

STARTERS

CRISPY BRUSSEL SPROUTS 10

Bacon, citrus salt, creamy parmesan sauce

MEDALLION SIGNATURE FLATBREADS 11

Pepperoni, Buffalo Chicken, Margherita

CHARCUTERIE BOARD 19

Tasso Cajun ham, sliced prosciutto, abruzzese Italian sausage, iberico chorizo, red dragon cheddar, Danish bleu cheese, brie, asiago, served with whole grain mustard, Dijon mustard and rosemary crisps

SHRIMP COCKTAIL 14

Served with house made lemon cocktail sauce

BUFFALO CHICKEN DIP 14

Cheesy, spicy, shredded chicken, topped with melted Mexican cheese served with fresh fried corn tortilla chips

QUESADILLA (Chicken 10, Steak 12, Veggie 9)

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

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

MEDALLION SIGNATURE NACHOS 12

Fresh fried corn chips, house made chili, spicy cheese sauce, melted Mexican cheese, Pico de Gallo and sour cream

CRAB CAKES 14

Fried handmade lump crab cakes, served with tangy red cabbage slaw and roasted red pepper aioli

CHICKEN WINGS (BONE-IN OR BONELESS) 9

6 Chicken Wings served with celery and bleu cheese Your choice of sauces include buffalo, bbq or thai chili,

REUBEN EGG ROLLS 13

A deep fried egg rolls stuffed with chopped corn beef, sauerkraut and Swiss cheese, served with 1000 island dressing

SOUPS

CHEF TONY'S HOMEMADE CHILI

Ground beef, hot Italian sausage, onions, peppers, jalapenos, tomatoes, kidney beans and chili spices

Cup \$4 Crock \$6

SOUP OF THE DAY

SALADS

HOUSE / WEDGE / CAESAR

Entrée Size \$8 Side Size \$4

GOAT CHEESE SALAD 13

Mixed micro greens, toasted walnuts, grape tomatoes, crumbled goat cheese with toasted focaccia croutons and your choice of dressing

ROASTED BEET AND VEGGIE SALAD 13

Roasted golden beets, red onions, green and red peppers, zucchini, yellow squash, mushrooms, tomatoes, tossed with shredded parmesan cheese and balsamic dressing

FAIRWAY SALAD 13

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

MEDALLION SALAD 13

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

KITCHEN SINK CHOP SALAD 13

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, 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 and mayo
- Buffalo chicken sandwich: fried and tossed in buffalo sauce served with lettuce, tomato and bleu cheese dressing
- Grilled chicken sandwich: served with lettuce, tomato and onion
- Chicken Parmesan sandwich: breaded chicken, marinara sauce and provolone cheese

BBQ PULLED PORK SANDWICH 12

Slow braised pork, tossed in BBQ, topped with spicy coleslaw and provolone cheese on a brioche bun

TONY SUPREMO 13

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

CLUB HOUSE GRILLE 12

Grilled sour dough bread, cheddar cheese, grilled turkey and ham, bacon, sliced tomato and BBQ sauce

'93 PHILLY 14

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

NO BUN NEEDED

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

FISH & CHIPS 12

Beer battered cod, French fries and tartar sauce

ORIGINAL MEDALLION TENDERS

Par 3 (12) Par 5 (15)

Lightly breaded and fried served with Medallion sauce

BLACKENED FISH TACOS* 13

Blackened cornette fish, Pico De Gallo, fresh shredded cabbage, tortilla strips in lettuce wraps

MINI PULLED PORK SOFT TACOS 11

Slow braised pork, Pico De Gallo, smoked gouda, shredded cabbage, with choice of buffalo, BBQ or thai chili in a flour tortilla

Include Your Choice of One Side

WRAPS

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

TURKEY BACON WRAP 11

Turkey, bacon, cheddar and Monterey jack cheeses, lettuce, tomato and ranch dressing

SIDES

FRENCH FRIES / CLUB CHIPS

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



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

BOURBON STREET PASTA 18

Penne pasta with sautéed onions, green and red peppers, jalapenos, tomatoes, with Andouille sausage, tossed in a Cajun cream sauce topped with lightly breaded chicken, Mexican style cheese and fresh cilantro

CHICKEN PARMESAN Half Order 15 Full Order 25

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

KOREAN HANGER STEAK* 23

8 oz sliced and marinated Hanger steak, served with steamed rice, broccoli, snow peas, red onions and shredded carrots in a fresh ginger and Sesame sauce

SHRIMP PAELLA* 28

Sautéed Tiger shrimp with onions, red and green peppers, jalapenos in a spicy tomato sauce served over white rice

PAN-SEARED CHILEAN SEA BASS* 40

Pan seared 6 oz. Chilean sea bass served with herb roasted fingerling potatoes and grilled asparagus topped with a spinach avocado pesto

SHORT RIB GNOCCHI 30

Slow raised beef short rib, served with house made potato gnocchi, tossed in Parma Rosa sauce served with choice of side dish

GRILL

Served with house salad or cup of soup and two sides

RIBEYE* 33

14 oz hand-cut black angus ribeye

FRESH CUT BEEF TENDERLOIN* 37

8 oz in house cut black angus steak

TOMAHAWK PORK CHOP* 29

A grilled 12 oz bone in pork chop, brined and topped with a smokey chimichurri sauce

BABY BACK RIBS Full 27 Half 15

Slow cooked baby back ribs grilled with BBQ sauce

<u>CHOOSE YOUR SAUCE</u> ADD-ONS (2)

Bordelaise Grilled Onions

Pepper Corn Bordelaise Grilled Mushrooms

Bleu Cheese

Crab meat

SIDES

SAUTEED SPINACH GARLIC WHIPPED POTATOES

CAULIFLOWER MASH BAKED POTATO

BROCCOLI BAKED SWEET POTATO

ASPARAGUS MAC 'N CHEESE

DESSERT

Seasonal Dessert Tray with special house made options



BY THE GLASS

CHARDONNAY

^Sean Minor 2017, Central Coast 9 Kendall Jackson 2017, Santa Rosa 10 La Crema 2017, Sonoma 11 Newton 2016, Napa 12

PINOT GRIGIO

^Villa Pozzi 2017, Sicily 9 San Angelo 2017, Italy 10

SAUVIGNON BLANC

^Sea Pearl 2018, New Zealand 10 Kate Arnold 2017, Napa 9

CABERNET SAUVIGNON

^Sean Minor 2017, Paso Robles 9 Educated Guess 2017, Napa 11 Joel Gott 815 2016, Napa 11 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 11

Complete Wine List and Cocktail Menu Available Upon Request

^House Wines

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 Conundrum Red Blend 2014, Rutherford 11 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 Vanderpump Rose, Provence France 10

OTHER BEVERAGES

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

DAILY SPECIALS

ALL SPECIALS ARE DINE-IN ONLY

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

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

THURSDAY NIGHT:

50-Cent Wings All Day

Bone-In or Boneless