

## *soups\**

---

SOUP DU JOUR.....	6
Prepared daily by our culinary team.	
FRENCH ONION SOUP.....	7
Traditional French onion soup topped with a crostini and Gruyere cheese.	

## *appetizers\**

---

SHRIMP COCKTAIL .....	15
Wild shrimp cooked until tender, peeled, deveined and chilled. Served with our zesty house cocktail sauce and lemon wedges.	
GRILLED SHRIMP BRUSCHETTA .....	14
Toasted Italian bread topped with grilled shrimp, tomato, basil, olives, red onions, tossed with olive oil and red wine vinegar.	
CALAMARI .....	14
Lightly breaded calamari, accompanied with traditional marinara sauce and fresh lemon.	
BUFFALO BILL WINGS.....	14
Ten wings served with your choice of sauces. mild, hot or BBQ.	
SAMPLER PLATTER.....	16
A combination of beer battered potato waves, three chicken tenders, three buffalo wings and three mozzarella sticks served with your choice of the following, marinara sauce, sour cream and honey mustard dressing.	

## *salads\**

---

CALIFORNIA COBB .....	16
Crisp ice berg lettuce with crumbled bleu cheese, kalamata olives, red onions, boiled eggs, diced ham, shredded carrots, diced avocados, grape tomatoes, diced cucumbers and diced grilled chicken breast. served with honey mustard dressing.	
SOUTH OF THE BORDER TOSTADA.....	16
Large crispy tortilla shell stuffed with your choice of chicken or steak topped with melted pepper jack cheese, guacamole, pico de gallo, sour cream, sweet corn cut and refried beans accompanied with a citrus lime dressing.	
CAESAR SALAD .....	16
With your choice of chicken breast or grilled strip steak slices, chopped romaine, parmesan cheese, croutons, diced tomatoes then tossed with Caesar dressing.	
ICEBERG WEDGE.....	14
Iceberg lettuce wedge topped with maytag bleu cheese dressing, chopped hickory smoked bacon, tomatoes and English cucumbers.	
THAI CHICKEN.....	16
Served on a bed of shredded lettuce then topped with sliced teriyaki chicken, roasted red peppers, mandarin oranges, crispy won tons served with a sesame ginger dressing.	

## *burgers & sandwiches\**

---

MOBLEY BURGER.....	14
Our broiled half pound signature mobley burger, cooked just the way you like it and served on a gourmet bun. Named after Conrad Hilton's first hotel.	
CHIPOTLE BLACK BEAN BURGER .....	13
Chipotle Black Bean Burger, avocado, cheddar cheese, caramelized onions, tomatoes & chipotle mayo on an onion ciabatta.	
MICHIGAN TURKEY BURGER .....	13
Home made broiled 8oz turkey burger served with a side of chipotle aioli then served on a gourmet bun.	
TRADITIONAL REUBEN .....	14
Your choice of thinly sliced corned beef or turkey, sauerkraut, Swiss cheese and thousand island dressing, on marble rye.	
THE CLUBHOUSE .....	13
Piled high with turkey, bacon, cheddar cheese, lettuce, tomatoes and mayonnaise served on a onion ciabatta roll.	
SEATTLE TUNA MELT .....	13
Served open faced on top of a toasted ciabatta roll and sliced Roma tomatoes topped with fresh sliced avocados and cheese sauce.	
CALIFORNIA FISH TACOS .....	17
Fried fish strips on a flour tortilla topped with Spanish style green cabbage salad and served with Spanish rice, refried beans and a fire roasted poblano Baja sauce.	
QUESADILLA DE CHICKEN & BACON.....	16
Generous portions of applewood smoked bacon, tender chicken combined with cheese and pico de gallo stuffed into a buttery flour shell, served with sour cream and guacamole.	

## *pizza & flatbread\**

---

14" CHICAGO STYLE PIZZA .....	20
Chicago style cheese pizza. Each additional ingredient \$3	
7" CHICAGO STYLE PIZZA .....	11
Chicago style cheese pizza. Each additional ingredient \$2	
CAPRESE WOOD FIRED FLATBREAD.....	14
A fresh combination of basil, Roma tomatoes, buffalo mozzarella cheese on a grilled flatbread brushed with olive oil and lemon. Each additional ingredient \$2	
INGREDIENTS	
Cheese, pepperoni, sausage, chicken, shrimp, mushroom, ham, spinach, artichoke, pineapple, onion, garlic, tomato, black olive, bacon, green pepper, red pepper, or jalapenos.	

*\*Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.*

## entrées\*

---

NEW YORK STRIP STEAK .....	32
Broiled 12oz USDA prime strip steak, a full-bodied texture that is slightly firmer than a rib-eye.	
FILET MIGNON.....	36
Broiled 8oz USDA prime filet mignon, the most tender cut of corn-fed Midwestern beef cooked just the way you like it.	
PORK CHOP VESUVIO .....	23
Grilled bone in center cut pork chop served with roasted potato planks, sautéed broccoli and topped with a vesuvio sauce.	
CHICKEN SCHNITZEL .....	21
Chicken breast thinly pounded then breaded and sautéed then topped with roasted tomatoes, Swiss cheese and mushrooms with marsala wine reduction sauce served with mashed potatoes and sautéed asparagus.	
CHICKEN POT PIE .....	16
Baked chicken pot pie an American favorite, white meat chicken, carrots, onions, sweet peas and creamy chicken stock topped with a golden crust.	
ASIAN STIR FRY .....	18
Asian stir fried vegetables with garlic and fresh ginger tossed with a teriyaki sauce and ramen noodles.	

## accompagnements\*

---

GARLIC MASHED POTATOES.....	6
AU GRATIN POTATOES .....	6
BAKED POTATO .....	6
STEAMED BROCCOLI.....	6
SAUTÉED ASPARAGUS .....	6
SAUTÉED MUSHROOMS.....	6



*\*Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the Restaurant team.*

## seafood\*

---

WILD CAUGHT CHILEAN SEA BASS .....	32
Gently sautéed wasabi rubbed pretzel breaded Chilean sea bass served with a port wine reduction, pureed roasted honey-butternut squash and sautéed asparagus.	
TERIYAKI SALMON .....	25
Seared Wild caught Chilean salmon served with basmati rice, a teriyaki glaze, grilled pineapple, fresh broccoli crown.	

## pasta\*

---

CHICKEN CAVATAPPI .....	21
Marinated then broiled chicken breast sautéed with mushrooms, onions, garlic, tomatoes, spinach, white wine then tossed with cavatappi pasta and alfredo cream sauce.	
ORECCHIETTE CREOLE .....	22
Fresh shrimp and spicy andouille sausage, sautéed with onions, garlic, peppers, tomatoes then tossed with a spicy creole tomato sauce and orecchiette pasta.	
MEDITERRANEAN PENNE GLUTEN FREE .....	23
A Mediterranean blend of onions, garlic, sundried tomatoes, kalamata olives, feta cheese and fresh basil reduced with white wine and fresh lemon then tossed with a gluten free penne pasta.	

## desserts\*

---

GRANDMAS CHOCOLATE CAKE .....	6
Three layer chocolate cake, for the chocolate lover in you.	
CARROT CAKE .....	6
Moist and rich three layer carrot cake with a cream cheese frosting and a dusting of sliced almonds.	
APPLE PIE .....	6
High rise apple pie just like Grandma use to make.	
CRÈME BRULÉE .....	7
Classic dish of smooth custard with caramelized sugar topping.	
GELATO .....	6
Seasonal gelato ask your server for available varieties.	