



Est. 1993

STARTERS

CRISPY BRUSSEL SPROUTS 9

Bacon, citrus salt, creamy parmesan sauce

MEDALLION SIGNATURE FLATBREADS

Cheese 10, Pepperoni 12, Margherita 11

CHARCUTERIE BOARD 15

Soppressata, sliced prosciutto, genoa salami, feta, capicola ham, smoked gouda, smoked mozzarella, whole grain & dijon mustard

SHRIMP COCKTAIL 14

Served with house made bloody mary cocktail sauce

CALAMARI 14

Crispy calamari served with cajun aioli & marinara

VEGGIE QUESADILLA 9 (Add Chicken 10 Add Steak 12)

Flour tortilla with cheese, peppers, onions, mushrooms, tomatoes, zucchini squash, & jalapenos served with sour cream & salsa
Chicken & Steak options come pico de gallo and jack cheese only served with sour cream & salsa

SOFT PRETZEL STICKS 9

Served with two sauces: spicy cheese & honey mustard

BUFFALO BLEU CLUB CHIPS 10

Buffalo chicken dip with bleu cheese crumbles melted on club chips

BISON NACHOS 12

House made tortilla chips with spicy cheese sauce, mexi blend cheese, ground bison chili, sour cream, pico de gallo & a side of jalapenos

CHEESE CURDS 8

Golden fried cheese curds with house made marinara sauce

CHICKEN WINGS (BONE-IN OR BONELESS) 7

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

PIMENTO DIP 9

House made pimento dip with crispy tortillas

SOUPS

Cup \$4 Crock \$6

CHICKEN TORTILLA:

Chicken, tomatoes, black beans, onions, peppers, jalapenos and tortilla strips

SOUP OF THE DAY

SALADS

HOUSE / WEDGE / CAESAR

Entrée Size \$8 Side Size \$4

ON THE GREEN SALAD 12

Spinach, strawberries, toasted almonds, bleu cheese crumbles & raspberry vinaigrette dressing.

GREEK SALAD 14

Chopped Romaine lettuce, kalamata olives, tomato, pepperoncini, feta & Greek dressing

FAIRWAY SALAD 12

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

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 cheese, bacon, carrots, sunflower seeds, broccoli, red pepper, peas & croutons

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

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

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



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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 & 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 serve with lettuce, tomato & bleu cheese dressing on a brioche bun
- Bruschetta chicken sandwich: grilled & served with fresh bruschetta on top on a brioche bun

'93 PHILLY 12

Shaved Ribeye, sautéed onion, peppers, provolone on a toasted hoagie bun

TONY SUPREMO 12

Cappicola, salami, pepperoni, ham, provolone, lettuce, onion & 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 & your choice of bread toasted

CAJUN SHRIMP PO' BOY 13

Breaded deep fried shrimp tossed in Cajun seasoning, spicy coleslaw, chopped tomatoes served on a hoagie bun or in a flour tortilla

NO BUN NEEDED

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

FISH & CHIPS 12

Beer battered cod, french fries & tartar sauce

ORIGINAL MEDALLION TENDERS

Par 3 (12) Par 5 (15)

Lightly breaded & fried served with Medallion sauce

BLACKENED TILAPIA LETTUCE TACOS 13

Fresh romaine lettuce cups, shredded cabbage, carrots, tortilla strips, blackened tilapia, Cajun lime aioli, corn salsa & pico de gallo

WRAPS

All Wraps Include Your Choice of One Side

BUFFALO CHICKEN WRAP 12

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

CHICKEN CAESAR WRAP 11

Grilled chicken, romaine, caesar dressing & parmesan cheese

TURKEY CLUB WRAP 12

Smoked turkey breast, swiss & American cheese, lettuce, bacon, tomato & ranch dressing

SIDES

FRENCH FRIES

SWEET POTATO FRIES

ONION RINGS

MAC 'N CHEESE

FRESH FRUIT

CLUB CHIPS



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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

FETTUCINI ALFREDO 15

Traditional fettuccini served with house made alfredo sauce

Add Fried or Grilled chicken (6) Add shrimp (8)

CHICKEN PARMESAN

Half Order 14 Full Order 23

Pan seared romano-herb encrusted chicken, provolone, linguine & marinara

LASAGNA 20

Beef & pork, house made marinara, mozzarella, provolone, parmesan, & ricotta cheese

SHORT RIB 28

Red wine braised beef short rib, Espanol sauce, garlic mashed potatoes & choice of side

SWEET AND SOUR SHRIMP 24

Deep fried breaded shrimp, sautéed onions, green & red peppers, pineapple, house made sweet & sour sauce & served on a bed of white rice

HALIBUT 30

Pan seared halibut on grilled asparagus topped with fresh corn salsa & charred jalapeno

GRILL

Served with house salad or cup of soup and two sides

HAND CUT RIBEYE DELMONICO 32

14oz. in house cut black angus steak

FRESH CUT BEEF TENDERLOIN 36

8 oz. in house cut black angus steak

TOMAHAWK PORK CHOP 28

14 oz. royal cut pork chop brined & grilled topped with an apple bacon salad

CHOOSE YOUR SAUCE

Béarnaise
Bordelaise
Pepper Corn Bordelaise

ADD-ONS (2)

Grilled Onions
Grilled Mushrooms
Bleu Cheese
Crabmeat
Roasted Garlic

SIDES

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



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HOUSE WINES

CHARDONNAY

Sean Minor 2015 Napa 7
Kendall Jackson 2015 Santa Rosa 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

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
Arsonist 2014, Sonoma 10
Sexual Chocolate 2014, Napa 12
The Prisoner 2016, Oakville 15

NOTABLE WHITE & BLENDS

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

Complete Wine List and Cocktail Menu Available Upon Request

OTHER BEVERAGES

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

DAILY SPECIALS

TUESDAY NIGHT:

Tito's Tuesday. \$5.00 Tito's Drinks
Chef's Blue Plate Special

WEDNESDAY:

50-Cent Wings All Day
Bone-In or Boneless

THURSDAY NIGHT:

All You Can Eat Pasta Night
\$13.95 Adults / \$8.95 Kids (8-14)

Children 7 & Under Free with purchase of adult pasta

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*