



## BASKETS & SANDWICHES

SERVED W/ FRIES OR SIDE SALAD

- WINGS** \$17  
CHOICE OF BUFFALO, BBQ OR ROASTED GARLIC PARM
- CHICKEN TENDERS** \$12
- IRONWOOD CLUB** \$14  
HAM, SMOKED TURKEY BREAST, LETTUCE, TOMATO, MAYO, AMERICAN CHEESE
- BUILD YOUR OWN BURGER** \$15  
JUICY ALL BEEF PATTY W/ CHOICE OF TOPPINGS: LETTUCE, TOMATO, ONION, PICKLE, MUSHROOMS, BACON, EGG, AMERICAN OR SWISS
- BOURBON BLT** \$13  
BACON, LETTUCE, TOMATO AND BACON JAM
- CHICKEN BACON WRAP** \$15  
GRILLED CHICKEN, BACON, LETTUCE, TOMATO & RANCH
- CLASSIC QUESADILLA** \$10  
ADD CHICKEN +6
- CHICKEN SANDWICH** \$15  
CHOICE OF GRILLED OR CRISPY BREAST TOPPED W/ LETTUCE & TOMATO

## DINNER

SERVED 5 - CLOSE

- CHICKEN PARMESAN** \$22  
LIGHTLY BREADED CHICKEN BREAST TOPPED W/ A MILD MARINARA & MOZZARELLA CHEESE SERVED W/ PASTA
- CHICKEN MARSALA** \$22  
LIGHTLY BREADED CHICKEN BREAST TOPPED W/ A CREAMY MUSHROOM SAUCE SERVED OVER OVEN ROASTED FINGERLING POTATOES AND GRILLED ASPARAGUS
- SEAFOOD DIAVOLO** \$25  
DECADENT PASTA TOSSED IN A SPICY TOMATO SAUCEW/ MUSSELS & SHRIMP SERVED W/ CROSTINI  
*VEGETARIAN OPTION AVAILABLE*
- SIRLOIN STEAK** \$28  
8OZ. SIRLOIN FILET GRILLED TO PERFECTION AND TWO SEASONAL SIDES

## DESSERT

ROTATING SELECTION

## STARTERS

- WINGS** \$12  
CHOICE OF BUFFALO, BBQ OR ROASTED GARLIC PARM
- PULLED PORK NACHOS** \$12
- MOZZARELLA STICKS** \$10  
SERVED W/ HOUSE MADE MARINARA
- HUMMUS DIP** \$8  
SERVED W/CRACKERS

## DINNER SALADS

- CLASSIC WEDGE** \$12  
CRISP ICEBERG LETTUCE, BACON, BLUE CHEESE CRUMBLE, PURPLE ONION, CHERRY TOMATOES, RANCH DRESSING
- GREEK ISLAND** \$12  
SPRING MIX, CHERRY TOMATO, KALAMATA OLIVES, FETA, GREEK DRESSING
- TRADITIONAL CAESAR** \$12  
CRISP ROMAINE, HOUSE MADE CROUTONS, PARMESAN & CAESAR DRESSING
- ADD ONS**  
GRILLED CHICKEN +6  
GRILLED SHRIMP +7  
GRILLED SALMON +8

## SEASONAL SIDES \$4

- MASHED POTATOES  
FINGERLING POTATOES  
GREEN BEANS  
ASPARAGUS  
SIDE SALAD

## KIDS \$7

SERVED W/ FRIES

- GRILLED CHEESE  
CHEESE QUESADILLA  
CHICKEN TENDERS  
BUTTERED NOODLES



# Wine List

\$10 glass/\$30 bottle

**WYCLIFF BRUT** – CALIFORNIA CHAMPAGNE, RIPE APPLE AND PEAR LAYERED WITH HINTS OF HONEY AND CITRUS, LIGHT BODY AND MOUTHFEEL.

**WYCLIFF ROSE** – CALIFORNIA CHAMPAGNE, BRIGHT CITRUS FLAVORS WITH LAYERS OF RASPBERRIES, STRAWBERRIES, AND HINTS OF PEAR, BALANCED WITH A LIGHT BODY AND REFRESHING MOUTHFEEL.

**SCARPETTA PINOT GRIGIO** – ITALIAN WINE, FROM THE FRIULI-VENEZIA GIULIA REGION, AROMAS OF STONE FRUITS AND MELON, LIGHT BUT COMPLEX, MEDIUM BODY.

**JOSH CELLARS CABERNET SAUVIGNON** – CALIFORNIA WINE, FROM THE NORTH COAST REGION, DARK FRUITS AND ROASTED NUTS, AROMAS OF FRESH BLACK CHERRIES, BLACKCURRANT, ROSE PETALS, AND ROASTED WALNUTS, FULL-BODIED, PLUSH TEXTURE.

**WILLIAM HILL CHARDONAY** – CALIFORNIA WINE, NAPA VALLEY, FULL-BODIED, CREAMY, AROMAS OF GREEN APPLE, RIPE PEAR, AND FRESH-BAKED BRIOCHE, NOTES OF LEMON CURD, VANILLA, AND BUTTERY SHORTBREAD, LONG AND LINGERING FINISH, WITH A SLIGHT FLORAL NOTE.

**WENTE MERLOT** – CALIFORNIA WINE, FROM THE LIVERMORE VALLEY REGION, AROMAS OF STRAWBERRY, CHERRY, BLACKBERRY, AND FIG WITH HINTS OF TOAST, BROWN SUGAR, AND SPICE, BRIGHT ACIDITY, AND INVITING TANNINS, LONG, LUSCIOUS FINISH.

**LE GRAND PINOT NOIR** – FRENCH WINE, FROM THE LANGUEDOC REGION, PURE AROMAS OF CHERRY, CURRANT, AND SAVORY SPICES, VELVETY TANNINS, LAYERED WITH VANILLA AND SPICE.

**FLEURS DE PRAIRE ROSE** – FRENCH WINE, FROM THE PROVENCE REGION, PALE SALMON COLOR, DELICATE FLAVORS OF STRAWBERRY, ROSE PETALS, AND HERBS, BRIGHT, REFRESHING ACIDITY, LIGHT BODIED.

**BONTERRA SAUVIGNON BLANC** – CALIFORNIA WINE, FROM THE HILLS OF MENDOCINO, CRISP ACIDITY, INTENSE AROMAS OF GRAPEFRUIT, CITRUS, KIWI, A NICE TART FINISH, ORGANIC FARMING PRACTICES,