

Shareables

CAULIFLOWER BITES			
beer battered cauliflower	7	GF	CONFIT CHICKEN WINGS 12
hulk sauce			choice of sauce or naked
GF DEVEILED EGGS		GF	CRISPY BRUSSELS SPROUTS 9
truffle, smoked salmon, BLT	10		jalapeno cured bacon, citrus salt, creamy parmesan sauce
GF KING & BEAR CHIPS			GRILLED FLATBREADS
truffle, rosemary, parmesan, roasted garlic aioli	8		-goat cheese, jalapeno bacon, red onion 15
GF PIMENTO DIP			roasted grapes, fresh tossed arugula
served with crispy tortillas	9		-pepperoni, banana pepper, feta cheese 15
			fresh oregano
TRIO OF SLIDERS			-five cheese, boursin, smoked cheddar 13
caramelized onions, oven roasted tomatoes			mozzarella, provolone, parmesan
pickles, arugula, choice of cheese	11		HONEY GLAZED GOAT CHEESE CRISP
GF SAUSAGE BOARD			cherve goat cheese, honey, almonds
moroccan lamb and fig, buffalo chicken			whole wheat crouton 13
bells amber ale bacon and beer		GF	DRUNKEN SHRIMP COCKTAIL
CBC IPA mustard	18		house made bloody mary cocktail sauce 16

Soups & Salads

SOUP		GF	ROASTED BEET SALAD
chili or soup du jour			edamame puree, mint, feta
cup	4		pomegranate molasses 11
crock	6	GF	MARINATED BRUSSEL'S SPROUTS
HOUSE			roasted butternut squash, roasted grapes
cucumber, tomatoes, carrots, croutons			arugula, radish, orange zest 14
CAESAR			FAIRWAY SALAD
parmesan chips			mixed greens, avocado, hard boiled egg 14
GEM SALAD			black forest ham, cheddar, swiss, edamame
gem lettuce, manchego, creamy dijon			red onion, 2 grilled Medallion tenders
WEDGE			MEDALLION SALAD
tomato, bacon, bleu cheese crumble			mixed greens, granny smith apples 18
side 5 entrée 10			smoked gouda, toasted pecans, tomatoes
ADD ONS			crumbed applewood bacon, pecan
chicken	6		crusted chicken
salmon or tuna	10		SOUP AND HALF SALAD 11

Dressings

ranch, caesar, fat free raspberry, bleu cheese, 1000 island
 french, italian, honey mustard, southwest ranch, sherry-oregano vinaigrette
 honey balsamic, balsamic vinaigrette, honey dijon, house

Sandwiches

All sandwiches and wraps served with one side

HANOI CHICKEN BANH MI

cilantro maggi mayo, pickled carrots
daikon radish, marinated chicken 13

BISON BURGER*

bacon jam, smoked cheddar, arugula
oven roasted tomato, marinated
charred onion 15

LAMB BURGER*

house made boursin cheese,
cucumber, mint, tzatziki 14

All sandwiches can be made gluten free

MEDALLION SMASH BURGER*

caramelized onions, oven roasted tomatoes
pickles, arugula, choice of cheese 12

FRENCH ONION GRILLED CHEESE

pimento, cheddar, swiss, French onion
thick cut sour dough 11

HOT PASTRAMI

black pepper brisket, swiss, chili garlic aioli
sweet onion marmalade, rye bread 12

VEGGIE BURGER

fresh grains, vegetables 12

Medallion Favorites

CLUB SANDWICH

smoked turkey, honey ham, swiss
american, lettuce, bacon, mayo
tomato choice of bread 11

BAVARIAN HAM AND SWISS

pretzel bun, bavarian ham, baby swiss
yuengling honey mustard, lettuce
tomato, onion, pickle
Schaefer style : substitute turkey 12

FISH AND CHIPS

beer battered cod, french fries
chipotle tartar, apple slaw 13

CHICKEN QUESADILLA

flour tortilla, grilled chicken, tomato
green onion, cheese, jalapeno
served with sour cream and pico 10

BUFFALO WRAP

red pepper tortilla, fried chicken
lettuce, tomato, bleu cheese
buffalo sauce, ranch dressing 12

CHICKEN CAESAR WRAP

grilled chicken, romaine
caesar dressing, parmesan 11

BLT WRAP

honey wheat tortilla, honey smoked turkey
bacon, lettuce, tomato, shredded cheese
ranch aioli 11

MEDALLION TENDERS

lightly breaded and fried
Medallion sauce
3-piece birdie 12
5-piece eagle 15

Sides

cottage cheese, fresh fruit, club chips, mac n' cheese, onion rings
sweet potato fries, waffle fries, apple slaw, fries

*CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

The Mains

All mains served with side salad or cup of soup

GF SALMON YOUR WAY choose your style choice of two sides	26	CHICKEN PARMESAN romano-herb encrusted chicken with linguine	full/Half 23/14
CRISPY PORK BELLY corn and black bean salsa, fried egg smoked tomato coulis, natural jus, jalapeno infused fingerlings	25	TRUFFLE MAC AND CHEESE cavatappi, boursin, 3 cheese blend micro greens, wild mushrooms white truffle	full/half 18/10
BUTTERMILK FRIED CHICKEN garlic whipped potatoes, green beans brown gravy or try it Nashville Hot	25	add Moroccan lamb sausage	5
STACKED SMOKED MEATLOAF garlic whipped potatoes, fried onions collard greens	20	add bacon	3
NASHVILLE HOT SHRIMP chicken fried crispy shrimp cheesy grits, pickles	24	add fried chicken	8
		MOM'S LASAGNA italian sausage, ground beef, ricotta mozzarella, parmesan layers	full/half 23/14
		Garlic toast	
		GF BRAISED SHORT RIB jalapeno confit potato, parsnip puree bbq smoked carrots, natural jus	33

Butchers Cut

All steaks sous-vide and cast iron seared

BLACK ANGUS FILET MIGNON *	36	BONE-IN COWBOY RIBEYE*	34
CHOOSE YOUR SAUCE jalapeno hollandaise demi glaze bleu cheese peppercorn demi		ADD-ONS grilled onions grilled mushrooms bleu Cheese	2

Vegetables

collard greens, sautéed spinach
cauliflower mash, asparagus, broccoli
roasted winter vegetables

Starches

whipped potatoes, jalapeno confit potatoes
fries, sweet potato fries, baked potatoes
baked sweet potatoes, mac n cheese



Michael Heston
General Manager

Danny Thomas
Food & Beverage Director

Dustin Brafford
Executive Chef

The Medallion Club

Winter 2018 Menu

House Wines

Chardonnay

Sean Minor 2015, Napa 7
Kendall Jackson 2015, Santa Rosa, Cali 9
La Crema 2015, Sonoma 10
Newton 2015, Napa 12

Pinot Grigio

Villa Pozzi 2015, Sicily 7
San Angelo 2015, Italy 10

Sauvignon Blanc

Groth 2015, Napa 10
Sea Pearl 2015, New Zealand 10

Notable Whites & Blends

Monchoff Reisling 2015, Germany 8
Neirano Moscato 2015, Italy, 8
Caymus Conundrum White Blend 2015, Napa 11

Cabernet Sauvignon

Sean Minor 2015, Napa 8
Educated Guess 2014, Napa 9
Joel Gott 815 2014, Napa 9
Quilt 2014, Napa 13
Palermo 2014, Napa 14

Merlot

Parducci 2012, Napa 10

Zinfandel

Joel Gott 2015, St. Helena 8
BedRock, Old Vine 2014, Sonoma 11

Pinot Noir

Elouan 2015, Willamette, Ore 11
Meiomi 2015, Sonoma 13

Notable Reds & Blends

Terrazas "Reserve", Malbec, 2015, Argentina 10
Angels & Cowboys 2014, Sonoma, 10
Sexual Chocolate 2014, Napa 12
The Prisoner 2016, Oakville 15

Cocktail Menu

WINTER in OAXACA

avion silver, cynar
fernet branca, mescal

INFUSED BOULEVARDIER

infused campari, wild turkey rye
cocchi americano

SWEETLY TART

stolichnaya, apple juice
cherry almond bitters
sour mix

WILD RIDE

wild turkey rye, lilet blanc
watershed apple brandy
green chartreuse, bitters

PENTHOUSE A20

nolets gin, crème de violette
cointreau, lemon juice
egg white, simple syrup

B's IRISH COFFEE

house made Irish cream
jameson Caskmates, coffee

ASK YOUR SERVER TO SEE OUR FULL WINE LIST

GF = Gluten Free

Gluten Free Options:

Burger Buns, Penne Pasta, Tortillas and Crackers
Please let your server know if you would like one of these options

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