

LUNCH MENU

Due to supply shortages and pricing, some items may not be available. Thanks for your patience!

GRILL HOURS:

Tuesday, Wednesday & Sunday 11 A.M. - 3 P.M.

Thursday, Friday & Saturday 11 A.M. - Volume

BAR HOURS:

Tuesday, Wednesday, & Sunday 9 A.M. - 4 P.M.

Thursday, Friday, & Saturday 9 A.M. - Volume

Appetizers

PRETZELS & BEER CHEESE \$11

Four of our fresh baked pretzel sticks served with our delicious beer cheese.

TACOS \$12

Fried grouper or fried shrimp on a bed of our freshly chopped slaw, topped with Pico de Gallo and our home made avocado ranch.

NACHOS \$13

Grilled Chicken or ground beef on top of freshly fried tortilla chips with lettuce, tomatoes, queso, shredded cheddar, black olives and jalapenos. Served with avocado salsa and fire roasted tomato jalapeno salsa.

PULLED PORK NACHOS \$15

Fresh fried pork skins topped with our delicious beer cheese and pulled pork

SHRIMP \$13

8 shrimp fried, grilled, blackened, OR tossed in our famous Bang-Bang sauce!

FRIED PICKLES OR JALAPENOS \$7

Make it a mix for \$1 more!

Fresh dill pickles or jalapenos, breaded and fried served with a side of our homemade ranch.

ONION RINGS \$8

House battered onion rings, deep fried, and served with spicy tomato ketchup.

QUESADILLA \$10

Grilled chicken or grilled shrimp with shredded cheddar cheese pressed on the grill in a flour tortilla. Served with tortilla chips and avocado salsa.

CHIPS AND SALSA \$6

Fire roasted tomato jalapeno salsa, avocado ranch and fresh fried tortilla chips.

Sandwiches

Served with one side.

GRILLED CHEESE WITH RASPBERRY CHIPOTLE SAUCE \$9

Grilled provolone cheese on top of sourdough bread with a sweet-spicy raspberry chipotle on the side. Add Ham \$2

PHILLY WRAP \$15

Grilled and chopped Philly steak with seared peppers and onions on a tortilla wrap with provolone cheese.

THE CLUB \$12

Ham, turkey, bacon, provolone, American cheese, lettuce and tomato wrapped in a flour tortilla, croissant or toasted sourdough.

GRILLED CUBAN \$15

Pulled pork and fresh sliced ham topped with mustard, kosher dill pickles and swiss cheese on sourdough bread.

BUFFALO CHICKEN WRAP \$15

Grilled or Fried Chicken, lettuce, tomato, cheddar cheese and buffalo sauce wrapped in a flour tortilla.

J.B.L.T. \$10

Jalapeno bacon, fresh sliced tomatoes and lettuce on toasted sourdough bread.



Burgers

Served with fries
\$1 up charge to substitute.

THE LOU' \$14

Fully seasoned, all-beef patty with melted American cheese, topped with bacon, lettuce, tomato, and onion.

BLACK AND BLEU \$14

Perfectly seasoned, all-beef patty topped with melted blue cheese and blackening seasoning served with lettuce, tomato, and onion.

PATTY MELT \$13

A grilled ground beef patty with melted American cheese, caramelized onions, and our house-made sauce.





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Soups

CRAB & CORN CHOWDER \$10

Sweet and creamy crab and corn chowder.

ROTATING SOUP



On the Green

CHICKEN CAESAR SALAD \$13

Freshly cut romaine lettuce, topped with parmesan cheese, croutons, and a drizzle of Caesar dressing.

CHEF SALAD \$13

A blend of fresh romaine lettuce and spring mix, topped with croutons, diced tomatoes, onion, cucumber, a boiled egg, and your choice of dressing. Topped with your choice of fried or grilled chicken, fried or grilled shrimp or ham and turkey

THE RAVINE \$13

a blend of spring mix topped with grilled chicken, pecans, bleu cheese crumbles and strawberries.

Dressings:

House Ranch, Honey Mustard, Balsamic Vinaigrette, 1000 Island, Italian, & Caesar

CHICKEN SALAD PLATE \$9

A scoop of our home made chicken salad on top of a bed of romaine lettuce with a side of fruit. Add a croissant for \$1.

Other Options

CROISSANT SANDWICH \$9

Ham or Turkey, swiss cheese, lettuce and tomato on a sliced croissant. Served with one side.

HOT DOG \$6

All beef hot dog served on a toasted bun and served with one side. Add sauerkraut, slaw or onions for \$.50

SAUSAGE DOG \$10

Sunset Farms sausage topped with peppers and onions on a bun. One side.

CHICKEN TENDER BASKET \$12

Grilled, Fried or Buffalo tenders with one side and your choice of dipping sauce

SHRIMP BASKET \$12

Grilled, Fried or Blackened shrimp with one side and your choice of dipping sauce.

On the Side \$3

KRINKLE FRIES

TATER-TOTS

SWEET POTATO FRIES

HOUSE SALAD

CAESAR SALAD

MIXED FRUIT



DINNER MENU

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PULLED PORK NACHOS \$15
Fresh fried pork skins topped with our delicious beer cheese and pulled pork

SHRIMP \$13
8 shrimp fried, grilled, blackened, OR tossed in our famous Bang-Bang sauce!

FRIED PICKLES OR JALAPENOS \$7
*Make it a mix for \$1 more!
 Fresh dill pickles or jalapenos breaded and fried served with a side of our homemade ranch.*

STEAK KABOBS \$12
Hand-cut steak pieces, wild caught shrimp, fresh pineapple chunks and green bell pepper grilled skewers. (When available)

NACHOS \$13
Grilled Chicken or ground beef on top of freshly fried tortilla chips with lettuce, tomatoes, queso, shredded cheddar, black olives and jalapenos. Served with avocado salsa and fire roasted tomato jalapeno salsa.

ONION RINGS \$8
House battered onion rings, deep fried, and served with spicy tomato ketchup.

QUESADILLA \$10
Grilled chicken or grilled shrimp with shredded cheddar cheese pressed on the grill in a flour tortilla. Served with tortilla chips and avocado salsa.

CHIPS AND SALSA \$6
Fire roasted tomato jalapeno salsa, avocado ranch and fresh fried tortilla chips.



Entrees

\$1 up charge for any substitutions. Add a salad for \$2

SLICED HAM WITH PINEAPPLE GLAZE \$18
Fresh sliced ham topped with our homemade brown sugar pineapple glaze and served with mashed potatoes and green beans.

COUNTRY FRIED CHICKEN \$20
Chicken breast breaded and fried and topped with a homemade white peppered gravy. Served with red skin mashed potatoes and fresh green beans.

BEEF SHORT RIB PASTA \$18
Cavatappi pasta tossed in a fire roasted tomato pesto and topped with beef short rib, brussel sprouts and jalapeno bacon.

MAHI MAHI \$20
Mahi mahi filet grilled or blackened to perfection. Topped with a homemade mango salsa. Served with our rainbow potatoes and fresh broccoli

SHRIMP DINNER \$20
Fried, Blackened or Grilled wild caught shrimp. Served with fries and broccoli



DINNER MENU

The Oaks

At Kinderlou Forest

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A.M. - Volume

Steaks

\$1 up charge for any substitutions.

12 OZ. RIBEYE

Boneless, hand-cut ribeye topped with our homemade seasoned butter. Cooked to order and served with our rainbow potatoes and fresh green beans

\$28

7 OZ. MANHATTON

Choice hand cut steak topped with our house seasoned butter. Cooked to order and served with our rainbow potatoes and fresh green beans

\$28

*Add Grilled or blackened shrimp for \$6 more.

CHOPPED STEAK

14 oz. chop steak seared to perfection, and smothered in fully seasoned gravy, topped with caramelized onions and mushrooms. Served with mashed potatoes and fresh green beans

\$20

Burgers & Baskets

Served with fries
\$1 up charge to substitute.

THE LOU'

\$14

Fully seasoned, all-beef patty with melted American cheese, topped with bacon, lettuce, tomato, and onion.

BLACK AND BLEU

\$14

Perfectly seasoned, all-beef patty topped with melted blue cheese and blackening seasoning served with lettuce, tomato, and onion.

PATTY MELT

\$13

A grilled ground beef patty with melted American cheese, caramelized onions, and our house-made sauce.

CHICKEN TENDER BASKET

\$12

Grilled, Fried or Buffalo tenders with one side and your choice of dipping sauce

SHRIMP BASKET

\$12

Grilled, Fried or Blackened shrimp with one side and your choice of dipping sauce.

On the Green

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\$13

Freshly cut romaine lettuce, topped with parmesan cheese, croutons, and a drizzle of Caesar dressing.

CHEF SALAD

\$13

A blend of fresh romaine lettuce and spring mix, topped with croutons, diced tomatoes, onion, cucumber, a boiled egg, and your choice of dressing. Topped with your choice of fried or grilled chicken, fried or grilled shrimp or ham and turkey

THE RAVINE

\$13

a blend of spring mix topped with grilled chicken, pecans, bleu cheese crumbles and strawberries.

Dressings: House Ranch, Honey Mustard, Balsamic Vinagrette, 1000 Island, Italian, & Caesar

Soup

CRAB & CORN CHOWDER

\$10

Sweet and creamy crab and corn chowder.

Dessert \$8

MOLTEN LAVA CAKE

Warm molten chocolate caked topped with vanilla ice cream and chocolate drizzle

CHEESECAKE XANGO

Deep fried cheesecake stuffed tortilla topped with caramel or chocolate drizzle

On the Side \$3

KRINKLE FRIES

MIXED FRUIT

TATER-TOTS

MASHED POTATOES

SWEET POTATO FRIES

CAESAR SALAD

RAINBOW POTATOES

GREEN BEANS

HOUSE SALAD

BROCCOLI