

Cupp Lounge Menu

Sandwiches, Salads, Etc.

Quesadilla \$9

Grilled flour tortillas stuffed with chicken, cheese, tomatoes and scallions. Served with salsa and sour cream. Jalapenos available upon request.

Chicken Tenders \$9.5

Deep fried pieces of all white meat served with French fries. Honey mustard or BBQ sauce served on request.

Legends Club Sandwich \$9.5

Smoked turkey, cured ham, Swiss and cheddar cheeses stacked with bacon, lettuce, tomato and mayonnaise on multigrain toast. Choice of side.

Ironhorse Burger \$9

8oz. Fresh Angus beef cooked to your specification. Served open-faced on a Kaiser bun with lettuce, tomato and onion. Choice of side.

Add Bacon—\$1.25 / Add Cheese—\$.75

Chicken Sandwich \$9

6oz boneless chicken breast **grilled** or **fried**. Served on a Kaiser bun with lettuce, tomato and onion.

Add Bacon - \$1.25 / Add Cheese - \$.75

Country Cobb Salad \$12

Fresh greens, cucumbers, tomatoes, bacon strips, mixed cheese, boiled egg and croutons. Topped with sliced grilled chicken breast. Served with your choice of dressing.

Fried Chicken Salad \$10

Chunks of deep fried chicken tenderloins served on a bed of crisp lettuce with tomatoes and two kinds of cheese. Great with ranch dressing or choose your own.

Clubhouse Salad \$5

A blend of tossed greens, Roma tomatoes, cucumbers, onions and mixed cheeses served with a side of one of our freshly prepared dressings.

Clubhouse Salad and Bowl of Soup \$9

Your choice of Chili, Chicken Tortilla or Soup of the Day.

Homemade Cup of Soup or Chili \$3 Bowl \$5

Chip Shots \$8.5

Your choice of chicken salad or tuna salad served on yeast rolls with lettuce and tomato. Choice of side.

Side Items

French Fries ♦ Onion Rings ♦ Fresh Fruit ♦ Potato Chips ♦ Sweet Potato Fries

Wines

By the Glass: Copperridge Chardonnay ♦ Cabernet ♦ Merlot ♦ White Zinfandel ♦ Pinot Grigio \$6

Reds

Hess Cabernet	\$40
William Hill Cabernet	\$32
Greg Norman Cab/Merlot Blend	\$39
Blackstone Merlot	\$40
Smoking Loon Pinot Noir	\$33
Mark West Pinot Noir	\$35

Whites

Hess Chardonnay	\$39
Clos du Bois Chardonnay	\$41
Kendall Jackson Chardonnay	\$39
Ecco Domani Pinot Grigio	\$26
Hogue Riesling	\$33

\$2 additional charge for split plate items. 20% gratuity added for parties of 6 or more.

Chef's Special of the Day - Mkt.
Ask your server about today's selection.

Fresh Grilled Salmon or Grouper ~ Mkt.
Served with rice pilaf and seasonal vegetables.

Thai Peanut Chicken \$12

Tender chicken chunks with sautéed broccoli, carrots, onions, sweet red and green bell peppers in a zesty peanut sauce served over rice noodles and topped with chopped peanuts and cilantro.

Fish and Chips \$10.5

Golden fried beer battered white fish served with French fries and cole slaw.

Chicken Tenders \$9.5

Breaded chicken breast strips served with French fries. Honey mustard or BBQ sauce served on request.

Chicken Quesadilla \$10

Grilled flour tortillas stuffed with chicken, cheese, tomatoes and scallions.
Served with shredded lettuce, pico de gallo, sour cream and guacamole.
Jalapenos available upon request.

Steak Quesadilla \$12

Flour tortilla, grilled sliced tenderloin, caramelized onions, sautéed mushrooms and mixed cheeses, served with shredded lettuce, pico de gallo, sour cream and guacamole.
Jalapenos available upon request.

Salads

Country Cobb Salad \$12

Fresh greens, cucumbers, tomatoes, bacon strips, mixed cheese, boiled egg and croutons. Topped with sliced grilled chicken breast. Served with your choice of dressing.

Fried Chicken Salad \$10

Chunks of deep fried chicken tenderloins served on a bed of crisp lettuce with tomatoes and two kinds of cheese. Great with ranch dressing or choose your own.

Trio Salad \$9.5

One scoop each of chicken salad and tuna salad accompanied by a portion of fresh cut seasonal fruit and served over a bed of shredded iceberg lettuce with a slice of homemade banana bread.

Asian Salad \$8.5

Mixed greens tossed with cucumbers, carrots, red peppers, radishes, almonds, green onions, sesame seeds and a unique soy ginger dressing. Topped with crispy rice noodles.

Goat Cheese Salad \$8.5

Spring mix with mandarin oranges, goat cheese, toasted almonds, drizzled with a homemade honey vinaigrette.

Strawberry Field Salad \$8.5

A refreshing blend of mixed greens, strawberries, cranberries, almonds, red onions, bleu cheese and balsamic vinaigrette.

Apple Spinach Salad \$8.5

Granny Smith apples, pecans, bleu cheese and baby spinach tossed with apple cider vinaigrette.

Caesar Salad \$7

Classic Caesar of fresh romaine, baked croutons and parmesan.

Clubhouse Salad \$6

A blend of tossed greens, Roma tomatoes, cucumbers, onions and mixed cheeses served with a side of one of our freshly prepared dressings.

Cheese Toast \$1.5

Two French bread slices topped with melted cheese.

Add Grilled Chicken Breast	\$5
Add Seared Tuna	\$8
Add Grilled Salmon or Grouper	\$8

Add Chicken Salad	\$4
Add Tuna Salad	\$4
Add Avocado	\$2

DRESSINGS

Ranch ♦ Honey Mustard ♦ 1000 Island ♦ Bleu Cheese ♦ Soy Ginger