

## Appetizers

### Loaded Nachos \$11.00

House fried tortilla chips, seasoned ground beef, nacho cheese, pico de gallo, scallions, pickled jalapeño, sour cream

### Giant Pretzel \$8.00

Nacho cheese, spicy mustard

## Soups and Salads

### Cup of Soup \$5.00 | Bowl of Soup \$8.00

#### Smoked Brisket Chili

Shredded cheddar cheese, scallions

#### Chicken Noodle

Pulled chicken, vegetables, savory broth

#### House Side Salad \$4.00

Romaine, spinach, shredded cabbage, shredded carrot, Cheddar cheese, diced tomatoes

### Cobb Salad \$9.50

Field greens, bacon, turkey, cherry tomato, Cheddar cheese, chopped egg, ranch dressing

### Chicken Caesar Salad \$10.00

Grilled chicken, chopped Romaine, shaved parmesan, house crouton

**Dressings: Ranch, blue cheese, Caesar, French, Italian**

## Sandwiches

Served with house kettle chips or side salad

**Upgrade to fries or tots, onion rings or cup of soup \$2.00**

### Turkey Club \$12.00

Turkey, bacon, Swiss cheese, lettuce, tomato, mayonnaise, toasted rustic country loaf

### Pork Tenderloin \$11.00

An Indiana favorite - hand-breaded, fried or grilled

## Burgers

Our burgers are all-beef patties, ground in-house by our experienced team of butchers.

All burgers are served with lettuce, tomato, pickle and onion, with house kettle chips or side salad

**Upgrade to fries or tots, onion rings or cup of soup \$2.00**

### Clubhouse Burger \$11.00

Two seasoned all beef patties

### Finish Line Burger \$12.00

Two seasoned all beef patties, bacon and choice of American, Swiss, Cheddar or pepper-jack cheese

### Mushroom Swiss Burger \$12.50

Two seasoned all beef patties, caramelized onion, sautéed mushrooms, Swiss cheese

### Jalepeño Burger \$12.50

Two seasoned all beef patties, pepper jack cheese, fried jalapeños, haystack onions, Sriracha aioli

### Western Burger \$12.50

Two seasoned all beef patties, pepper jack cheese, bacon, onion ring, BBQ sauce

## Entrées

### Fish & Chips \$13.00

Brewpub-battered Cod, tartar sauce, house kettle chips, coleslaw

### Hoosier Meatloaf \$13.00

House-made meatloaf, mushroom gravy, mashed potatoes, country-style green beans

### Seared Chicken Breast \$14.00

Chicken breast, stewed white bean, arugula, pan jus

## Desserts

### Brownie Sundae \$7.00

Dark chocolate brownie, stout chocolate sauce, caramel, whipped cream, maraschino cherry

### Ice Cream Sundae \$5.00

Triple scoop vanilla ice cream, whipped cream and choice of hot fudge, caramel or strawberry compote

## Bottled Beer

### DOMESTIC

**\$5.00**

Coors Light  
Miller Lite

### CRAFT

**\$4.75**

Leinenkugel's  
Samuel Adams Seasonal

### IMPORT

**\$5.00**

Corona Extra  
Heineken

**\$5.25**

Stella Artois

## Wines

### REDS

Terrazas, Cabernet Sauvignon  
Joel Gott, Merlot  
Erath Resplendent, Pinot Noir

### Glass

\$6.50 \$24.00  
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### WHITES

Chateau Ste. Michelle, Chardonnay  
Caposaldo, Moscato  
Erath, Pinot Grigio  
Kung Fu Girl, Reisling  
Beringers, White Zinfandel  
Kim Crawford, Sauvignon Blanc

### Glass

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\$7.00 \$24.00  
\$6.50 \$24.00  
\$10.00 \$36.00