

STARTERS

Chicken *Potstickers*
fried potstickers served with dragon dipping sauce | 12

JUMBO TOASTED RAVIOLI
a St. Louis classic - eight jumbo ravioli served with our very own house-made marinara & herb parmesan | 14

SPICY *PEPPERJACK* CHEESE BITES
served with house buttermilk ranch dipping sauce
12 full | 8 half

Bone-In CHICKEN WINGS
deep fried served tossed in your favorite sauce or with a flavorful dry rub
wet - traditional buffalo, BBQ, sweet chili or hot honey
dry - bourbon brown sugar, Who Dat cajun | 16

TUNA POKE *Crunch*
diced, rare ahi tuna, mixed greens, mango salsa, wonton strips & citrus - hoisin sauce | 17

CHICKEN QUESADILLA
grilled chicken, chipotle aioli & chihuaua cheese blend - served with housemade charred tomato salsa | 15

Grilled TOMATO SALSA
made in house with fresh fried tortilla chips | 6

FROM THE *GARDEN*

Fiesta SALAD
mixed greens, black bean & corn salsa, tomatoes & tortilla strips with chipotle ranch dressing | FULL 14 HALF 10

CHEF *SALAD*
mixed greens, tomatoes, cucumber, egg, shredded cheese, turkey, ham & croutons with choice of dressing
FULL 16 HALF 12

Classic CAESAR
chopped romaine, shaved parmesan & garlic croutons tossed in Caesar dressing | FULL 12 HALF 8

Fall *HARVEST*
mixed greens, dried cherries, candied walnuts, red onion and goat cheese | 14

FULL *HOUSE* SALAD
mixed garden greens, tomato, English cucumbers, red onion & croutons | 12

DRESSINGS
Italian | buttermilk ranch | Caesar
raspberry vinaigrette
balsamic | thousand island
bleu cheese | chipotle ranch

PROTEINS
CHICKEN | 6
buffalo, fried, grilled or blackened
SHRIMP | 8
8 jumbo shrimp
grilled or blackened
SALMON | 8
6oz filet
grilled or blackened
AHI TUNA | 12
6oz filet
seared
CHICKEN
SALAD | 6

ENTREES

add a soup or side salad | 4

100Z Pork Chop
sserved with roasted garlic smashed potatoes, seasonal chef's vegetable and mushroom demi glace | 22

140Z RIBEYE
cooked to temp and served with roasted garlic smashed potatoes, seasonal chef's vegetable and mushroom demi glace | 34

Grilled Chicken *Alfredo*
grilled, sliced chicken breast served atop penne noodles tossed in garlic cream sauce | 18

Grilled *Salmon*
with a caper-dill cream sauce served on lemon parmesan risotto with chef's seasonal vegetable | 26

Grilled Chicken
grilled chicken breast with a caper-dill cream sauce served on lemon parmesan risotto with chef's seasonal vegetable | 26

DESSERT

Bread Pudding *of the week*
brioche & fresh custard served with fresh whipped cream | 8

Chef Jesse's Cheesecake
topped with a seasonal sauce du jour | 8

Don't forget to ask your server
about our *Chef's* weekly *features*

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

BLACK ANGUS *SMASH* BURGERS

served with your choice of regular side, upgrade to a premium side for a small upcharge

The *King Tut*

smash patty, topped with chihuahua cheese, jalapeno-bacon jam, dijon mayo and pickles on a toasted brioche bun | 16

Black n' *Bleu* Burger

blackened smash patty with bleu cheese spread & bacon on a toasted brioche bun | 16

FRISCO *Melt*

smash burger patty with American, Swiss & Frisco sauce served on grilled Texas toast | 12

Tijuana TIGER

spicy seasoned smash burger topped with chihuahua cheese and chipotle aioli on a toasted brioche bun with house-made salsa on the side | 16

Single Burger

4oz smashed burger patty on a toasted brioche bun | 10

BURGER ADD-ONS

EXTRA PATTY | 4

CHEESE | 2

American | Pepper jack | Swiss | Cheddar | Bleu

JALAPENOS | 1

BACON | 2

ON THE *SIDE*

French Fries

Sweet Potato Fries

House Chips

Beer Battered Onion Rings

PREMIUM *SIDES*

White Cheddar Mac n' Cheese

Roasted Garlic Smashed Potatoes

Fresh Fruit

Side House or
Caesar Salad

Soup du Jour
cup or bowl

Vegetable du Jour

HANDHELDS *& then some*

served with your choice of regular side, upgrade to a premium side for a small upcharge

FRANKLIN County Country Club

turkey, ham, bacon, cheddar, lettuce, tomato & mayo on toasted sourdough | 14

KRAKOW *KLUCKER*

6oz grilled chicken breast with horseradish aioli, cheddar & bacon on a toasted brioche bun | 14

BRISKET Grilled Cheese

3 cheese spread, pickled red onions, chipotle aioli & house smoked brisket on toasted sourdough | 15

NASHVILLE Hot Chicken

southern fried chicken tossed in spicy chili oil, topped with horseradish aioli & pickles | 14

Fish *&* Chips

panko breaded, fried Alaskan cod, lemon-dill tartar sauce and a lemon wedge served with french fries | 15

Chicken Tender Basket

crispy fried chicken tenders served with your choice of dipping sauce | 14

ALASKAN COD Sandwich

panko breaded fried Alaskan cod topped with lemon-dill tarter sauce and pickles on a toasted brioche bun | 14

Chicken Salad *Sandwich*

chicken salad made with fresh grapes, toasted almonds, dried cherries, red onion and pineapple on toasted sourdough | 12

Four *Cheese* Grilled *Cheese*

pepper jack, cheddar, American & Swiss on grilled white sourdough | 10
add grilled ham, turkey or bacon | 2

MENU PRESENTED BY:

Chef Tut Wilson III
& Sous *Chef* Jesse Averion

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TOP OF THE HILL *GRILL*
at Franklin County Country Club