redu)ine
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	GLASS	BOITLE
DONA PAUL, MALBEC, ARGENTINA	9	34
JOSH, RED BLEND, CALIFORNIA	9	34
ARSONIST, RED BLEND, CALIRORNIA	12	44
BOGLE, RED BLEND, CALIFORNIA	8	30
BOEN, PINOT NOIR, OREGON	12	44
MURPHY GOODE, MERLOT, CALIFORNIA	11	40
WILLILAM HILL, CABERNET SAUVIGNON, CALIFORNIA	9	34
TWENTY ACRES, CABERNET SAUVIGNON, CALIFORNIA	12	54
ALEXANDER VALLEY CABERNET SAUVIGNON, SONOMA, CALIFORNIA	-	56
MASON CELLARS, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA	-	90

white wine

	•		DUTTEE
ECCO DOMANI, PINOT GRIGIO, ITALY		9	34
ECHO BAY, SAUVIGNON BLANC, NEW ZEALAND		9	34
FERRARI CARANO, FUME BLANC, CALIFORNIA		-	36
DR. LOOSEN, REISLING, GERMANY		8	30
CUPCAKE, MOSCATO, CALIFORNIA		8	30
ELOUAN, ROSÉ, OREGON		8	30
BERINGER, WHITE ZINFANDEL, CALIFORNIA		7	26
KENDALL JACKSON, CHARDONNAY, CALIFORNIA		10	36
MEIOMI, CHARDONNAY, CALIFORNIA		11	40
ZIATA, CHARDONNAY, NAPA VALLEY		-	75
WYCLIFF BRUT, CALIFORNIA		7	26
ZONIN PROSECCO, ITALY (187 ML)		-	8
KORBEL, BRUT, CALIFORNIA		-	42

house wines

GLASS | 7 BOTTLE | 26

SYCAMORE LANE CUPCAKE CABERNET SAUVIGNON PINOT NOIR MERLOT SAUVIGNON BLANC CHARDONNAY PINOT GRIGIO

happy hour

MONDAY - FRIDAY | 4 -6 PM

draft brews

DOMESTIC | 5

IPA | 6

GOOSE ISLAND IPA

GLASS

BOTTLE

MILLER LITE COORS LIGHT MICHELOB ULTRA ZIEGENBOCK

DOMESTIC DRAFT OR BOTTLE | \$1 OFF WELL LIQUOR | 6 HOUSE WINE | 6 \$1 OFF ALL OTHER GLASS WINES

sandwiches & wraps

SERVED WITH YOUR CHOICE OF COLE SLAW, FRESH FRUIT CUP, HOUSE-MADE CHIPS, FRENCH FRIES, SWEET POTATO FRIES, BATTERED ONION RINGS, WHIPPED POTATOES, FRIED OKRA, WILD RICE, GREEN BEANS, SUB BAKED POTATO +2

0	SOUTHWEST TURKEY WRAP *NEW sliced turkey, roasted corn, black beans, lettuce, tomatoes, cheddar jack cheese, southwest sauce, flour tortilla	14	0	CHICKEN PARMESAN lightly breaded chicken, tomato sauce, basil pesto, fresh mozzarella, grilled kaiser roll	15
0	B.L.T.A WRAP bacon, lettuce, tomato, avocado, mayo, flour tortilla	12	ö	FRENCH DIP slow-roasted prime rib, caramelized onions, mushrooms, provolone cheese, creamy horseradish sauce, hoagie roll	17
0	STEAK FINGERS *NEW 3 steak fingers, slice brioche toast, country gravy, fries	14		<i>entrées</i> served with choice of two sides	
0	CLUB shaved turkey and ham, thick-cut bacon,	15	0	8-OZ CERTIFIED ANGUS FILET grilled 8 oz. filet, demi-glace	38
	American cheese, swiss cheese lettuce, tomato, mayonnaise, three slices of toasted wheatberry bre	ead	Q	12-OZ RIBEYE grilled 12 oz. ribeye, demi-glace	34
0	REUBEN braised corned beef, sauerkraut, swiss cheese, russian dressing, grilled marbled rye bread	16	o	CHICKEN MARSALA *NEW seared chicken, mushroom marsala sauce	20
0	CATFISH PO' BOY *NEW remoulade, tomatoes, lettuce, hoagie roll	14	o	NORWEGIAN SALMON pan-seared, choice of: honey-soy, or raspberry-chipotle sauce	21
			Ò	CATFISH FILLET tartar sauce, choice of: grilled, blackened, or fried	19
ō	RANCH BURGER Blended angus beef, choice of cheese, lettuce, tom onion, pickles, warmed brioche bun	ato,	0	COUNTRY FRIED cream gravy, choice of: crispy breaded chicken breast, or cubed steak	19
	5 OZ 12 8 OZ 14				
	EACH ADDITIONAL TOPPINGS: 1 SLICED AVOCADO, BACON STRIPS, SAUTÉED MUSHRO JALAPENO SLICES, FRIED EGG, GRILLED ONIONS, HOUSE MADE CUACAMOLE	OMS,	0	BEER-BATTERED FRIED COD tartar sauce SMOTHERED PORK CHOP *NEW	20 23
	HOUSE-MADE GUACAMOLE SUB GRILLED CHICKEN BREAST, TURKEY OR BLACK BEAN BURGER FOR 80Z BURGER		J	8 oz. bone-in, grilled, mushroom demi	20

*Items are cooked to order. Modifications may be made for any menu items. Please ask your server for heart healthy options or if you have special dietary needs. Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Some items may contain nuts.

CORRAL GRILL LUNCH



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SOUTHWEST CORN CHOWDER **OR SOUP OF THE DAY** cup | 5 bowl | 7 14 FRIED CHICKEN TENDERS carrots & celery, ranch or blue cheese dressing Choice of Sauce: Buffalo, BBQ or garlic parmesan CHICKEN LETTUCE WRAP *NEW 12 chicken, onion, teiyaki, iceberg lettuce 13 **FRIED GREEN BEANS** shredded parmesan, chipotle ranch dipping sauce 12 **CHEESE QUESADILLA** cheddar jack cheese, caramelized sweet onions, cilantro, green chiles, pico de gallo, sour cream ADD GRILLED CHICKEN +3 ADD HOUSE-MADE GUACAMOLE +2 PULLED PORK SLIDERS *NEW 14 3 sliders, smoked pulled pork, dill pickles, onions, slider buns **ISLAND SHRIMP** 14 fried coconut shrimp, sweet Thai chili, jicama slaw

salads

ADD CHICKEN +3 | SHRIMP +4 | SALMON +8

CAFÉ REGULAR

	CA	ГС	REGULAR
COBB		12	15
romaine, grilled chicken, c hard-boiled egg, bacon, ble bleu cheese dressing	• • •	ocad	0,
CHOPPED WEDGE		11	14
chopped iceberg, hard-boi cucumber, bacon, bleu che ranch dressing			
GARDEN SALAD	IEW	10	12
mixed greens, tomatoes, cu sliced radish, croutons, hor			
CLASSIC CAESAR		10	12
romaine, herb croutons, pa	armesan, Caesar dressi	ing	
TRIO		13	16
mixed greens, spinach, waldorf chicken salad, tur		-	
SOUTHWEST		12	15
romaine, grilled chicken, re	oasted corn, black bear	1S,	
tomato, cheddar jack chee			
house-made cilantro ranch	dressing		
DRESSINGS			
RANCH, CILANTRO RANCH,	HONEY MUSTARD, CAES	SAR, ⁻	THOUSAND
ISLAND, GREEK, BALSAMIC,	POPPY SEED, BLEU CH	EESE	
	Unoose Turo		\$12

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HALF DELI SANDWICH	SALAD	SOUP CUP
НАМ	HOUSE SALAD	SOUP OF DAY
shaved ham, lettuce, tomato, American, brioche bread TURKEY shaved turkey, lettuce, tomato, swiss, wheatberry bread	mixed greens, tomatoes, carrots, cucumbers, cheddar cheese CAESAR romaine, parmesan, herb croutons, Caesar dressing	SOUTHWEST CORN CHOWDER
CHICKEN SALAD chicken salad, lettuce, tomato, croissant TUNA tuna salad, lettuce, tomato, wheatberry bead	WEDGE tomatoes, bleu cheese crumbles, bacon, bleu cheese dressing	

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