



THE MEDALLION CLUB

Fall 2016 MENU



A note from the Chef,

This fall season we have developed a warm and flavorful menu to soothe the chill and continue to showcase what our region has to offer through the winter months.

From the Fall Salad that brings a unique variety of flavors together, to the slow cooked Osso Bucco for those chilly nights when nothing fills you up like a hearty meal. We look forward to warm meals with family and friends through all seasons here at Medallion. Enjoy!

Patrick Kennedy

Executive Chef

HOUSE WINES

Chardonnay

Sean Minor 2013, Napa, Cali 7
Kendall Jackson, 2013, Santa Rosa, Cali 9
Meiomi 2013, St. Helena, Cali 9
La Crema 2012, Sonoma 10
Newton 2012, Napa 12

Pinot Grigio

Villa Pozzi 2013, Sicily 7
San Angelo 2012, Italy 10

Sauvignon Blanc

Groth, Napa 9
Villa Maria, New Zealand 11

Notable Whites & Blends

Monchoff Reisling 2011, Germany 8
Neirano Moscato 2012, Italy, 8
Caymus Conundrum White Blend 2011, Napa 11

Cabernet Sauvignon

Sean Minor 2012, Napa 7
Educated Guess 2012, Napa 9
Joel Gott 815 2012, Napa 9
Palermo 2014, Napa 13

Merlot

Parducci 2012, Napa 10

Zinfandel

Joel Gott 2011, St. Helena 8
Bed Rock, Old Vine, Napa 11

Pinot Noir

667, Monterey 8
Belle Glos, "Meiomi", 2011 Sonoma 13

Notable Reds & Blends

Penfold's "Koonunga Hill", Shiraz 2010, Australia 8
Terrazas "Reserve", Malbec, 2010, Argentina 10
Carne Human, Wagner Family Wines, Rutherford 11
Sexual Chocolate 2012, Napa 12
The Prisoner, 2013, Oakville 15

ASK YOUR SERVER TO SEE OUR FULL WINE LIST



= Member Favorite GF = Gluten Free LC = Low Carb

Gluten Free Options:

Burger Buns, Penne Pasta, Tortillas and Crackers

Please let your server know if you would like one of these options

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

APPETIZERS

Parmesan Truffle Fries (GF) 8

Shoe string potatoes fried golden and tossed with shredded parmesan, truffle oil, fresh parsley and roasted garlic, served with a champagne sauce.



Ahi Tuna Poke* 14

Avocado salad, sriracha aioli and wonton chips.

Chicken Roulade (GF) 11

Fresh Gerber chicken breast filled with roasted Fuji apples and sage, wrapped in bacon, sliced over a butternut squash brown butter sauce.

Margarita Flatbread 9

Provolone, mozzarella, parmesan, asiago, roasted garlic, tomatoes, basil and a balsamic drizzle.

Baked Brie (GF) 8

Creamy brie cheese mixed with chopped spinach and dried cranberries, then baked and served with warm whole grain bread.

Crab Stuffed Shrimp 14

Five black tiger shrimp filled with fresh crab meat and served over a Havarti dill and Gouda cream sauce with crispy fennel.

Fried Zucchini Chips 8

Parmesan breaded fresh zucchini chips, fried golden brown and served with a side of marinara sauce.



Ohio Beets with Mushrooms (GF) 7

Red and gold Ohio beets roasted and served with wild mushrooms tossed in a light raspberry oregano vinaigrette with fresh mango, Vidalia onions and finished with roasted cauliflower and grape tomatoes.

Charcuterie Board

An assortment of fresh artisan cheese, meat, fruit and vegetables.

Par 3 15 Par 5 22

SOUP & SALAD

French Onion or Soup Du Jour

(Cup 4 or Crock 6)

Side Caesar or House Salad 4
Entrée Caesar or House Salad 8
Add grilled Chicken 6
Add Salmon or Tuna 10

Classic Wedge (LC)

Iceberg wedge, red onion, tomato, bleu cheese, bacon, bleu cheese dressing on the side.

Entrée 9 / Side 5

Kitchen Sink Chop Salad (GF) 13

Our salad greens chopped up with tomato, cucumber, red onion, shredded cheese, bacon, carrots, sunflower seeds, broccoli, red pepper, peas and croutons.



Medallion Salad 18

Mixed greens topped with Granny Smith apples, smoked Gouda cheese, toasted pecans, tomatoes, crumbled Applewood bacon and pecan crusted chicken breast served with honey Dijon dressing.

Grilled Mahi Salad 20

Baby spinach, radicchio and arugula with fresh blueberries, feta and almonds, served with a light white balsamic citrus vinaigrette, topped with a grilled Mahi steak.



Fall Salad 14

Fresh spring mixed greens tossed with butternut squash, Fuji apples, radishes, golden raisins, crumbled buttermilk bleu cheese, shaved fennel and bacon, served with a sage vinaigrette.

Santa Fe Chicken Salad (GF) 17

Mixed greens tossed with grape tomatoes, roasted peppers, roasted smoked corn, tortilla strips, green onion, black beans, cheddar and mozzarella, topped with avocado and tortilla crusted chicken breast. Served with a side of southwest ranch dressing.

Dressings:

Ranch, Club Made Caesar, Fat Free Raspberry Vinaigrette, Bleu Cheese, 1000 Island, French, Italian, Honey Mustard, Southwest Ranch, Sherry-Oregano Vinaigrette, Honey Balsamic, Balsamic Vinaigrette

PLEASE KEEP IN MIND WHEN SPLITTING FOOD THERE WILL BE A \$5 FEE

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COPPER TOP

Medallion Flatbreads (GF Crust Available)

Supreme 9

Cheese 7

Pepperoni 8

Buffalo Chicken 10

Chicken Quesadilla 10

Flour tortilla filled with grilled chicken, green onion, tomato, cheese and jalapeno served with sour cream & Pico de Gallo.

Chorizo Quesadilla 11 Steak Quesadilla 13



B.I.G. (also available after 9pm) 10

Before I Go: Triple Decker fried B.L.T. with egg, cheese sauce and pepper jack cheese.

Fried Mozzarella Cheese Sticks 8

A generous portion of the classic with homemade marinara sauce.

Chicken Wings (GF) 10

10 chicken wings served with celery & bleu cheese

BBQ, Buffalo, Thai Chile, Garlic Parmesan

Soft Pretzel Sticks 8.50

Cheese sauce, Yuengling honey mustard & Strawberry vinaigrette.



Medallion Tenders (GF)

Try them grilled for a gluten free choice!

Lightly breaded, fried with Medallion sauce and choice of side.

3 piece birdie 12

5 piece eagle 15

Tortilla Chips (GF) 8.50

Guacamole and fresh Pico de Gallo

Add a side of homemade cheese sauce for \$2

Gourmet Grilled Cheese 10

Rustic sour dough bread, layered with baby Swiss, provolone, parmesan herbed garlic cheese spread & pesto. Toasted to perfection & served with a cup of tomato basil cream soup.

SANDWICHES & WRAPS (all sandwiches and wraps come with one side)

Buffalo Chicken Wrap 11.50

Roasted red pepper tortilla, fried chicken, lettuce, diced tomatoes, bleu cheese, buffalo sauce & ranch dressing.

Fish and Chips 13

Beer battered cod served with French fries, chipotle tartar sauce, malt vinegar & a creamy green apple slaw.

Make it Naked: 13.50

Fish Sandwich, pan seared cod on a brioche bun served with choice of side, apple slaw & chipotle tartar.

Chicken Caesar Wrap 10.50

Grilled chicken, romaine, Caesar & parmesan in a soft tortilla.

Italian Grinder 12

Thin sliced ham, salami, pepperoni & capicola with provolone, shredded lettuce, diced tomato and onion tossed in Italian dressing.



Tenderloin Melt 17

Thick cut whole grain bread layered with 3 beef tenderloin medallions, bacon, sautéed onions and mushrooms, pepper jack cheese and sliced tomato.

Club Sandwich 11

Smoked turkey, honey ham, Swiss, American, lettuce, bacon, mayo & tomatoes on your choice of white or wheat bread.



Bavarian Ham and Swiss 12

A soft pretzel bun loaded with shaved Bavarian ham, sliced baby Swiss, Yuengling honey mustard, lettuce, tomato, onion and a pickle OR Try it Schaefer Style: Sub turkey for ham.

Medallion Burger* (GF no bun) 13

Half pound Black Angus patty grilled to your desired temperature, served with lettuce, tomato, onion, and pickle on a sweet brioche bun with your choice of cheese: American, Swiss, Cheddar, Provolone or Pepper Jack.

Sub: Veggie Burger, Roasted Portabella Mushroom, Turkey Burger or Chicken at no charge.

Add: bacon, grilled onions, grilled mushrooms or bleu cheese for an additional \$1 each.

Veggie Quesadilla 10

Spinach tortilla, mushrooms, onions, spinach, tomatoes, roasted peppers, zucchini, squash, parmesan, garlic herb cheese spread, mozzarella and a side of marinara.



Medallion Beef Brisket Sandwich 11

Chef Patrick's famous slow cooked beef brisket served on a Hawaiian roll, with pan gravy, cheddar cheese & rice flour straws, accompanied by a side of horseradish sauce.

SIDES:

Olive Oil Parsley Quinoa, Cottage Cheese, Fresh Fruit,
Club Chips, Mac n' Cheese, Sweet Potato Fries,
Onion Rings, Waffle Fries, French Fries, Apple Slaw

DINNER ENTREES

All dinner entrées come with a house side salad, Caesar salad or cup of soup.

Chicken Parmesan

Parmesan breaded chicken breast topped with Club made marinara & provolone, served with a side of linguine marinara.

Full Order 23 Half Order 14

Vegetarian Eggplant Parmesan

Full Order 20 Half Order 13

Autumn Pork Medallions 21

Fresh cut pan seared pork tenderloin medallions with a roasted butternut squash, radish and Fuji apple hash, served over sautéed mixed kale greens and finished with a cranberry compote, with choice of one side.

Gerber Chicken Marsala 22

Twin Gerber chicken breasts pan seared and topped with a thyme, mushroom, garlic and Marsala sauce. Served with two sides.



Salmon Your Way* (GF) 26

Wild caught fresh cut Scottish salmon cooked your way: grilled, pan seared, or blackened, served with your choice of two side items.

Gluten free Gnocchi and Scallops

4 pan seared sea scallops with sautéed capicola ham, red onions, garlic cloves, sundried tomatoes, asparagus and gluten free gnocchi, tossed in a white wine butter sauce.

Full Order 30 Half Order 18



Osso Bucco and Risotto 26

Braised CAB Osso Bucco served over creamy risotto tossed with baby spinach, bacon, sweet corn, and parmesan cheese, finished with a red wine pan sauce and crystallized fennel.

Grilled Shrimp and Vegetables 16

4 large grilled shrimp served with grilled Vidalia onion, portabella mushroom, heirloom tomatoes and bell peppers, served with a roasted garlic and mashed cauliflower puree and choice of side.



Shrimp and Lobster Ravioli

Sautéed shrimp tossed with spinach, wild mushrooms and lobster stuffed ravioli in a lobster, saffron and parmesan cream sauce.

Full Order 26 Half Order 18

OFF THE GRILL

Served with Chef's potato and vegetable

(All steaks GF non-blackened)

Fresh Cut Beef Tenderloin*

8 Oz. 36

Hand Cut Ribeye

Delmonico*

14 Oz. 32

Fresh Cut Angus Reserve

New York Strip*

12 Oz. 34

Fresh Cut Ohio Beeler Farms Pork Chop 29

A bone in, fresh cut 14-16 ounce pork chop, raised locally and sourced from Beeler's All Natural Farm.

Choose your style

Pittsburgh
Blackened
Grilled

Choose your sauce

Hollandaise,
Red wine Dijon au jus
Béarnaise

Add-ons: 1.50 Each

Grilled Onions
Grilled Mushrooms
Bleu Cheese



Choose your sides:

Starches:

Baked Potato, Steamed Brown Rice
Baked Sweet Potato, Chilled Quinoa Salad,
Mac & Cheese

Chef potato and Chef Vegetable:

Vegetables:

Sautéed Spinach
Steamed Broccoli
Asparagus



DESSERT

Seasonal Dessert Available by Request

Cheers,

Chef Patrick Kennedy
Executive Head Chef



Michael Heston
General Manager

Danny Thomas
Food & Beverage Director

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