

TROPHY ROOM DINNER

BEGINNINGS

TROPHY WINGS

One Pound | House Buffalo Sauce or Sweet Chili Sauce 12

CRISPY CRAB CAKE

Petit Greens | Smoked Mandarin Oranges | Garlic Herb Aioli 17

COCONUT SHRIMP

Mixed Greens | Piña Colada Dipping Sauce 15

GARLIC BUTTER FRIES

Parmesan | Rosemary Aioli 11

HOUSE MADE WARM POTATO CHIPS

Trophy Room Onion Dip 11

SPIN DIP

Spinach | Artichoke | Monterey Jack | Naan 14

GIANT BAVARIAN PRETZEL

Beer Cheese | Whole Grain Mustard 11

CRISPY CALAMARI

Pickled Peppers | Parmesan | Cajun Remoulade 16

BUFFALO CHICKEN FLATBREAD

House Buffalo | Celery | Bacon | Blue Cheese Crumbles 14

WILD MUSHROOM FLATBREAD

Herb Cream Cheese | Wild Mushrooms | Mozzarella
Chopped Green Onions | Truffle Oil 13

SOUPS & SALADS

Creamy Sweet Onion Vinaigrette | Bleu Cheese | Ranch | Louis Dressing

Add Chicken 4 | Shrimp 10 | Steak 9 | Salmon 10

STEAKHOUSE WEDGE

Iceberg Wedge | Cherry Tomato | Applewood Smoked Bacon 7

STEAKHOUSE CAESAR

Parmesan | White Anchovies | Lemon-Garlic Croutons 8

RED OAK LEAF SALAD

Paprika Roasted Sunflower Seeds | Shaved Pears
Pickled Herbs | Caramelized Honey Vinaigrette 8

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 8 Ounce Certified Angus Beef

TROPHY BURGER

Brioche Bun | Tomato | Lettuce | Onion 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 12

FRENCH DIP SANDWICH

Provolone | Horseradish Cream | Au Jus 12

SALMON BLT

Brioche Bun | Candied Bacon
Rosemary Garlic Aioli | 6 Ounce Fillet 14

FENNEL GRILLED CHICKEN SANDWICH


Ciabatta | Pepperoni | Basil Pesto | Roasted Red Peppers | Provolone 12

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



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TROPHY ROOM DINNER

ENTREES

BASIL CRUSTED FILET MIGNON

8 Ounce Certified Angus Beef | Choice of Starch & Vegetable 42

STRIP LOIN

12 Ounce Certified Angus Beef | Choice of Starch & Vegetable 36

RIBEYE

16 Ounce Certified Angus Beef | Choice of Starch & Vegetable 45

SMOTHERED CHICKEN

Wild Mushrooms | Bacon | Creamed Spinach | Mashed Potatoes 17

BUTTER POACHED SHRIMP ALFREDO

Handmade Fettuccini | Basil Pesto 35

ASIAN NOODLE BOWL WITH SAUTEED SHRIMP

Rice Noodles | Asparagus | Carrots | Green Onions | Peanuts | Cilantro | Mushrooms 23

LENTIL CRUSTED HALIBUT

Blackened Parsnip | Brown Butter Braised Green Beans | Red Wine Butter Reduction 36

CARMELIZED DIVER SCALLOPS

Spaghetti Squash | Roasted Trumpet Royal Mushrooms | Arugula Cream 36

ATLANTIC SALMON

Mashed Potatoes | Asparagus | Herb Butter Sauce 24

SHRIMP & GRITS

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

SIDES

BAKED POTATO 4 

MASHED POTATOES 4 

JALAPENO CHEDDAR GRITS 5 

FRENCH FRIES 4 

ASPARAGUS 5 

GARLIC BUTTER FRIES 5 

BABY CARROTS 5 

ENHANCEMENTS


THREE GARLIC & HERB SHRIMP 8 

JUMBO LUMP CRAB CAKE 9

TWO SEARED NORTH ATLANTIC SEA SCALLOPS 12 

MAITRE D' MUSHROOMS & ONIONS 4 

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