

"Food is our common ground, a universal experience"
James Beard

Starters & Snacks

Bread Service - 5

daily bread selections served with herbed olive oil

Vegetable Tempura - 13

tempura fried seasonal vegetables & ranch

Crispy Brussel Sprouts - 10

tossed in harissa spice & molasses, roasted pumpkin seeds & sprout garnish

Baked Brie - 16

spiced walnut, honey & grilled ciabatta

Loaded Fries - 14

cheddar, bacon, bleu cheese crumble, tomato, buffalo & scallion, served with ranch
add chili - 2

Chicken Wings - MKT

6 jumbo wings, celery & ranch choose: buffalo, sweet teriyaki, bbq, garlic herb parmesan or lemon pepper

Bratwurst

choice of toppings: ketchup, dijon mustard, relish, onion
single brat - 6; double brat - 11
add chili - 2 add cheese - 1 add sauerkraut - 1

Salads

most salads available as a small or entree portion
additions- grilled chicken - 5 shrimp - 7 salmon - 8 anchovies- 2

Chickasaw Caesar - 7/12

crisp romaine, red cabbage, parmigiano & crouton roasted garlic caesar dress

Fall Salad - 9/15

apple, spiced walnut, toasted pumpkin seed, cranberry, kale blend, carrot & pumpkin spice vinaigrette

Greek Salad - 8/14

feta, pepperoncini, kalamata olive, red onion, tomato, cucumber, crisp lettuce, greek dress

Vertical Pear - 16

blue cheese crumble, maple toasted pecan, fresh pear, red onion & mixed greens, tossed in citrus vinaigrette, honey drizzle finish

House Salad - 6/10

shredded cheddar, seasonal greens, tomato, onion, cucumber, carrot & crouton

The Deconstructed Wedge - 8/14

bacon, bleu cheese crumble, tomato, crisp romaine, red cabbage, ranch dress


housemade dressings:

caesar, ranch, citrus vinaigrette, pumpkin spice vinaigrette, greek, bleu cheese
Extra dressing .75

Daily Steak & Fish Dinner Specials - MKT

Automatic 20% Gratuity added for parties of 6 and more

Please tell your server if you have any allergies or food aversions, our kitchen likes to get creative!

 Gluten Free OR Gluten Free substitution availablePlease ask your server to note it - add 1

*Consuming raw or undercooked meats, poultry, seafood or eggs can kill you. The Government made me write this.

Sandwiches

served with house chips & a pickle spear
add Bacon to any sandwich - 2

side upgrade options: french fries - 1; onion rings or sweet potato fries - 2

upgrade to soup or side garden salad - 2

☒ Overlook Smash Burger - 13

2 4oz patties cooked med well, lettuce, tomato, onion, brioche
choose cheddar, swiss or american add: bleu cheese crumble - 1.50
jalapeno - .75

☒ Turkey Apple Brie - 14

turkey, crisp apple, cranberry & creamy brie spread
grilled ciabatta

☒ Grilled Chicken - 13

roasted red peppers, swiss, lettuce, tomato & onion, brioche

☒ Turkey Golf Club— 14

turkey, bacon, pesto aioli, lettuce & tomato grilled ciabatta or
spinach tortilla wrap

Caddy Melt 10

4oz burger patty, caramelized onions & swiss on rye

☒ Salmon BLT - 17

grilled salmon, thick cut bacon, tomato, crisp lettuce, lemon dill
aioli, brioche

Chicken Caesar Wrap - 12

chicken, crisp romaine, red cabbage & parmigiano, roasted garlic
caesar in spinach tortilla wrap

Reuben or Rachel - 15

12-hour house roasted corned beef brisket or turkey with swiss,
1000 isle, sauerkraut, grilled on rye

Black Bean Burger - 11

vegetarian burger, roasted red peppers, smoked ponzu aioli,
lettuce, tomato & onion on brioche

Sides

baskets include chickasauce

hand cut fries: side - 4, basket - 7

onion rings or sweet potato fries: side - 5, basket 8

house chips: side - 3, basket - 6

add a side of sauce: ranch, honey mustard, chickasauce - .75

Entrees

☒ *Shrimp Scampi - 21

lemon butter & white wine pan sauce, roasted red pepper,
linguine & parmigiano, honey garlic bread

☒ Mediterranean Chicken -22

kalamata olive, artichoke, feta, tomato & onion in lemon butter
sauce over linguine

☒ Chicken Tender Basket - 14

beer battered tenders, fries, house honey mustard or ranch
gluten free available - Add 2

Fish & Chips - 15

beer battered white fish, fries, tartar, lemon

Vegetarian

add: grilled chicken - 5 shrimp - 7 salmon - 8

☒ Roasted Roots Bowl -18

seasonal root vegetables roasted in lemon balsamic maple sauce
& warm spices, sauteed greens
garnished with fresh herbs & pumpkin seeds

☒ Hot Garden - 16

chef's choice of seasonal vegetables, fresh herbs, garlic, butter &
white wine finish sauteed with linguine (upgrade to quinoa +3)
honey garlic bread