# **APPETIZERS**

### **Queso & Chips**

Tri-Colored Tortilla Chips served with creamy house-made queso. 11.50 Guacamole Cup 6.00

### **Double Diamond Nachos**

Shareable Texas size serving of chips, cheese, queso, black beans, Pico de Gallo, and your choice of chicken or beef comes with Jalapeños, salsa, sour cream and guacamole.
Chicken Fajita 22.00 | Beef 26.00

### **Catfish Strips**

Three Pieces of catfish strips with 4 hush puppies served with tartar sauce, cocktail sauce, and lemon. 12.00

## **BBQ Chicken Wings**

Half dozen chicken wings served with carrots and celery. 17.00

#### Calamari alla Romana

Crispy calamari served with garlic aioli and marinara sauce and lemon. 14.00

#### **Bourbon Meatballs**

Half dozen meatballs with creamy bourbon sauce served with homemade bread. 10.00

### **Fish Tacos**

Two corn tortillas, sauteed catfish, chipotle mayo and topped with Pico de Gallo, lemon, and fresh cilantro. 12.00

### Quesadillas

Spinach flour tortilla with Mozzarella, Monterey, and Cheddar cheese served with salsa and sour cream. 10.00 | With Chicken 12.00 | With Beef 14.00

#### **Corned Beef Sliders**

Mini sandwiches of thinly sliced corned beef, Swiss cheese, Thousand Island dressing, and sauerkraut. 11.00

## SOUP

#### Soup of the Day

Served with homemade grilled bread. Cup 9 | Bowl 11

#### French Onion Soup

Served with homemade bread. Cup 9.95 | Bowl 11.50

## SALAD

#### **House Salad**

Romaine with tomatoes, red onion, and cucumbers. 9.00 | With Chicken 14.95

#### **Cobb Chicken Salad**

Grilled chicken with red onion, applewood bacon, bleu cheese, egg, avocado, tomatoes, served with with honey mustard vinaigrette. 19.00 Sub Shrimp +4.00

#### Santa Fe Salad

Chili cilantro-lime dressing, grilled chicken, corn, black beans, cheese, tortilla strips, tomato, avocados and Chef's Mexican seasoning. 17.00

#### Caesar Salad

Romaine tossed with traditional Caesar dressing, parmesan cheese and croutons. 9.00 | With Chicken 14.95

#### Harvest Salad

Spinach, grated carrot, celery, red onion, almonds, and feta cheese served with honey Dijon dressing. 12.00 | With Chicken 17.95

Dressing Options: Honey Dijon, Honey Mustard, Chili Cilantro-Lime, Ranch, Caesar, Balsamic Vinaigrette, Italian Vinaigrette, Bleu Cheese.

# FLATBREAD & PIZZA

Thin Crust Flatbread or Thick Crust Pizza baked fresh to order. (12" thick crust pizza – allow 20 minutes of cooking time)

## French Onion Asiago Flatbread

Crispy Flatbread with basil pesto, caramelized onions, Asiago cheese, topped with applewood bacon. 16.95

## **Create Your Own - 3 toppings + Mozzarella**

Thin Crust Flatbread 15.95 Thick Crust Pizza 18.00 Extra Toppings 1.00

#### **Toppings:**

Pepperoni, Italian Sausage, Ham, Bacon, Ground Beef, Mushroom, Tomato, Bell Peppers, Onions, Jalapeños, Green Olives, Garlic, Basil, Pineapple, Extra Cheese

# SANDWICHES & WRAPS

All sandwiches and burgers served with a choice of one side item: French fries, sweet potato fries, sautéed vegetables, potato chips or fruit cup. Sub a side item with a side salad, baked potato, or cup of soup for 3.50

## **Philly Panini**

Sautéed thin slices of rib eye with pepper and onions, mozzarella cheese on Italian bread. 19.00

#### Classic Club

Roasted turkey, ham, cheddar cheese, swiss cheese, lettuce, tomatoes, applewood bacon, and mayo on rustic Italian bread. 18.00

### **Turkey BLT**

Sliced roasted turkey, bacon, lettuce, tomatoes, mayo on a house-made asiago bun. 16.00

#### Classic Reuben

Corned beef topped with sauerkraut, swiss cheese, and thousand Island dressing, served on grilled marble rye bread. 18.00

### Southwest Grilled Chicken Sandwich

Spicy grilled chicken breast, tomatoes, lettuce, and chipotle mayo on a Jalapeno cheddar bun. 15.00 Add cheese or bacon +1.50 | Add avocado +2.00

## **Chicken Caesar Wrap**

Grilled chicken, romaine lettuce, parmesan cheese and Caesar dressing on a spinach tortilla. 16.00

# RETREAT FAVORITES

#### **Chicken Tender Platter**

Half dozen chicken strips served with fries and gravy. 12.00

#### Fettuccini Alfredo

8oz. Fettuccini tossed with alfredo sauce and topped with parmesan cheese served with grilled house bread. 14.00 With Chicken 19.95 | With Shrimp 23.95

#### **Classic Meatloaf**

Two Homemade meatloaves topped with rich savory tomato glaze accompanied by silky mashed potatoes, and seasonal vegetables. 22.00

## BURGERS

All Burgers cooked to order.

## **Retreat Burger**

Grilled 6oz. patty with lettuce, tomatoes, onions, and pickles on a hamburger bun. 14.00 Add cheese or bacon +1.50 | Add avocado +2.00

## **Bourbon Burger**

Grilled 6oz. patty cooked with BBQ bourbon glaze, with bacon, lettuce, tomatoes, crispy onions, topped with Cheddar cheese, served on a hamburger bun. 16.00

## Cajun Burger

Grilled 6oz. patty cooked to order with Cajun seasoning, bacon, lettuce, tomatoes, and American cheese, served on a Jalapeño Cheddar bun. 16.00

## Barcelona Burger

Grilled 6oz. patty topped with Manchego cheese with lettuce, Piquillo Peppers, onions, and pickles, served with garlic Aioli on a hamburger bun. 16.00

## **Guacamole Burger**

Grilled 6oz. patty topped with guacamole, Pico de Gallo, served with lettuce, tomatoes, topped with Monterey cheese, served on a hamburger bun. 16.00

## DESSERT

## **Spiced Cheesecake**

Baked vanilla bean cheesecake infused with warm spices including cinnamon, nutmeg, and cloves. Baked in a traditional graham cracker crust and finished with a drizzle of spiced caramel. 11.00

## Pineapple Cinelli

Flambéed Pineapples with bourbon and brown sugar topped with vanilla bean ice cream. 9.00

#### Strawberries Cinelli

Flambéed Strawberries with bourbon and brown sugar topped with vanilla bean ice cream. 8.50

## **Chocolate Whiskey Ganache Cake**

Chocolate cake topped with chocolate ganache. 7.00