



THE MEDALLION CLUB

Fall 2015 MENU



A note from the Chef,

As the days grow shorter and the weather changes, so do our appetites and cravings. We have developed a warm and flavorful menu to soothe the chill and continue to showcase what our region has to offer even through the winter months. From the November salad that will bring Thanksgiving to the palate without the guilt, to the white chicken lasagna 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 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
Vigilance 2013, California 10

Merlot

60 North 2013, Oakville, Cali 7
Burgess 2011, Napa 10

Zinfandel

Joel Gott 2011, St. Helena 8

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
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

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APPETIZERS

Sweet Potato Beggars Purse 10

Flaky puff pastry filled with mashed sweet potatoes, sage pork sausage and white cheddar cheese, baked golden and finish with cayenne caramel.

Margharita Flatbread 9

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

Gourmet Grilled Cheese 10

Toasted rustic sourdough bread layered with baby Swiss, provolone, parmesan, herbed garlic cheese spread with pesto & served with a cup of tomato basil cream soup.



Ahi Tuna Poke* 14

Avocado salad, sriracha aioli and wonton chips.

Prime Wedges 12

Crispy fried potato wedges with slow cooked shaved prime rib, sautéed onion & mushrooms, cheddar cheese and horseradish sauce.

Acorn and Crab Fondue 14

Fresh roasted acorn squash filled with creamy brie cheese, blue crab, spinach and marjoram, served with candied bacon, sweet potato fries, and tortilla chips.

Roasted Roma tomato and Quinoa 9

Fresh Roma tomatoes filled with quinoa, tossed in bleu cheese, bacon, green onion, then roasted w/ house made sweet creamed corn and fried rice flour asparagus.



Medallion Pizza (GF) 11

A gluten free crust layered with homemade refried beans, grilled fresh jalapeno, salsa, fajita steak, Mexican blend cheese, baked and topped with lettuce, Pico de Gallo & sour cream.

Blackened Scallops 13

Two jumbo fresh scallops, blackened, & served w/ white balsamic bruschetta tomatoes, shaved parmesan & crispy prosciutto.

Jerk Chicken and Plantains 8

Two of our house chicken tenders, grilled w/ jerk spices, served with a crisp plantain, pineapple broccoli slaw and yucca chips.

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, Tilapia or Tuna 9

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) 11

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

Carrot Soup and salad 13

Chilled carrot & ginger soup, mixed greens topped with garbanzo beans, crumbled goat cheese, red onion and pepper, grilled Gerber chicken and yucca chips.



Raspberry Crab Salad

Fresh baby spinach topped with creamy blue crab salad, with raspberry vinegar and avocado, roasted portabella mushrooms, crumbled candied bacon, red onion & tomato brandy vinaigrette
Full Order 13 Half Order 7

Roasted Beet and Quinoa Salad (GF/LC) 11

Ohio grown roasted red and gold beets, fresh spring mix, quinoa, tossed with tomato, green onion and pistachios, finished with feta cheese & sherry-oregano vinaigrette.

November Salad 12

Fresh salad greens topped with honey roasted turkey, sweet corn, carrots, celery, green peas, red onion, dried cranberries, white cheddar cheese and pumpkin pie spiced crostini, served with a thyme & cranberry salad dressing.

Santa Fe Chicken Salad (GF) 16

Mixed greens tossed with grape tomatoes, roasted peppers, roasted smoked corn, tortilla strips, green onion, black beans, cheddar and mozzarella topped with avocado & 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

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

Flour tortilla filled with grilled chicken, green onion, tomato, cheese and jalapeno served with sour cream & Pico de Gallo.
9

Chorizo Quesadilla 10 **Steak Quesadilla** 12



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 Cheese Curds 8

Golden fried cheese curds with homemade marinara sauce.

Soft Pretzel Sticks 8

Cheese sauce, Yuengling honey mustard & Cinnamon butter.



Medallion Tenders (GF)

Try them grilled for a gluten free choice!
Lightly breaded, fried with Medallion sauce and choice of side.
3 piece birdie 9 5 piece eagle 12

Tortilla Chips (GF) 7

Guacamole and fresh Pico de Gallo

Chicken Wings (GF) 9

10 chicken wings served with celery & bleu cheese BBQ, Buffalo, Thai Chile, Garlic Parmesan

Medallion Skins 4

Fresh fried pork rinds tossed in our special blend of southwestern spices, fresh lime juice and cilantro.

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

Buffalo Chicken Wrap 11

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

Fish and Chips 12

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

Make it Naked: 12

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

Chicken Caesar Wrap 9

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

Italian Grinder 11

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



THE A. Gerber Chicken Wrap 11

Grilled free range Gerber chicken, edamame, Napa cabbage, water chestnuts, sweet chile BBQ sauce and brown rice, all rolled up inside a spinach wrap.

Club Sandwich 10

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

Smoke Stack B.L.T. 13

Homemade bread piled high with 10 strips of crisp Applewood bacon, leaf lettuce, fresh sliced heirloom tomatoes and a lemon basil mayo.

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



Bavarian Ham and Swiss 11

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

Birdie Parmesan 14

Three house chicken tenders stacked on toasted sourdough bread with marinara sauce, mozzarella and parmesan cheese.

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 9

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

Knuckle Sandwich 15

A six ounce knuckle steak, grilled to order and topped with cheddar cheese, BBQ sauce, hand dipped onion rings and fresh Jalapeños on a pretzel hoagie.

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 and provolone cheese with a side of linguine marinara.

Full Order 21 Half Order 15

Make it vegetarian Eggplant Parmesan

Full Order 20 Half Order 13



White Lasagna

Grilled chicken, roasted zucchini, yellow squash, red onion, and spinach all layered with house made Alfredo sauce, tender pasta, mozzarella and ricotta cheeses.

Full Order 22 Half Order 14

Roasted Chicken & Mushrooms 24

A large skin on chicken breast roasted & served on a bed of butternut squash filled ravioli, w/ sautéed wild mushrooms, walnuts, & dried cherries in a light white wine butter sauce.

Pan seared Halibut 28

Fresh cut Halibut steak topped w/ sautéed Cajun shrimp served on a bed of steamed brown rice with sautéed kale & finished w/ a sweet sundried tomato, orange & portabella mushroom sauce.



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.

Creamy Chorizo and Spinach 19

Chorizo sautéed w/ garlic, red onion, spinach, grape tomatoes & penne pasta, tossed in a pan made cream sauce w/ fresh jalapeños and Pico de Gallo.

Hoisin Shrimp Stir-Fry Full Order 26 Half Order 16

Six large shrimp, sautéed in sesame oil w/ broccoli, peppers, snow peas, water chestnuts, green & red onion in a sweet Hoisin sauce w/ brown rice.

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

Medallion Big Chop*

16-18 Oz. 50

Queens New York* 38

Pan seared 12 ounce New York strip steak, served over a green peppercorn red wine sauce, topped with a roasted garlic parmesan truffle crust, crispy asparagus tips and yucca chips.

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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