# STARTERS

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

### *JUMBO* TOASTED RAVIOLI
a St. Louis classic - eight jumbo ravioli served with our house-made marinara | 14

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

### *Bone-In* CHICKEN WINGS
8 deep fried served tossed in your favorite sauce or with a flavorful dry rub
wet - traditional buffalo, BBQ, dragon 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 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, 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, shaved parmesan, English cucumbers, red onion & croutons | 12

### *DRESSINGS*
Italian | buttermilk ranch | Caesar
raspberry vinaigrette | poppy seed
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

### 10oz *Pork* Chop
served with roasted garlic smashed potatoes, seasonal chef's vegetable and mushroom demi glace | 22

### *Steak* of the Week
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

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

### Buffalo Chicken *Pasta*
penne noodles tossed in creamy, white cheddar sauce with choice of Grilled, Blackened or Fried Buffalo Chicken, topped with a three-cheese blend & toasted panko breadcrumbs | 18

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.

# DESSERT

### *New York Style* Cheesecake
topped with a sauce du jour | 8

### Cookie *a la mode*
served with a scoop of creamy vanilla bean ice cream & topped with sauce du jour | 6

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

# BLACK ANGUS *SMASH* BURGERS

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

### *Single* Burger
4oz smashed burger patty on a toasted brioche bun | 10

### 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

## 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

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# 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

### BBQ Pulled *Pork* Sandwich
smoked, pulled pork topped with barbecue sauce on a toasted brioche bun, served with pickles on the side | 16

### *NASHVILLE* Hot Chicken
southern fried chicken tossed in spicy chili oil, topped with horseradish aioli & pickles | 14

### Chicken Salad *Sandwich*
chicken salad made with fresh grapes, apples, almonds & red onion on toasted sourdough | 12

### *Chicken* Tender Basket
crispy fried chicken tenders served with your choice of dipping sauce | 14

### Fish *&* Chips
fried Alaskan cod, served with french fries & lemon-dill tartar sauce w/ lemon wedge on the side | 15

### *ALASKAN COD* Sandwich
fried Alaskan cod topped with lemon-dill tarter sauce and pickles on a toasted brioche bun | 14

### *4 Cheese* Grilled *Cheese*
Pepper jack, Cheddar, American & Swiss on grilled white sourdough | 10
add grilled ham, turkey or bacon | 2

### *BRISKET* Grilled Cheese
3 cheese spread, pickled red onions, chipotle aioli & house smoked brisket on toasted sourdough | 15

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