

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

[^]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

[^]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