

## The Tee Box

<b>Cheese Fries</b>	<b>-11-</b>
Thick cut French fries covered in cheddar cheese, bacon and green onions	
<b>Quesadilla</b>	<b>-6-</b>
A flour tortilla stuffed with Monterey jack and cheddar cheese, black beans, grilled peppers and onions served with sour cream and salsa	
<i>Add chicken or seasoned beef</i>	<i>-10-</i>
<b>Grilled Buffalo Wings</b>	<b>-11-</b>
A half dozen double jointed smoked chicken wings char-grilled, tossed in buffalo sauce and served with blue cheese dressing	
<b>Onion Rings</b>	<b>-6-</b>
with cucumber wasabi sauce	
<b>Chips &amp; Salsa</b>	<b>-3-</b>
<b>Chips &amp; Guacamole</b>	<b>-6-</b>
<b>Fried Pickles</b>	<b>-8-</b>
with ranch dressing	
<b>*Angus Slider</b>	<b>-2-</b>
2 ounce grilled Angus mixed with our special season blend and served on a yeast roll with pickle	
<b>Chicken Tenders</b>	<b>-7-</b>
with honey mustard	
<b>Spinach Artichoke Dip</b>	<b>-9-</b>
A creamy blend of mozzarella cheese and spinach served with tortilla chips	
<b>Nachos</b>	<b>-9-</b>
Corn tortilla chips with melted cheddar cheese, black bean pico de gallo, jalapeno peppers, salsa and seasoned sour cream	
<i>Add chicken or seasoned beef</i>	<i>-11-</i>

## The Greens

*Dressing choices: Ranch, Blue cheese, Russian, Greek, Caesar, Honey Lavender, Honey Mustard or Low Fat Balsamic*

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<b>Fajita Salad</b>	<b>-9-</b>
A bowl full of greens, fajita style beef, peppers and onions, cheddar cheese, black bean pico de gallo, sour cream and tossed in fresh lime & olive oil	
<b>Chef Salad</b>	<b>-11-</b>
Crisp greens with sliced ham, turkey, bacon, Swiss & cheddar cheeses, hard boiled egg, tomato & onion	
<b>Caesar Salad</b>	<b>-7-</b>
Crispy hearts of romaine tossed in a classic Caesar dressing with kalamata olives, tomatoes and croutons	
<i>Add chicken or shrimp</i>	<i>-11-</i>
<b>The Q</b>	<b>-9-</b>
Slow smoked Boston butt with Coca-Cola barbeque sauce served on a bed of romaine with red onion, tomatoes and blue cheese dressing	
<b>*Salmon &amp; Brie</b>	<b>-14-</b>
Mixed field greens tossed in honey lavender dressing with roasted red peppers, blue cheese crumbles, poached pears, sun dried currants, honey buttered pecans and topped with grilled salmon and melted brie cheese	
<b>Southern Fried Salad</b>	<b>-9-</b>
Chopped iceberg lettuce, tomatoes, cucumbers, red onion & chicken tenders served with ranch dressing	
<b>Greek Salad</b>	<b>-7-</b>
Crisp blended greens with tomatoes, kalamata olives, red onion, pepperoncini, feta cheese, cucumbers dressed with lemon juice, olive oil and salt & pepper	
<i>Add chicken or shrimp</i>	<i>-11-</i>
<b>Veggie Pita</b>	<b>-11-</b>
Morningstar Farms veggie burger with tomatoes, onions, olives, hummus, cucumbers, lettuce and pepperoncini	

## Soups

<b>Cream of Potato</b>	<b>Cup -3- Bowl -6-</b>
Loaded with bacon crumbles, cheddar cheese and scallions	
<b>Chili</b>	<b>Cup -3- Bowl -6-</b>
with sour cream and cheddar cheese	

## Sandwedges

*Items below are served with steak fries or sweet potato fries. Substitute onion rings, side salad or seasonal vegetable - 2-*

<b>RTJ Clubhouse</b>	<b>-9-</b>
Sliced ham, turkey, Swiss and cheddar cheese, lettuce, tomato, mayonnaise and bacon on toasted sour dough	
<b>BLT</b>	<b>-8-</b>
Crisp bacon with lettuce, tomato and mayonnaise on whole grain bread	
<b>Grilled Cheese</b>	<b>-9-</b>
Swiss & cheddar cheese grilled on whole grain bread with bacon and tomato	
<b>Muffaletta</b>	<b>-13-</b>
Thinly sliced soprasetta, salami, mortadella and olive salad on a muffaletta bun	
<b>Pulled Pork Sandwich</b>	<b>-10-</b>
Slow smoked Boston butt with Coca-Cola barbeque sauce and topped with coleslaw on a sesame seed bun	
<b>Reuben</b>	<b>-9-</b>
Prepared the classic way with Russian dressing, Swiss cheese and sauerkraut on marble rye	
<b>Rachel</b>	<b>-9-</b>
A new American tradition, sliced turkey, Swiss cheese, Russian dressing and sauerkraut on marble rye	




## \*Burgers

All Burgers are a 1/2 Pound of grilled angus, unless otherwise noted. Items below are served with steak fries or sweet potato fries. Substitute onion rings, side salad or seasonal vegetable - 2-

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<i>Marx's Blue Cheese Burger</i>	-10-
Crumbled blue cheese and caramelized onion on a sesame bun	
<i>Jon's Cowpoke</i>	-12-
Bacon & cheddar with Coca-Cola barbeque sauce and onion rings on a sesame bun	
<i>Rob's Patty Melt</i>	-10-
Grilled onions, Swiss & cheddar cheese served on grilled marble rye	
<i>Chris' Char Burger</i>	-10-
Season salt, Canadian bacon, cheddar cheese and Russian dressing on a sesame bun	
<i>1/4 Pound Hot Dog</i>	-6-
An all beef dog served with relish and onion	
Chili with cheddar cheese	-8-

## Beverages

 <b>Coke</b>	Coke, Diet Coke, Sprite and Mr. Pibb	-2-
 <b>Iced Tea</b>	Sweetened or Unsweetened	-2-
 <b>Coffee</b>	Regular or Decaffeinated	-2-
<b>Lemonade</b>		-2-

## Burgers Done Your Way

*Pick Your Protein:*

*1/3 lb. Angus Burger	-8-
1/3 lb. Chicken Breast	-8-
1/3 lb. Turkey Burger	-8-
*1/2 lb. Angus Burger	-9-
1/4 lb. Veggie Burger	-9-

*Pick Your Condiments:*

Coca-Cola Barbeque Sauce
Russian Dressing
Salsa

*Pick Your Bun:*

Sesame Seed
Onion Roll
Wheat Bread
Marble Rye
Muffaletta

*Toppings: -1- each*

Cheddar Cheese
Swiss Cheese
Blue Cheese
Bacon
Canadian Bacon
Grilled Onions
Sautéed Mushrooms
Sautéed Peppers
Jalapeno Peppers
Guacamole

## The Signature

Items below are served with steak fries or sweet potato fries. Substitute onion rings, side salad or seasonal vegetable - 2-

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<i>*Ross Bridge Burger</i>	-12-
1/2 pound of grilled angus beef with cheddar & swiss cheese, bacon, portabella mushroom, grilled onions, lettuce & tomato on a toasted onion roll	
<i>Chicken Salad Croissant</i>	-9-
Red grape and walnut chicken salad with lettuce and tomato	
<i>French Dip</i>	-11-
Shaved inside round soaked in Au Jus served with French onion cream on a hoagie roll	
<i>JT's Chicken Sandwich</i>	-12-
Grilled chicken breast with cheddar and Swiss cheese, bacon, portabella mushroom, grilled onions, lettuce and tomato on a toasted onion roll	
<b>Entrées</b>	
<i>All Entrees are served with a house salad &amp; rolls.</i>	
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<i>Fish &amp; Chips</i>	-20-
Tempura battered fresh white fish with steak fries & tartar sauce	
<i>Macaroni &amp; Pulled Pork</i>	
Alabama style pulled pork baked with four cheese macaroni and blistered tomatoes	
<i>Lunch Portion available 11-4p</i>	-12-
<i>Dinner Portion available 4p-close</i>	-17-
<i>Shrimp and Grits</i>	
Stone ground yellow grits topped with tasso sauce, andouille sausage and shrimp	
<i>Lunch Portion available 11-4p</i>	-16-
<i>Dinner Portion available 4p-close</i>	-20-
<i>Steak &amp; Fries</i>	-19-
An 8 ounce grilled grass fed sirloin served with steak fries	

## Desserts

Brownie Sundae	-7-
Classic Cheesecake	-6-
Red Velvet Cake	-6-
Flourless Chocolate Cake	-6-
Preister's Pecan Pie	-6-

## Beers

<b>Domestic Beers</b>	-4-
Budweiser or Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling	
<b>Import Beers</b>	-6-
Amstel Light, Bass Ale, Beck's, Corona, Corona Light, Guinness, Harp, Heineken, Hoegaarden	
<b>Macro Brew</b>	-6-
Blue Moon White Ale, Sam Adams, Sam Adams Light	

## On Tap

Bud Light, Missouri	-4-
Back 40 Naked Pig, Alabama	-5.5-
Back 40 Truck Stop Honey Brown, Alabama	-5.5-
Stella Artois, Belgium	-7-

## Signature Cocktail

<b>The Golf Tea</b>	-12-
Freshly brewed sweet tea with Bulleit Bourbon, Peach Schnapps and fresh mint	

## Classic Cocktails

All drinks contain 2 oz. liquor unless otherwise noted.

<b>1960's Martini</b>	-11-
The original dry Martini was developed with Gin, but in the 60's Vodka took over in popularity. Our Martini is made with Belvedere Vodka	
<b>The Manhattan</b>	-11-
Created in 1874 in honor of newly-elected governor Tilden. Prepared with Bulleit Bourbon	
<b>The Sazerac</b>	-10-
Popularized in 1859 at John Schiller's Sazerac Coffee House. Prepared with Jim Beam Rye Whiskey and Absinthe	
<b>Traditional Margarita</b>	-10-
Uncertain of the origins and actual creator of this classic cocktail, the basis is the same: good Tequila, fresh squeezed lime juice and a touch of Orange Liqueur	
<b>Old Fashioned</b>	-10-
Knob Creek Bourbon is the base of this drink created in 1870's Kentucky	
<b>Vodka Gimlet</b>	-10-
Sir Thomas Gimelette, a British Naval Surgeon, developed the original cocktail with Gin as a way for his shipmates to ingest citrus juices. We use Grey Goose Vodka and fresh squeezed lime juice	

## Classic Cocktails with Renaissance Twists

<b>The Strawberry 100</b>	-11-
A twist on the 60's Martini with strawberries, Agave Nectar and Absolut Vodka	
<b>The Red Stag Manhattan</b>	-11-
Jim Beam and Red Stag Cherry Bourbon twist this cocktail	
<b>The Century Smash</b>	-10-
Twisting the Sazerac with Bulleit Bourbon, Absinthe and pineapple juice	
<b>The Amante Picante</b>	-10-
A twisted margarita with cucumber and cilantro	
<b>Caribbean Flash</b>	-13-
A blend of Maker's Mark, Grand Marnier, pineapple juice and ginger with a float of Myers's Dark Rum	
<b>Strawberry Caipiroska</b>	-10-
Ketel One Vodka with muddled limes and strawberries	

## Whites

	Glass	Bottle
BV Century Cellars Chardonnay		-42-
Clos du Bois Chardonnay	-10-	-38-
Columbia Crest Grand Estates		-33-
Sebastiani Vineyards Chardonnay	-10-	-38-
Kim Crawford Sauvignon Blanc		-44-
Casa Lapostolle Sauvignon Blanc	-10-	-40-
Pine Ridge Chenin Blanc/Viognier		-48-
Dashwood Sauvignon Blanc		-31-
Beringer White Zinfandel	-6-	-22-
Chateau Ste. Michelle Riesling	-8-	-32-
Meridian Vineyards Pinot Grigio	-8-	-30-
Pighin Pinot Grigio		-42-
Seven Daughters Riesling		-31-
Conundrum		-48-

## Reds

	Glass	Bottle
Penfolds Koonunga Hill Cabernet Sauvignon		-33
Aquinas Cabernet Sauvignon	-9-	-37-
Columbia Crest Grand Estates Merlot	-9-	-36-
Beringer Cabernet	-6-	-22-
J Lohr Hilltop Merlot		-36-
BV Century Cellars Cabernet Sauvignon		-37-
Kim Crawford Pinot Noir		-50-
Mark West Pinot Noir	-8-	-33-
Ravenswood Vintner's Blend Zinfandel		-38-
Layer Cake Primitive Zinfandel	-10-	-39-
D'Arenburg "The Stump Jump" Grenach/Shiraz/Mourvedre		-39-
Marchesi di Frescobaldi Chianti Castiglioni		-35-
Castello di Volpaia Chianti Classico		-55-
Bodegas Catena Zapata Alamos Malbec		-36-