



STARTERS

Seafood Stuffed Avocado

Avocado halves stuffed with crab, shrimp, black beans, tomato and corn. Served with white corn tortilla chips. \$13.50



Salmon Pesto Lettuce Wraps

Diced salmon with pesto, mozzarella, and tomato wrapped in butter lettuce. \$14.50

Chicken Lettuce Wraps

Diced chicken in a spicy Sriracha ponzu sauce with toasted almonds wrapped in butter lettuce. \$14.50

Jumbo Coconut Shrimp

Hand breaded jumbo shrimp with coconut, flash fried until golden brown and served with orange marmalade. \$15

Lettuce Wedges

Iceberg lettuce wedges topped with hard boiled egg, bacon bits, tomato and served with bleu cheese dressing. \$10



Flash Fried Calamari

Lightly breaded and flash fried, accompanied by Sambal aioli and ginger ponzu dipping sauces. \$15

Tomato & Mozzarella Bruschetta

Fresh mozzarella, tomatoes, and basil served atop grilled bruschetta, drizzled with a balsamic reduction. \$14

ENTRÉE SALADS

Quinoa Salad

A bed of quinoa and fresh vegetables with raspberry vinaigrette dressing. \$14 (Add shrimp for \$5)



Asian Chicken Salad

Charbroiled chicken breast with celery, almonds, wontons, Mandarin oranges, and sesame dressing. \$16 (LS \$12.50)

Greek Salad

Mixed greens with cucumber, red onion, pepperoncinis, feta cheese, tomatoes and Kalamata olives and a housemade Greek dressing. \$14.50 (LS \$12)

Apple Tree Trio Salad

Fresh greens topped with crab/shrimp and tuna salad, diced chicken, tomatoes, olives, and fresh apple slices. \$16.50 (LS \$12.50)

BBQ Chicken Salad

Charbroiled chicken breast with tomatoes, mozzarella, roasted corn salsa, onion straws and BBQ or bleu cheese ranch. \$16.50 (LS \$13.50)

Apple Walnut Salad

Fresh apples, dried cranberries, candied walnuts and feta cheese with house made raspberry vinaigrette dressing. \$14.50 (LS \$12)

Shrimp & Avocado Salad

Grilled shrimp with avacado, corn, black beans and wonton strips served over mixed greens with cilantro lime dressing. \$17.50 (LS \$13.50)

Autumn Salad

Fresh apples, pears bacon, cranberries, and feta tossed with romaine in a creamy poppyseed dressing. \$14.50 (LS \$12)



Caesar Salad

Freshly chopped romaine tossed with a classic Caesar dressing, parmesan and sourdough croutons.  
Blackened Chicken \$15 (LS \$12)  
Blackened Salmon \$18 (LS \$15)

Classic Cobb Salad

Charbroiled chicken breast with avocado, olives, bacon bits, hardboiled egg, tomatoes, and bleu cheese crumbles. \$16.50 (LS \$13.50)

\*LS denotes Lighter Side portions of our entrée salads

SOFT DRINKS

Juices

Apple Juice  
Orange Juice  
Cranberry Juice  
Tomato Juice  
Small - \$3  
Large - \$4

Hot Drinks

Coffee  
Hot Tea  
Cocoa  
Spiced Cider  
\$3.00

Bottomless Fountain Drinks

Pepsi  
Diet Pepsi  
Root Beer  
Mountain Dew  
Dr. Pepper  
7-Up  
Lemonade  
Iced Tea  
\$3.00

Flavored Drinks

Peach Iced Tea  
Raspberry Iced Tea  
Shirley Temple  
Roy Rogers  
\$3.50

Strawberry Lemonade - \$4.50

Milk & Chocolate Milk

Small - \$3.50  
Large - \$4.50



Signature Selection


\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.





*All sandwiches, burgers, and wraps are served with french fries. Substitute soup, side salad, or fruit for \$1  
Substitute gluten free bread on all sandwiches and burgers for \$2*

SANDWICHES

**Applewood Smoked French Dip**   
Thin slices of Applewood smoked prime rib served on a toasted baguette with au jus and your choice of swiss, cheddar, provolone or pepperjack cheese. \$17



**Blackened Chicken or Prime Rib**   
Choice of charbroiled chicken breast or generous cut of prime rib cooked on a cast iron skillet and coated in our secret blackening spices, topped with lettuce, tomato, onion and mayo on a toasted baguette.  
Chicken \$14.50 - Prime Rib \$17.50

**San Francisco Melt**   
Turkey, bacon, avocado, Swiss cheese and carmelized onions served on crustini sourdough bread. \$14.50

**Classic Reuben**  
Corned beef piled high on marble rye with sauerkraut and swiss cheese. Served with Thousand Island dressing on the side. \$14.50

**Birdie BLT**  
Your choice of toasted bread with smoked bacon, lettuce, tomato, and mayonnaise. \$13

**King of Clubs**  
Smoked ham and turkey breast, swiss and cheddar cheese, bacon, lettuce, tomato, and mayonnaise on triple decker toasted white bread. \$15.50

**Turkey Brie**  
Grilled turkey sandwich with sliced apples and brie. \$13.50



WRAPS

**Vegetarian Greek Wrap**  
Mixed greens with cucumber, red onion, pepperoncinis, feta, tomatoes, Kalamata olives and tatziki sauce in a Garlic Herb Tortilla. \$12

**Chipotle Turkey Wrap**  
Smoked turkey, roasted corn salsa, chipotle mayo, lettuce, and shredded cheese tossed in a Garlic Herb Tortilla. \$14

**Club Wrap**  
Ham, smoked turkey, bacon, lettuce, tomato, swiss, cheddar, and mayo tossed in a Garlic Herb Tortilla. \$14

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BURGERS

**Classic Cheeseburger**  
Charbroiled Angus burger with lettuce, tomato, onion, pickles, and mayo on a toasted Kaiser bun. Choice of cheddar, swiss, provolone or pepperjack cheese. \$14

**Avocado Chicken Burger**  
Grilled chicken with bacon, avocado, lettuce, tomato, mango salsa, pepperjack, and mayo served on a toasted Kaiser bun. \$14

**Build Your Own Burger**  
Charbroiled Angus burger with choice of cheese and any of the following toppings. \$14 (Add \$1 per topping)  
(Substitute vegetarian patty for \$2)  
• Bacon • Avocado • Onion Rings  
• Pineapple • Ham • Mushrooms  
• Fried Egg • Caramelized Onions

**Jumbo Shrimp or Chicken Yakisoba**   
Pan seared shrimp or chicken with garlic, celery, red onions, carrots, mushrooms, and bell peppers tossed with Asian soba noodles and house made teriyaki sauce.  
Shrimp \$15 - Chicken \$13

**Poké Bowl**  
Tower of Ahi tuna and vegetables over white rice topped with wontons and drizzled with wasabi aoli. \$15



**Ale Battered Fish and Chips**  
Golden fried, beer battered cod with French fries, tartar sauce, and fresh lemon wedges. \$16

**Mahi Mahi Tacos**  
Three corn tortillas filled with Mahi Mahi, cilantro, shredded lettuce, corn and mango salsa. Served with corn salsa rice. Available lightly beer battered, blackened, or grilled. \$16

**Blackened Salmon Tacos**  
Three corn tortillas filled with blackened salmon, red and green cabbage, cilantro, lime, onions, corn and tomatoes. Served with cilantro lime rice. \$16

**Mandarin Rice Bowl**  
Crispy boneless chicken bites or jumbo shrimp tossed with mandarin orange sauce and vegetables atop a bed of white rice. Shrimp \$15 - Chicken \$13.50

**Quinoa Chicken**  
Chicken breast breaded with quinoa and served with seasonal vegetables and white rice. \$14

