



CARDINAL
C L U B

APPETIZERS

Shrimp Cocktail - 15

Housemade cocktail sauce and lemon cheek

Scallop Cargot - 17

White wine butter, fontina and crostini

Cheese and Charcuterie - 18

Cured Meat, artisan cheese and house-pickled vegetables

Spinach Artichoke Dip - 12

Crostini and Parm

ENTRÉE

Seafood Bisque - 7

A rich, creamy soup with seafood and a touch of sherry

The Wedge - 12

Homemade bleu cheese dressing, pickled red onion, tomatoes, and bacon

Caesar Salad - 11

Housemade caesar dressing with shaved parmesan

Orange Ginger Salmon - 18

Pan-seared and served with wild rice and a seasonal vegetable

Airline Chicken - 15

Pan-Seared and served with redskin mashed potatoes and a seasonal vegetable

Prime Tenderloin Stroganoff - 16

Mushrooms and dill sour cream over bow tie pasta

Shrimp Scampi - 15

Capers, tomatoes and lemon zest

"Cardinal" Club - 11

Served with housemade chips

Smoked Salmon Salad - 16

Citrus Arugula, whipped goat cheese, pepitas, pickled red onion and fried Parmesan polenta coutons

Hashbrown Quiche - 12

Gluten-free, served with a side salad
