Broccoli

Carrots

Cheesy Hash Browns

Bake Potato

Roasted Garlic Mashed Potatoes

### Premium Sides: \$3

Crispy Truffle Fingerling Potatoes

Butternut Squash Risotto

Saffron Rice Pilaf

Country Green Beans

Crispy Brussel Sprouts

Broccolini with Dijon Vinaigrette

## ENTREES

**4oz / 8oz Champagne Chicken 17/26**

Cranberry Almond Crusted Chicken / Butternut Squash Risotto / Broccoli  
Champagne Beurre Blanc

**Wood Fired Turkey Pot Pie 22**

Slow Roasted Turkey Breast / Vegetables / Savory Broth / Golden Crust

**Steak & Eggs 31**

4oz Filet\* / 2 Eggs\* / Cheesy Hash Browns / Fruit / Toast

## FRESH FROM THE SEA

**5oz / 8oz Skuna Bay Salmon\*<sup>GF</sup> 24/34**

Pan Seared 8oz Salmon / Saffron Rice Pilaf / Broccolini / Orange Apricot Sauce

**4oz / 8oz Lafayette Halibut\*<sup>GF</sup> 29/49**

Butternut Squash Risotto / Broccolini / Lafayette Sauce

**Horner Walleye 32**

Almond Crusted / Saffron Rice Pilaf / Asparagus / Crimson Slaw