

TROPHY ROOM DINNER

BEGINNINGS

TROPHY WINGS

One Pound | House Sauce or Sweet Chili Sauce 11

CRISPY CALAMARI

Pickled Peppers | Parmesan | Cajun Remoulade 16

GIANT BAVARIAN PRETZEL

Beer Cheese | Whole Grain Mustard 10

PARMESAN TRUFFLE FRIES

Truffle Oil | Parmesan | Rosemary Garlic Aioli 11

SPIN DIP

Spinach | Artichoke | Monterey Jack | Tortilla Chips 14

CLASSIC CRAB CAKES

Mixed Greens | Cajun Remoulade 16

FIRECRACKER SHRIMP

Black Bean Salsa | Sweet Chili Sauce 15

SOUPS & SALADS

Creamy Sweet Onion Vinaigrette | Bleu Cheese | Ranch | Sesame Soy Vinaigrette

Add Chicken 4 | Shrimp 8 | Steak 9 | Scallops 8

KINDERHOOK SALAD

Romaine | Parmesan Tuile | Crouton
Cherry Tomato | Kinderhook Dressing 8

SESAME SPINACH SALAD

Edamame | Green Onions | Crispy Sweet Potato
Cucumbers | Red Peppers | Sesame Soy Vinaigrette 10

STEAKHOUSE WEDGE

Iceberg Wedge | Cherry Tomato | Applewood Smoked Bacon 7

CLASSIC CAESAR

Romaine | Croutons | Parmesan | Caesar Dressing 7

LORA'S CHILI

Cup 5 | Bowl 7

FEATURE SOUP

Cup 5 | Bowl 7

HANDHELDS

All Handhelds are served with choice of French Fries, Cottage Cheese, Fruit or Cole Slaw

All Burgers are Certified Angus Beef

TROPHY BURGER

Brioche Bun | Tomato | Lettuce | Onion | 8 Ounce 10
Fried Egg 2 | Bacon 2 | Sautéed Mushrooms 2 | Caramelized Onions 2

STEAK BUTTER BURGER

Brioche Bun | Steak Butter | Crispy Shallots
White Cheddar | Wild Mushrooms | 8 Ounce 12

BUFFALO CHICKEN SANDWICH

Brioche Bun | Tomato | Lettuce | Onion
House Buffalo Sauce | Ranch 12

SALMON BLT

Brioche Bun | Candied Bacon
Rosemary Garlic Aioli | 6 Ounce Fillet 11

SHRIMP PO BOY


French Baguette | Shredded Lettuce | Tomato | Pickles | Cajun Remoulade 15

12" THIN CRUST PIZZA

Single Topping 14 | Additional Toppings 1.50

Pepperoni | Italian Sausage | Hamburger | Spinach | Andouille | Black Olives | Bell Peppers | Onions | Wild Mushrooms

*The consumption of raw or under cooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.
A charge of \$3 will be added for split plates. Parties of 12 or more will receive one check with 20% gratuity included.*

 Indicates Gluten Free

TROPHY ROOM DINNER

ENTREES

FILET MIGNON

Eight Ounce Certified Angus Beef | Choice of Starch & Vegetable 40

STRIP LOIN

14 Ounce Certified Angus Beef | Choice of Starch & Vegetable 38

T-BONE

16 Ounce Certified Angus Beef | Choice of Starch & Vegetable 39

SMOTHERED CHICKEN

Wild Mushrooms | Bacon | Creamed Spinach | Mashed Potatoes 19

BEEF STROGANOFF

Certified Angus Filet Tips | Egg Noodles | Onions | Wild Mushrooms 25

ALASKAN HALIBUT

Organic Farro | Green Beans | Cherry Tomatoes | Lemon Oil 38

SEARED NORTHERN ATLANTIC SEA SCALLOPS

Jalapeno Cheddar Grits | Bacon | Spinach | Cherry Tomatoes | Brown Butter Sauce 27

ATLANTIC SALMON

Mashed Potatoes | Asparagus | Herb Butter Sauce 24

SHRIMP & GRITS

Jalapeno Cheddar Grits | Shallots | Bell Peppers | Garlic | Andouille 22

BONE IN BERKSHIRE PORK CHOP

Mashed Potatoes | Green Beans | Mustard Cream Sauce 28

CHICKEN SPIEDINI

Angel Hair Pasta | Tomato Basil Garlic Sauce | Herb Butter Sauce 17

SIDES

BAKED POTATO 4 

MASHED POTATOES 4 

JALAPENO CHEDDAR GRITS 7 

HOUSE CUT FRIES 4 

ASPARAGUS 5 

PAMESAN TRUFFLE FRIES 5 

GREEN BEANS WITH BACON 5 

ENHANCEMENTS


THREE GARLIC & HERB SHRIMP 7 

JUMBO LUMP CRAB CAKE 8

TWO SEARED NORTH ATLANTIC SEA SCALLOPS 6 

MAITRE D' MUSHROOMS & ONIONS 4 

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