



Dinner MENU



ENTREES

12 oz. Grilled Delmonico \$42

Ribeye served with the Starch & Vegetable of the Day

8 oz. Pan Seared Salmon with Lemon Beurre Blanc \$31

served with the Starch & Vegetable of the Day

Pan Seared Airline Chicken \$29

served with Gouda Mac & Vegetable of the Day

Chef's Choice - Pasta of the Week (Priced Weekly)

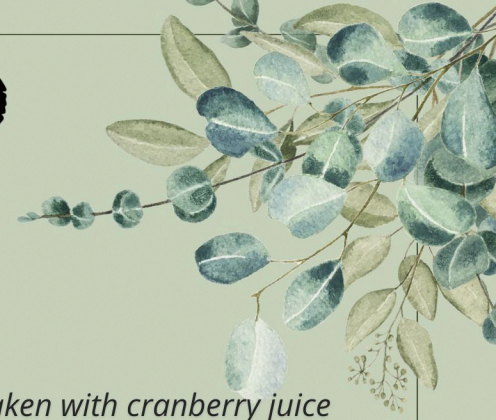
served with Bread Sticks

Salad Bar available for additional \$6

Dessert of the Week \$7



The BAR



Bourbon Smash \$13

Heaven's Door bourbon, hand shaken with cranberry juice and housemade spiced simple syrup

Chocolate Martini \$14

Lockwood Chocolate Bourbon Cream, hand shaken and strained into a frosted Martini glass

Par 75 \$14

Lockwood Hibiscus Vodka served with lemon juice, simple syrup then we finish with a refreshing splash of prosecco

Trails Punch \$14

Lockwood Honeysuckle Vodka, perfectly paired with the right amount of pineapple juice, housemade blackberry syrup and finished off with a splash of lemon

Apple Cider Margarita \$13

A festive spin on your everyday cocktail. Flecha Azul Tequila shaken with triple sec and apple cider