



Salad

Soup of the Day

Cup // 4, Bowl // 8

House Salad

Mixed Greens with choice of:

Buttermilk ranch with shaved Asiago

Creamy Gorgonzola with Gorgonzola crumbles

Balsamic vinaigrette with goat cheese

House salads are topped with spiced pecans. // 6

Caesar Salad

Crisp romaine lettuce, shaved Asiago blend, croutons, signature house-made Caesar dressing. // 8

Caprese Salad *

Sliced tomatoes, sliced fresh mozzarella and basil leaves, finished with olive oil and balsamic vinegar. // 9

Ahi Salad *

Seared sesame crusted Ahi tuna loin, ginger tamari blend tossed with Cha Soba noodles, spicy kimchi, carrots, cucumbers, and wasabi drizzle. //16

Iceberg Wedge Salad

Iceberg wedge with creamy Gorgonzola dressing, Gorgonzola cheese crumbles, spiced almonds, applewood-smoked bacon, and grape tomatoes. // 9

Spinach Salad

Fresh spinach leaves, hard-cooked egg, applewood-smoked bacon tossed with honey-infused mustard dressing. Whole // 8, Half // 5

Cobb Salad

Mixed greens, grilled chicken, tomato, avocado, applewood-smoked bacon, Gorgonzola cheese, hard-cooked egg, scallions and Kalamata olives tossed with a creamy red wine vinaigrette. Whole // 14, Half // 9

Small Plates & Starters

Sweet Potato Fries

Sweet potatoes, deep-fried, golden brown. // 8

Truffle Fries

Crispy shoestring cut, fried potatoes tossed with rosemary-infused sea salt and truffle oil. // 8

Calamari

Hand-breaded and served with lemon basil aioli and marinara. // 12

Ahi Tuna Poke' Bowl **

Sashimi grade Ahi tuna marinated in sesame oil and ginger-tamari blend, scallion, and roasted peanuts, served with wonton chips. Drizzled with wasabi aioli and topped with sesame seeds. // 15 Add spinach or mixed greens. \$1.00

Potato Gnocchi

Potato pasta simmered with shallots, sage, fresh cream, and shaved Asiago blend. // 10

Edamame

Steamed whole soy beans tossed with five-spice infused sea salt. // 8

Antipasto Flat Bread *

Flat bread with artichoke ricotta spread, topped with fresh tomato, cucumber, red onion, artichoke hearts, green olives, oregano, and balsamic glaze. // 10

Kalbi *

Korean style short ribs served with toasted sesame seeds, scallions, and sweet garlic chili sauce on sauteed spinach. // 12

Fish & Chips

Battered and deep-fried cod, shoestring fries, house-made coleslaw and tarter sauce. // 14

Brussels Sprouts

Crispy Brussels sprouts tossed in a sweet chili-garlic sauce, topped with peanuts. // 9

*New Menu Item

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.





Pasta

Penne Pasta with Chipotle Cream Sauce

Sautéed onions and bell peppers with garlic, chipotle chilies, tequila, fresh cream, and cilantro tossed with penne pasta and a grilled chicken breast. // 15

Penne Pasta with Gorgonzola Sauce

Gorgonzola cheese, fresh cream, thyme leaves and toasted walnuts, tossed with penne rigate and topped with shaved Asiago blend and a grilled chicken breast. // 16

Mac & Cheese

White cheddar, Parmigiana, Gouda, and Fontina cheeses, with fresh cream and shell pasta. // 14

Add Ons:

5 oz grilled chicken breast // 4 **2 ea grilled shrimp // 5**
8 oz pan-seared salmon // 15 **6 oz grilled flat iron // 12**
Gluten free pasta add \$1.00

White Wine and Angel Hair *

Angel hair pasta with sauteed garlic, red onions, yellow squash, bell peppers, fresh cream, white wine, and fresh chopped herbs. // 13

Fettuccine Bolognese

Soffritto style sauce with beef, Italian sausage, and herbs, tossed with fettuccine and fresh cream. Topped with a shaved Asiago blend. // 13

Fettuccine Avocado Cream *

Fettuccine tossed in a creamy avocado sauce with porcini mushroom mix, grape tomatoes, garlic, and shallots. Finished with a shaved Asiago blend and drizzled with a balsamic glaze. // 13

Burgers & Sandwiches

The Original Bar & Grill Burger **

½ pound hand-made grilled patty with your choice of white cheddar, Swiss, pepper jack, or smoked Gouda cheese. Served with butter lettuce, sliced tomato, red onion, and pickle slices on a Kaiser roll. // 12

Frack Burger **

6 oz. hand-made patty, white cheddar cheese, applewood-smoked bacon, avocado spread, and Thousand Island dressing. Served on a brioche bun. // 12

Caprese Sandwich *

Tomatoes and fresh mozzarella with basil, served on toasted ciabatta with olive oil and balsamic reduction. // 13

Frackelton's Reuben

Corned beef, sauerkraut, Thousand Island dressing, Swiss cheese served on hearty rye bread. // 14

Cranberry Chicken Flatbread *

Chicken breast, cranberry relish, mayo, smoked Gouda, inside grilled flat bread with a sweet toasted walnut crumble. // 14

Steak Melt * **

6 oz. flatiron steak served with slow cooked bourbon onions and mushrooms, smoked Gouda, roasted garlic aioli, and arugula. Served on a ciabatta bun. // 15

Cubano Sandwich

A traditional Cuban sandwich with ham, roasted pork, sliced pickles, mustard, and Swiss cheese. // 15

Seared Ahi Tuna Sandwich **

Seared and sliced sashimi grade Ahi tuna, grilled fresh pineapple, avocado spread, and Sriracha aioli, atop lettuce and served on a toasted brioche bun. // 15

Pulled Pork Sandwich

Slow-roasted pulled pork in a house-made BBQ sauce. Served on a Kaiser roll with coleslaw. // 13

All sandwiches are served with shoestring fries.

Substitute sweet potato or truffle fries for \$1. House salad or cup of soup for \$3. Gluten free bread add \$1.

Sides

Sweet Potato Fries // 4 **Sautéed Spinach // 3**
Shoestring Fries // 3 **Coleslaw // 3**
Truffle Fries // 4 **Fresh Fruit Cup // 3**

Beverages

Soft Drinks // 2.5

Coca-cola, Diet Coke, Sprite, Root Beer, Dr. Pepper

San Pellegrino // 3.5 **Hot Tea // 2.5** **Lemonade // 2.5**
Coffee Service // 2.5 **Iced Tea // 2.5**

