

YARDS

GRILLE

SHAREABLES

BREAD PLATE

HOUSEMADE FOCACCIA, ROASTED GARLIC BUTTER, PESTO - \$7

CRAB DIP

LUMP CRAB, ARTICHOKE, PARMESAN, CHIVES - \$17

BEER BACON CHEESE DIP

CHEDDAR CHEESE, BACON, YUENGLING LAGER, CARAMELIZED ONIONS AND PRETZEL BITES \$15

MARGHERITA

BASIL PESTO, FRESH MOZZARELLA, BLISTERED TOMATOES AND STRAWBERRY BALSAMIC REDUCTION - \$15.50

TACOS

MAHI MAHI TACOS

PICKLED ONION, ROASTED CORN SALSA, AVOCADO - \$15

SHORT RIB TACOS

PICKLED ONION, ROASTED RED PEPPERS, COTIJA CHEESE, CILANTRO LIME CREMA - \$15

PERI PERI CHICKEN

PICKLED ONION, POBLANO PEPPERS, COTIJA CHEESE, YO! STREET SAUCE - \$15

SALADS

WALDORF SALAD

HOUSE MADE WALDORF CHICKEN SALAD WITH CELERY, GRAPES AND WALNUTS OVER MIXED GREENS, BALSAMIC VINAIGRETTE - \$15

FALL HARVEST SALAD

APPLES, GRILLED CORN, COTIJA CHEESE, CANDIED PEPITAS, PUMPKIN VINAIGRETTE - \$16

BREAKFAST

SERVED DAILY UNTIL 11AM

BREAKFAST SANDWICH

TWO EGGS, AMERICAN CHEESE ON A HARD ROLL WITH CHOICE OF HAM OR BACON - \$7

COCKTAILS

THE CLASSIC ONE IRON

PLATINUM 7X VODKA,
FRESCA, CRANBERRY JUICE
\$9

SALTED CARAMEL CIDER

JAMESON, WARM APPLE
CIDER, SALTED CARAMEL,
CINNAMON
\$10.50

FROZEN ESPRESSO MARTINI-

PLATINUM 7X VODKA,
KALUAH, MOZART CHOCOLATE
LIQUEUR, VANILLA SYRUP
\$12

FAIRWAY MARGARITA

HORNITOS PLATA, GRAND
MARNIER, FRESH LIME JUICE,
SALT RIM
\$11

APPLE CRANBERRY SMASH

CROWN APPLE,
CRANBERRIES, GINGER BEER
\$10

FALL DAIQUIRI

CAPTAIN MORGAN SPICED
RUM, BITTERS, LIME AND
PINEAPPLE JUICES
\$9

Please Drink Responsibly

SANDWICHES

SERVED WITH CHIPS

WALDORF CHICKEN SANDWICH

HOUSE MADE WALDORF CHICKEN SALAD, BACON, FRESH GREENS, CROISSANT - \$15

RTJ CLUB

TURKEY, HAM, BACON, LETTUCE, TOMATO, LEMON GARLIC AIOLI, SOURDOUGH - \$17

FRIED HADDOCK SANDWICH

SHAVED ICEBERG, PICKLES, TARTAR SAUCE, BRIOCHE - \$15

PRIME BEEF SANDWICH

HORSERADISH SOUR CREAM, APPLE, PICKLED RED ONION, FRESH GREENS, CRUSHED CHIPS, BRIOCHE - \$17

JUICY LUCY

DOUBLE PATTY, CHEDDAR, BACON, PICKLES, SPECIAL SAUCE, BRIOCHE - \$14.50

CLASSIC SMASH

DOUBLE PATTY, AMERICAN CHEESE, PICKLES, BRIOCHE - \$13.50

TURKEY CROISSANT

CRANBERRY MAYO, BACON, SWISS CHEESE, FRESH GREENS - \$14

THE VEG

AVOCADO, ROASTED RED PEPPER, TOMATO, FRESH GREENS, GARLIC AIOLI, SOURDOUGH TOAST - \$14

HOUSE MADE DESSERTS - \$13

CHOCOLATE CAKE

WHIPPED GANACHE, ESPRESSO CRUMBLE, STRAWBERRY BALSAMIC REDUCTION

DAILY DESSERT FEATURE

HOUSE MADE. PLEASE ASK YOUR SERV'R FOR DETAILS

WINE

HOUSE	GLASS	BOTTLE	RED	GLASS	BOTTLE
HOUSE			RED		
CHARDONNAY, PINOT GRIGIO, CABERNET		\$7	PINOT NOIR		
			BROTHERHOOD PINOT NOIR, NEW YORK	\$12	\$36
BUBBLY			RED BLENDS		
KORBEL BRUT ROSE, CALIFORNIA	\$10	(SPLIT)	PENFOLDS MAX'S SHIRAZ- CABERNET, SOUTH AUSTRALIA	\$13	\$39
MIONETTO PROSECCO. BRUT, ITALY	\$12	(SPLIT)	JOSH CELLARS LEGACY RED, CALIFORNIA	\$14	\$42
DOMAINE CHANDON BRUT CLASSIC, CALIFORNIA	\$14	(SPLIT)	CABERNET		
WHITE			INTRINSIC CABERNET SAUVIGNON, WASHINGTON	\$11	\$33
ROSE			DECOY CABERNET SAUVIGNON 2020, CALIFORNIA		\$60
JOSH CELLARS, CALIFORNIA	\$9	\$27	STAG'S LEAP WINE CELLARS ARTEMIS, CALIFORNIA	(HALF BOTTLE)	\$50
RIESLING					
SALMON RUN RIESLING, NEW YORK	\$9	\$27			
CHATEAU STE. MICHELLE RIESLING, WASHINGTON	\$10	\$30			
SAUVIGNON BLANC					
KIM CRAWFORD, NEW ZEALAND	\$13	\$39			
CHARDONNAY					
KENDALL JACKSON, CALIFORNIA	\$13	\$36			
SONOMA-CUTER RUSSIAN RIVEER, CALIFORNIA	\$15	\$45			

Please Drink Responsibly