

# **STARTERS**

#### **CRISPY BRUSSEL SPROUTS 9**

Bacon, citrus salt, creamy parmesan sauce

#### MEDALLION SIGNATURE FLATBREADS

Blanco 10, Chicken Bacon Alfredo 12, Margherita 11

#### **CHARCUTERIE BOARD 15**

Soppressata, sliced prosciutto, abruzzese Italian sausage, summer sausage, red dragon cheddar, Danish bleu cheese, goat cheese, swiss, petit toast served with whole grain mustard and Dijon mustard

#### SHRIMP COCKTAIL 14

Served with house made bloody mary cocktail sauce

#### WASABI SEARED TUNA\* 14

Chilled Wasabi Crusted Tuna sliced on a seaweed salad served with Sriracha, pickled ginger and Wasabi

#### QUESADILLA (Chicken 10, Steak 12, Veggie)

Flour tortilla with Cheddar and Monterey jack cheeses and fresh pico de gallo. Veggie: peppers, onions mushrooms, zucchini and yellow squash.



**ITALIAN WEDDING SOUP** Chicken, spinach, tortellini, acini de pepe

Cup \$4 Crock \$6

SOUP OF THE DAY

# MIXED GRILLE COBB SALAD 12

Bacon, hard boiled egg, bleu cheese, red onion, tomatoes and avocado on a bed of romaine with your choice of dressing

# SOUTHWEST SALAD 12

Mixed greens topped with onion, peppers, tomatoes, cheddar jack cheese, tossed with southwest ranch dressing with crispy tortilla strips and fresh sliced jalapenos

# FAIRWAY SALAD 12

Fresh cut mixed greens, avocado, hard boiled egg, black forest ham, cheddar, swiss, edamame, red onion and choice of dressing.

### SOFT PRETZEL STICKS 9

Served with two sauces: spicy cheese and honey mustard

# THREE AMIGOS 11

Spicy queso dip, smokey black bean dip and fresh HOT salsa served with homemade tortilla chips and lime

### **IRISH NACHOS 12**

Housemade Pub chips, shredded corned beef, sauerkraut, melted swiss cheese and a thousand island drizzle

#### FIRECRACKER SHRIMP\* 12

Breaded, Fried Shrimp tossed in our firecracker sauce

### CHICKEN WINGS (BONE-IN OR BONELESS) 7

6 Chicken Wings served with celery and bleu cheese Your choice of sauces include buffalo, bbq, thai chili, teriyaki, garlic parmesan, mango harbanero, sriracha honey mustard, Caribbean jerk, sweet sesame and '93 sauce

#### CRAB DIP 12

Served chilled with olive oil and herb crostini



# HOUSE / WEDGE / CAESAR

Entrée Size \$8 Side Size \$4

# MEDALLION SALAD 12

Mixed greens, Granny Smith apples, smoked Gouda cheese, toasted pecans, tomatoes, crumbled applewood bacon served with honey Dijon dressing

# KITCHEN SINK CHOP SALAD 12

Salad greens chopped up with tomato, cucumber, red onion, shredded cheddar and jack cheeses, bacon, carrots, sunflower seeds, broccoli, red pepper, peas and croutons

# ADD TO ANY SALAD: PECAN CHICKEN (6) GRILLED CHICKEN (6) OR SALMON (8)

DRESSINGS: RANCH, CAESAR, BLEU CHEESE, ITALIAN, HONEY DIJON, SOUTHWEST RANCH, HOUSE, BALSAMIC, RASPBERRY VINAIGRETTE



# **SANDWICHES**

All Sandwiches Include Your Choice of One Side

#### **MEDALLION BURGER\* 12**

Half pound black angus patty grilled to your desired temperature served with lettuce, tomato, onion and pickle with your choice of cheese: American, Swiss, cheddar, provolone or pepper jack

Sub: Veggie Burger or Turkey Burger for no additional charge

#### CHICKEN YOUR WAY SANDWICH 13

- Fried chicken sandwich: with lettuce, tomato, onion & mayo on a brioche bun
- Buffalo chicken sandwich: fried & tossed in buffalo sauce served with lettuce, tomato and bleu cheese dressing on a brioche bun
- Grilled chicken sandwich: grilled & served with lettuce, tomato & onion on a brioche bun
- Chicken Parmesan sandwich: breaded chicken, marinara sauce and provolone cheese

#### FRIED BOLOGNA SANDWICH 12

Fried bologna, pepper jack cheese, carmelized onions and sautéed banana peppers on a pretzel bun

#### **TONY SUPREMO 12**

Cappicola, salami, pepperoni, ham, provolone, lettuce, onion and hot peppers tossed in Italian dressing then baked on a hoagie bun

#### **TRIPLE DECKER CLUB 11**

Smoked turkey, honey ham, Swiss, American, lettuce, bacon, mayo, tomato and your choice of toasted bread

**BAVARIAN HAM & SWISS SANDWICH 12** Shaved Bavarian Ham, sliced baby swiss, honey mustard, lettuce, tomato, onion on a pretzel bun

# **NO BUN NEEDED**

All Options Include Your Choice of One Side except Fish & Chips

FISH & CHIPS 12 Beer battered cod, French fries and tartar sauce

#### ORIGINAL MEDALLION TENDERS

Par 3 (12) Par 5 (15) Lightly breaded & fried served with Medallion sauce

JERK FISH TACOS\* 13 Jerk seasoned cornette fish, pineapple salsa, fresh shredded green cabbage, tortilla strips in lettuce wraps

#### **CHICKEN SALAD 10**

House made chicken salad on a bed of lettuce, tomato, pickle spear served with a croissant



#### **BUFFALO CHICKEN WRAP 12**

Red pepper tortilla, fried chicken, lettuce, tomato, bleu cheese, buffalo sauce and ranch dressing

#### CHICKEN CAESAR WRAP 11

Grilled chicken, romaine, Caesar dressing and parmesan cheese

#### SAUTEED VEGGIE WRAP 12

Onions, peppers, mushrooms, zucchini, yellow squash, lettuce, tomatoes, balsamic dressing and your choice of cheese

#### CHICKEN SALAD WRAP 11

House made chicken salad, lettuce and tomato

# SIDES

FRENCH FRIES / SWEET POTATO FRIES / ONION RINGS / MAC 'N CHEESE / FRESH FRUIT / CLUB CHIPS



# ENTREES

Served with choice of house salad, Caesar salad or cup of soup

#### SALMON YOUR WAY\* 26

Triple A sushi grade salmon, cooked your way with choice of two sides

#### BAKED ZITI 15

Penne pasta tossed with bacon, ham and crushed red pepper in alfredo sauce topped with melted mozzarella and provolone cheeses served with cheese bread

Add fried or grilled chicken (6) Add shrimp (8)

#### CHICKEN PARMESAN

#### Half Order 14 Full Order 23

Pan seared romano-herb encrusted chicken, provolone cheese, linguine and marinara sauce

#### PORK SCALLOPINI 23

Pork tenderloin, pan fried with shiitake mushrooms and capers in a lemon-white wine cream sauce served with your choice of two sides

#### **BEEF BOURGUIGNON 28**

Braised chuck roast with mushrooms, carrots, celery and pearl onions in red wine and beef gravy over mashed potatoes

#### **STIR-FRY SHRIMP 24**

Sautéed tiger shrimp, carrots, onions, red and green peppers, water chestnuts, bamboo shoots, rice and an Asian style stir fry sauce

#### **CRAB STUFFED FLOUNDER\* 30**

Baked flounder, pimento crab goat cheese stuffing, fried rainbow kale, smoked oyster mushroom risotto, pomegranate prosecco reduction served with a roasted corn mousse

# GRILL

Served with house salad or cup of soup and two sides

#### **NEW YORK STRIP\* 32**

14 oz. in house cut black angus strip

#### FRESH CUT BEEF TENDERLOIN\* 36

8 oz. in house cut black angus steak

#### **COUNTRY STYLE PORK RIBS 28**

Slow braised country style ribs grilled with house-made barbeque sauce

#### <u>CHOOSE YOUR SAUCE</u> Bordelaise

Pepper Corn Bordelaise Dijon Hollandaise ADD-ONS (2) Grilled Onions Grilled Mushrooms Bleu Cheese Crab meat



SAUTEED SPINACH CAULIFLOWER MASH BROCCOLI ASPARAGUS GARLIC WHIPPED POTATOES BAKED POTATO BAKED SWEET POTATO MAC 'N CHEESE

# DESSERT

Seasonal Dessert Tray with special house made options



# **BY THE GLASS**

#### CHARDONNAY

<sup>^</sup>Iconic "Sidekick" 2017, Lodi 8 Kendall Jackson 2017, Santa Rosa 9 La Crema 2017, Sonoma 10 Newton 2016, Napa 12

PINOT GRIGIO ^Villa Pozzi 2017, Sicily 8 San Angelo 2017, Italy 10

SAUVIGNON BLANC Groth 2017, Napa 10 ^Sea Pearl 2018, New Zealand 10

#### CABERNET SAUVIGNON

^Iconic "Sidekick" 2017, Lodi 9
Educated Guess 2017, Napa 10
Joel Gott 815 2016, Napa 10
Quilt 2016, Napa 13
Palermo 2016, Napa 14

MERLOT ^Iconic "Sidekick" 2017, Lodi 10

ZINFANDEL ^Joel Gott 2017, St. Helena 9 BedRock, Old Vine 2017, Sonoma 10

Complete Wine List and Cocktail Menu Available Upon Request

^House Wines

# **OTHER BEVERAGES**

### COKE, DIET COKE, SPRITE, GINGER ALE, ICED TEA, LEMONADE, COFFEE



#### TUESDAY NIGHT:

Tito's Tuesday \$5.00 Tito's Drinks

Chef's Blue Plate Special

#### WEDNESDAY:

All You Can Eat Pasta Night

\$13.95 Adults / \$8.95 Kids (8-14)

Children 7 & Under Free with purchase of adult pasta

THURSDAY NIGHT:

50-Cent Wings All Day

Bone-In or Boneless

### FRIDAY NIGHT:

Chef Tony's Dinner Specials

SATURDAY NIGHT:

Half Off Starters

(Limit 1 Per Table)

SUNDAY NIGHT:

\$5.00 Draft Beer

# HAPPY HOUR IN THE MIXED GRILLE BAR

Tuesday—Friday

5:00pm till 7:00pm

Half off Domestic Beer & House Wine

\*No Extra Discounts Given On Top of Happy Hour Pricing

#### PINOT NOIR

<sup>^</sup>Elouan 2017, Willamette, Ore 11 Meiomi 2017, Sonoma 13 Kate Arnold 2016, Willametter, Ore 12

NOTABLE REDS & BLENDS

Terrazas "Reserve", Malbec, 2017, Argentina 10 Saved 2014, Oakville 10 Sexual Chocolate 2016, Napa 12 The Prisoner 2017, Oakville 15

NOTABLE WHITE & BLENDS

Monchoff Reisling 2017, Germany 8 Neirano Moscato 2017, Italy 8 Caymus Conundrum Blend, 2017 Napa 11