

TRADITIONS

ALL DAY MENU

SHOTGUN

Soup of the Season \$6.50
Chef's Daily Creation

Pecan Smoked Chicken Wings \$12
Tossed in your choice of Sweet Chili Soy Glaze,
Buffalo or Chipotle BBQ, with House Herb Ranch

Thick Cut Onion Rings \$11
Beer Battered and Fried Onion Rings, Avocado Ranch

Ale & Cheese Fondue \$10
Bavarian Pretzel Bread

Pulled Pork Sliders \$12
BBQ Pulled Pork, Crispy Onions, Brioche Bun

Bruschetta Flatbread \$11
Naan Bread, Sliced Tomatoes, Fresh Mozzarella,
Basil Pesto, Balsamic Reduction

Roasted Garlic Hummus & Crudité Vegetables \$9
House made, Seasonal Vegetables, Toasted
Naan Bread

Avocado Toast \$11
Toasted Crostinis, Avocado Crème, Arugula, Tomato,
Extra Virgin Olive Oil

THE FAIRWAY

Buttermilk Fried Chicken \$20
House Battered Chicken Breast, Smoked Gouda and
Cheddar Mac & Cheese, Seasonal Vegetables

Wild Caught Salmon \$25
Grilled or Blackened, with Red Bliss Smashed
Potatoes, Grilled Asparagus, Lobster Sauce, Chive Oil

16 oz. Grilled Ribeye \$29
Red Bliss Smashed Potatoes, Seasonal Vegetables,
Crispy Onions, Roasted Garlic Demi-Glace

Boneless Braised Short Ribs \$24
Boneless Short Ribs, Seasonal Vegetables, Sautéed
Swiss Chard, Cabernet Demi-Glace

Twin Grilled Pork Medallions \$21
Tender Grilled Pork Medallions, Braised Fennel Bulbs,
Seasonal Vegetables, Mango Chutney

Bangers and Mash \$18
Braised Sausage, Garlic Smashed Potatoes,
Caramelized Onions, Craft Beer Demi-Glace

Chef's Daily Seafood Market Price
Chef's Fresh Catch, Market Vegetables

Cajun Chicken Alfredo \$19
Blackened Chicken, Alfredo Sauce, Penne Pasta,
Shaved Parmesan Cheese, Garlic Bread

Eggs Your Way All Day \$11
Three Eggs Prepared Your Way, Fresh Cut Fruit

CHIP SHOTS

Basket of Fries: *Hand Cut or Sweet Potato* \$4
Red Bliss Smashed Potatoes \$4
Smoked Gouda and Cheddar Mac & Cheese \$6
Sautéed Swiss Chard \$5
Seasonal Vegetables \$5

ON THE GREEN

Add Chicken \$5, Shrimp \$6, Salmon \$8

Crispy Chicken Salad \$14
Crispy Buttermilk Chicken, Bacon, Cheddar Cheese,
Tomatoes and Sliced Radishes, Romaine Lettuce,
House made Avocado Ranch

Tuna Poke Bowl \$15
Chopped Seasoned Tuna, Arugula, Cucumber,
Cous Cous, Avocado, Edamame, Wakame, Pickled
Ginger, Sesame Soy Vinaigrette

Grilled Chicken & Spinach Salad \$15
Balsamic Grilled Chicken, Spinach, Strawberries,
Goat Cheese, Toasted Almonds, Citrus Vinaigrette

Chef's Artisan Salad \$6/\$12
Spring Mix, Fresh Heirloom Cherry Tomatoes,
Cucumbers, Red Onions, Carrot, Candied Pecans,
Crumbled Goat Cheese, Chef's Signature White
Balsamic Vinaigrette

Traditions Caesar Salad \$6/\$12
Whole Leaf Romaine Lettuce, Caesar Dressing,
Shredded Parmesan, Pretzel Crostini

Vine Ripened Tomato Salad \$13
Fresh Mozzarella, Vine Ripened Tomato, Basil, Oil,
Balsamic Reduction

SAND WEDGES & PUB BURGERS

Choice of Fries, Sweet Potato Fries or Fruit

Traditions Burger \$17
12 oz. Hand pressed Burger, Cheddar Cheese,
Green Leaf Lettuce, Vine Ripe Tomato, Traditions
Signature Pub Sauce

Black & Blue Burger \$14
8 oz. Sirloin Burger Seasoned with Blackening Spice,
Blue Cheese Crumbles, Sesame Bun

Smoked Brisket Dip \$15
Toasted Hoagie Roll, Caramelized Onions, Melted
Provolone Cheese, Garlic Au jus, Horseradish Cream

New York Pastrami Melt \$15
Thin Sliced Pastrami, Thick Cut Marble Rye, Swiss
Cheese, Cole Slaw, Deli Mustard

Fresh Fish Panini \$16
Chef's Fresh Catch served Blackened or Grilled, House
Tartar Sauce, French Roll

Traditions Club \$14
Smoked Turkey, Maple Smoked Bacon, Mayonnaise,
Swiss Cheese, Leaf Lettuce, Vine Ripened Tomato,
Toasted Honey Wheat Bread or Whole Wheat Tortilla

Bavarian Pretzel Dog \$9
Quarter Pound All Beef Hot Dog, Bavarian Pretzel Bun,
Choice of Condiments

NON-ALCOHOLIC BEVERAGES

Assorted Coca-Cola Products \$3
Coke, Diet Coke, Coke Zero, Sprite, Lemonade
Sweet & Unsweetened Tea \$3
Royal Cup Coffee \$4
Assorted Hot Tea Selections \$4
Shrub Spritzer, Blackberry-Lime or Raspberry-Thyme \$6