



DINNER MENU

APPETIZERS

CHICKEN WINGS

1 LB CHICKEN WINGS, FRESH CUT VEGETABLES, DIP
 DRY RUBS: SALT & PEPPER, DILL PICKLE
 SAUCES: HOT, HONEY GARLIC, TERIYAKI, BBQ

\$17

STEAK BITES **GF**

TENDERLOIN PIECES IN RED WINE AU JUS,
 HORSERADISH DRIZZLE, GRILLED CIABATTA BREAD

\$17

BRUSCHETTA **V**

JUICY ROMA TOMATOES, GARLIC, BALSAMIC VINEGAR,
 ONIONS, FRESH BASIL, SPOONED OVER MINI CIABATTAS

\$12

CALAMARI

SEASONED BREADED SQUID, ONIONS, CUCUMBER DIP

\$16

MAPLE BACON BUTTER SEARED SCALLOPS \$17

BACON WRAPPED SCALLOPS, SAUTÉED IN MAPLE SYRUP,
 SERVED WITH A BALSAMIC GLAZE AND MANGO MIGNONETTE

THE ALBERTAN

[3] MINI YORKSHIRE PUDDINGS, TOPPED WITH AU JUS SAUTÉED
 ROAST BEEF. HORSERADISH AIOLI AND GREEN ONIONS.

\$14

SPINACH AND ARTICHOKE DIP **V**

WARM CREAM CHEESE, SPINACH, ARTICHOKE,
 MELTED MIXED CHEESES, TORTILLA CHIPS

\$14

SZECHUAN CHICKEN LETTUCE WRAPS **V** \$18

SWEET AND SPICY GRILLED SZECHUAN CHICKEN,
 PEPPERS, ONIONS, WONTONS, PEANUTS, ICEBERG LETTUCE CUPS

STUFFED MUSHROOMS **V GF**

[5] WHITE BUTTON MUSHROOMS STUFFED WITH SAUTÉED BABY
 SPINACH, CHOPPED MUSHROOMS, BACON, BREAD CRUMBS,
 PARMESAN CHEESE

\$14

NACHOS **V**

TORTILLA CHIPS, MELTED CHEESE, ONIONS, JALAPEÑOS, BANANA
 PEPPERS, BLACK OLIVES, DICED TOMATOES, SOUR CREAM, SALSA
 ADD: TACO BEEF \$7 | BLACKENED CHICKEN \$7
 GUACAMOLE \$4 | EXTRA CHEESE \$4

FOR 2 \$18 FOR 4 \$28

FRENCH ONION SOUP **GF**

CLASSIC FRENCH ONION BROTH, PUFF PASTRY, SWISS AND PARMESAN CHEESES

\$10

GREENS

SALAD PROTEIN ADDS: CHICKEN \$6 | SHRIMP \$6 | TOFU \$6 | STEAK \$10

CLASSIC CAESAR

CRISPY ROMAINE HEARTS, CHOPPED BACON, PARMESAN,
 CROUTONS, PEPPERCORN CAESAR DRESSING, GRILLED CIABATTA

\$15

THAI CHICKEN SALAD **V VG**

ROMAINE HEARTS, RICE NOODLES, SHREDDED CABBAGE,
 GRILLED LEMON GRASS CHICKEN BREAST, CARROTS,
 CUCUMBERS, CRUSHED PEANUTS.

\$16

TACO SALAD **V VG GF**

CHOPPED ROMAINE HEART, DICED ONION, CHOPPED TOMATO, BLACK
 BEANS, SWEET CORN, SHREDDED CHEESE, SALSA, SOUR CREAM,
 TORTILLA SHELL BOWL---ADD: SPICY BEEF OR CAJUN CHICKEN \$6

\$18

WATERMELON FETA SALAD **VG GF**

MIXED GREENS, WATERMELON, BELL PEPPERS,
 CUCUMBER, RED ONION, FETA CHEESE, MINT,
 DIJON MAPLE VINAIGRETTE

\$16

NUTRITIONAL GUIDE

GLUTEN FRIENDLY ITEMS ARE MADE WITH GLUTEN-FREE INGREDIENTS, HOWEVER, PLEASE BE ADVISED
 THAT CROSS CONTAMINATION WITH GLUTEN CONTAINING PRODUCTS MAY OCCUR IN OUR KITCHEN DURING
 PREPARATION. PLEASE ASK YOUR SERVER FOR DETAILS. ADDITIONAL OPTIONS ARE AVAILABLE WITH
 MODIFICATIONS FROM OUR KITCHEN. ASK A SERVER FOR INFORMATION. LET US KNOW IF YOU HAVE A
 FOOD ALLERGY OR SENSITIVITY. ALL PRICES ARE SUBJECT TO APPLICABLE TAXES.

VG CAN BE MADE VEGAN

GF CAN BE MADE GLUTEN FRIENDLY

V CAN BE MADE VEGETARIAN

HANDHELDS

SIDE CHOICES: FRENCH FRIES | TATOR TOTS | GARDEN SALAD

SUBSTITUTIONS: MAC+CHEESE \$3 | DILL PICKLE O-RINGS \$3 | CAESAR \$3 | SOUP \$3

525 BURGER **GF**

\$20

HOUSE MADE PATTY, BACON, CHEDDAR, TOMATO, SHREDDED LETTUCE, ONIONS, PICKLES, 525 BURGER SAUCE, BRIOCHE BUN

CLUBHOUSE SANDWICH **GF**

\$18

BACON, TURKEY, BLACK FOREST HAM, CRISP LETTUCE, SLICED TOMATO, MAYO, CHEDDAR CHEESE

TENDERLOIN TACOS **GF**

\$20

BEEF TENDERLOIN, CHIPOTLE SLAW, PICO DE GALLO, SHREDDED CHEESE, CHIPS AND SALSA

BEEF DIP

\$20

SLOW COOKED ROAST BEEF, SAUTÉED MUSHROOMS, ONIONS, SWISS CHEESE, HORSERADISH MAYO, AU JUS, PRETZEL BUN

A CUT TO MATCH YOUR TASTE

FILET MIGNON **GF**

BEEF TENDERLOIN, FRESH VEGETABLES, ROASTED BABY POTATOES, GARLIC HERB BUTTER AND A BLUE CHEESE SAUCE

| 7 oz \$50 | 10 oz \$68 |

STRIPLOIN **GF**

GARLIC BUTTER HERB STRIP STEAK, ROASTED BABY POTATOES, SAUTÉED MUSHROOMS, FRESH VEGETABLES, CREAMY WHISKEY PEPPERCORN SAUCE

| 10 oz \$45 |

SIRLOIN OSCAR

SIRLOIN STEAK TOPPED WITH CRAB MEAT AND HOLLANDAISE SAUCE, SERVED WITH CRISPY SMASHED LEMON HERB POTATOES

| 7 oz \$36 |

BOWLS

TUNA POKE BOWL

\$22

PONZU AHI TUNA, RICE, MANDARIN, CUCUMBER, AVOCADO, GINGER, RADISH, EDAMAME

GINGER BEEF BOWL

\$22

HOUSE MADE GINGER BEEF, FRESH VEGETABLES, STEAMED RICE, ADA'S LEGENDARY SPRING ROLL

THAI CHICKEN CURRY BOWL **GF**

\$22

RED THAI CURRY CHICKEN, FRESH MARKET VEGETABLES, STEAMED RICE, SCALLIONS, THAI BASIL

NAPOLEAN PIZZAS

CLASSIC PEPPERONI

\$22

HOUSE MADE DOUGH, TOMATO SAUCE, PEPPERONI, MOZZARELLA CHEESE

PEROGY **V**

\$22

HOUSE MADE DOUGH, PEROGIES, BACON, ONION, BANANA PEPPERS, MOZZARELLA CHEESE, DRIZZLED SRIRACHA SOUR CREAM

MARGHERITA **V**

\$22

HOUSE MADE DOUGH, TOMATO SAUCE, MOZZARELLA CHEESE, FRESH BASIL

MAINS

SALMON FILET

\$35

A 6 oz GRILLED SALMON FILET TOPPED WITH SHRIMP, WHITE WINE LEMON CREAM SAUCE, SERVED WITH RED BEET RISOTTO

CHICKEN ALFREDO **GF**

\$22

GRILLED CHICKEN BREAST, CHOPPED BACON, FETTUCCHINI PASTA, PARMESAN CHEESE, CREAMY ALFREDO SAUCE

CORNISH GAME HEN

RED WINE & CITRUS MARINATED HALF CORNISH HEN, ACCOMPANIED BY FRESH VEGETABLES, WILD RICE AND A TART BLACKBERRY VELOUTÉ

\$27

BISON MEATLOAF

\$25

HOME MADE BACON WRAPPED, MOZZARELLA CHEESE STUFFED, BISON MEATLOAF, SURROUNDED BY MADE TO ORDER MAC AND CHEESE

ROASTED BELL PEPPER **V**

\$20

ROASTED BELL PEPPERS STUFFED WITH WILD MUSHROOM, ASPARAGUS, PARMESAN CHEESE AND RISOTTO