

K63

SIGNATURE DRINKS

MARTINIS

May's Old Fashion 12

Choice of Bourbon, Muddled oranges, Simple syrup & bitters

Richie's Manhattan 12

Woodford Reserve. Muddled Cherries, Sweet Vermouth, Bitters

New York Sour 10

Buffalo Trace, Lemon Juice, Simple Syrup, Red Wine Float

Crownberry Apple 8

Crown Royal Apple, Cranberry Juice

Cucumber Spicy Margarita 8

Cucumber Jalapeño Tequila, Sweet & Sour, Lime Juice, Sprite,
Rimmed w/Tajin

K's Sangria 8

Choice of Red or White Wine, House Vodka, Topped with
Sprite, Fruit Garnish

Pond Water 8

Tito's, Malibu, Peach Schnapps, Blue Curacao & Pineapple juice

Cookie Dough White Russian 7

Cookie Dough Whiskey, Kahlua, Half & Half

Porch Punch 7

Crown Peach, Pineapple Juice, Orange Juice & Grenadine

The Skinny 7

Strawberry Rum, Sweet & Sour, Water

'Son' Kissed 7

Choice of Western Sons Flavored Vodka – (Prickly Pear,
Peach, Raspberry, Strawberry, or Watermelon), Sprite, topped
with Lemonade

Big Mo' 10

Your Choice of Gin or Vodka, dry light vermouth, and
olive juice shaken and garnished w/ blue cheese stuffed
olives

Espresso Martini 10

Tito's, Mr. Black's Coffee Liqueur, Espresso, Simple Syrup,
Topped with Espresso Beans

Cosmo 10

Tito's Vodka, Triple Sec, Cranberry juice & lime juice
shaken and served in a chilled glass

Lemon Drop 10

Tito's and Lemon juice sweetened with sugar and served
with a sugar dusted rim

Salted Caramel Martini 10

Rumchata & Caramel Vodka, chilled and served with a
sea salt rim

The Phronsie 10

Raspberry Vodka, Lemonade, Lemon Juice sweetened with
sugar and served with a sugar dusted rim

Sweet Caroline 10

Grapefruit Rose' Vodka, Triple Sec, Grapefruit Juice, Simple
Syrup

Billion Dollar Apple 10

Crown Apple, Sweet Vermouth, Grenadine, Cranberry Juice,
Lemon Juice

WINE

Butters Cabernet Sauvignon 8 - 32

Oyster Bay Sauvignon Blanc 8 - 32

Cloudvale Pinot Noir - 8-32

Seasonal Red Blend 8-32

Uno Moscato 8 - 32

Seaglass Riesling 8 - 32

A-Z Rose' 8 - 32

House Pinot Grigio 7 - 28

House Chardonnay 7 - 28

House Cabernet Sauvignon 7 - 28

MOCKTAILS

L's 'Not Too Fruity' 6

Muddled Lemon and Lime, Simple
Syrup, Pineapple Juice, Club Soda,
Fruit Garnish

Bubbly Vibes 6

Muddled Lime, Strawberry Syrup,
Topped with Club Soda or Starry

Sunshine State of Mind 6

Muddled Orange, Agave Nectar,
Ginger Ale

BOURBON

Buffalo Trace 10

Woodford Reserve 12

Whistle Pig 6 Year 12

1792 Small Batch 13

Four Roses Small Batch 12

Dinner

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SHAREABLES

Wisconsin Cheese Curds 10

Fresh Wisconsin white cheddar, hot pepper flour, ranch dressing

Kung Pao Brussel Sprouts 13

Fresh Brussels roasted until crispy then tossed with a sweet and spicy kung pao sauce, honey roasted peanuts and carrots

Crab Rangoon Dip 14

Sweet cream cheese and crab dip, fried eggroll skins, zesty thai sauce

Pretzel Sticks 11

Three warm, soft pretzel sticks baked to golden brown and served with our signature cheese sauce

Truffle Parm Frites 8

Crispy, golden-cut potatoes tossed in truffle oil, freshly grated parmesan cheese, and served with a black garlic aioli.

Crab Cake Bites 15

Lump crab cake served with a cajun aioli and mango salsa

Hungarian Cauliflower Bites 13

Fresh cauliflower florets, lightly breaded and fried to a crispy golden brown and tossed in our house-made Hungarian paprika sauce

LIGHT BITES

Firecracker Shrimp 15

Hand breaded jumbo shrimp, sesame seed, firecracker sauce.

Add a Side - 3 Signature Side - 5

Catfish Fritters 14

Farm raised, tossed in our special breading, served with homemade tartar and seasoned fries.

Birdie Bites 14

Fresh chicken breast, double dipped, fried until golden. Served with fries. Sauces: Parm Garlic, Bourbon BBQ, Sweet Mustard, Firecracker, Zesty Thai, Buffalo, & Ranch

Grouper Fingers 15

Light, flaky gulf grouper hand-cut into strips, battered, and fried to a crisp golden brown. Fresh lemon, and our signature raspberry tartar sauce.

Add a Side - 3 Signature Side - 5

Smoked Wings 10

6 Jumbo Applewood Smoked Wings, finished with your choice of dry rub, or house-made sauces - Caesar, BBQ, Buffalo, or Garlic Parmesan Upgrade to 12 Wings - \$15

Add a Side - 3 Signature Side - 5

Pork Belly Burnt Ends 18

Giant Chunks of Smoked Pork Belly smothered in BBQ sauce served with home made corn bread and seasoned fries.

Add Cheese Sauce - 3 Load your Side - 3 Upgrade your Side - 2 - Signature Side - 3

SALADS

Add - Grilled or Crispy Chicken - 6 Shrimp - 10 Salmon - 10 Get it Blackened - 2

Clubhouse Salad 15

Our Signature Salad with hearty roasted sweet potatoes, candied pecans, dried cranberry, onions, goat cheese, and tender mixed greens. Served with Poppyseed Dressing.

Caesar Salad 12

Romaine tossed with parmesan, tomato, garlic croutons, and Caesar dressing, topped with parmesan crisps.

Greek Salad 14

Crisp romaine lettuce, ripe Roma tomatoes, cucumbers, red onion, Kalamata olives, and pepperoncini, topped with Greek feta cheese. Served with lemon vinaigrette dressing.

Dressings - Ranch - Poppyseed - Bleu Cheese - House Made Raspberry - French Honey Mustard - White Balsamic - 1000 Island

Dinner

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HANDHELDS

Served with French Fries - Get Them Loaded - 3

Upgrade your side - 2 - Signature Side - 3

Americana Burger

16

Custom blend angus, American & cheddar cheeses, mayo, lettuce, tomato, pickles on a toasted bun.

Add Bacon, Blackened, Blue Cheese, or Grilled Onions - 2

California Burger

17

Juicy beef patty topped with fresh avocado, crispy bacon, lettuce, tomato, and melted American cheese. Served on a toasted bun with a zesty house sauce.

JP Burger

19

Half Pound Angus beef burger topped with crispy bacon, melted cheddar cheese, creamy jalapeno cream cheese, fresh jalapeno slices, finished with sweet chili sauce on a toasted bun

Cajun Bourbon Burger

18

A flame-seared half pound patty, brushed in a cajun bourbon glaze, melted cheese, and a generous layer of smoky-sweet bacon jam.

The Steak Chopper

18

A hearty chopped steak sandwich loaded with tender seasoned steak, sauteed mushrooms peppers and onions, topped with melted cheese and served on a toasted roll. Finished with our house made steakhouse sauce.

Chipped Birdie Wrap

16

Hand-breaded chicken breast, sharp cheddar, fresh greens, house made croutons, tomato, and house made gold dressing in a warm flour tortilla.

Fiesta Chicken Tacos

17

Flame-grilled seasoned chicken breast loaded with fresh street corn, shredded jack cheese, fried jalapeno slices, drizzled with zesty lime-crema in warm corn tortillas

Lucky Dragon Wrap

19

Shaved sirloin steak, peppers, onions, and crab Rangoon served with Asian sweet chili sauce, wrapped in a warm flour tortilla and grilled for a crisp finish

Bulgogi Steak Tacos

18

Smoked steak with Korean soy and pear sauce topped with elote street corn, goat cheese on a purple corn tortilla

Crispy Chicken Caesar Sandwich

18

Golden fried chicken breast layered with crisp romaine, shaved parmesan, creamy Caesar dressing and roasted red pepper pesto

SIDES

French Fries - Truffle Parmesan Potatoes - Roasted Shallot Mashed Potato - Baked Potato
Vegetable of the Day - Jasmine Rice

SIGNATURE SIDES

Tuscan Fettucine - Caesar Salad - Truffle Parmesan Frites - Orzo - Side Salad

Load your Fries or Potato 3

Dinner

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THE GRILL

Served with your choice of 2 Sides. Upgrade to one of our Signature Sides - 3

Ribeye 40
Flame-grilled to your preferred temperature, our 14 oz. hand-trimmed ribeye is exceptionally juicy, tender, and rich in flavor.

Filet 38
Premium center-cut tenderloin, flame-grilled and finished with house garlic-herb butter and smoked sea salt.

New York Strip 32

A 12 oz. USDA Choice, 28-day dry-aged strip steak, expert-seared over high heat for a caramelized crust and deep, beefy flavor. Finished with cracked black pepper, and sea salt.

STEAK ENHANCEMENTS

Steak Oscar 12
Add Maryland Lump Crab Cakes and a House Made Hollandaise Sauce

Steak Diane 5
Add on a rich brandy-Dijon cream sauce, with mushrooms, & shallots

Surf n Turf 10
Add 5 jumbo shrimp sauteed in garlic herb butter

Mushroom Sauce 2

Horseradish Cream 2

Mushrooms and Onions 5

Blackened 2

FRESH CATCH

Gulf Shrimp 27
Jumbo gulf shrimp, grilled with garlic butter

Salmon 28
8oz Fresh caught Canadian salmon filet.
Add Firecracker Sauce - 2

SPECIALTIES

All Specialties served without modification. Add a Side - 3 or Signature Side - 5

Flight of Filet 38
3 Filet Mignon Medallions grilled and topped with a house specialty crust; served with mashed potatoes

Sesame Crusted Ahi Tuna Steak 25
Served with sushi grade rice, cucumbers, carrots, soy and sweet chili sauce and a wasabi cream fraiche

Chimichurri Bistro Steak 35
Juicy, marinated steak chopped and drizzled with a tangy herbaceous chimichurri. Served over roasted shallot mashed potatoes with roasted sweet corn, pickled red onions, and cotija cheese.

Signature Shoe 19
Buttered Texas toast, choice of crispy chicken or burger, fries, cheese sauce, cheddar-jack.
Add Buffalo 2 or Blackened - 2

Hawaiian Loco Moco Pork Chop 24
Grilled 12 oz bone-in pork chop with jasmine rice, Bland Farms fried egg, mushrooms, onions, and gravy

Tuscan Chicken Pasta 23
Fettuccine pasta tossed in a Tuscan cream sauce with spinach, cheese, tomatoes and grilled chicken

Chicken Katsu Curry 24
Golden crispy panko breaded chicken cutlet topped with a rich slow simmered Japanese curry sauce featuring tender carrots, celery, and potatoes. Served over our fragrant jasmine rice.

Creekside Catch 23
Crispy potato-crust cod filet served over chipotle spinach onion and goat cheese orzo with sauteed mushrooms and sweat peas. Finished in a rich black garlic glaze.

Salmon Poke Bowl 23
Fresh diced Salmon tossed in a savory sesame soy marinade, served over Jasmin rice, with avocado, cucumber, mango, shredded carrots, and seaweed. Topped with spicy mayo, crispy wontons, and sesame seeds.

Chicken Cutlet Alla Vodka 22
Crispy Italian style chicken cutlet topped with melted mozzarella cheese, and a rich creamy vodka sauce. Served over rigatoni pasta and finished with fresh basil and parmesan cheese.

Dinner