SHAREABLES

FRIED MOZZARELLA 🍳 11
6 breaded mozzarella sticks served with robust arrabbiata sauce

ZUCCHINI FRIES 🍳 12
tempura battered zucchini fried golden brown and served with spicy ranch

CRISPY BRUSSELS SPROUTS 🍳 12
fried brussels sprouts tossed in aged balsamic and lemon oil, served over a bed of arugula and topped with shaved parmesan cheese, and crispy onions

GULF SHRIMP BASKET 🍳 19
8 crispy gulf shrimp served with French fries, tartar and cocktail sauce

BUFFALO CHICKEN WINGS 🍳 14
chicken wings tossed in buffalo sauce and served with carrots, celery, and a side of ranch

FRENCH ONION DIP 🍳 10
creamy onion dip topped with chives and served with housemade potato chips

TRADITIONAL HUMMUS 🍳 12
creamy hummus served with Kalamata olives, warm pita, carrot and celery sticks

GREENS

ADD GRILLED CHICKEN 6, SALMON 7, GULF SHRIMP 6.

THE ROTARY HOUSE 🍳 or 🍽 10
seasonal greens, cucumber, cherry tomatoes, and shredded carrots, served with choice of dressing

CRISPY CHICKEN 🍳 17
fried chicken tenderloin, crisp romaine lettuce, cotija cheese, avocado, poblano corn relish, black beans, and tortilla strips served with cilanto-lime dressing

SIRLOIN SALAD 🍳 21
seasonal greens, cherry tomatoes, cucumber, avocado, blue cheese crumbles, and pickled red onions served with chimichurri dressing

CLASSIC CAESAR 🍳 11
chopped romaine lettuce, shaved parmesan cheese, and house croutons served with traditional caesar dressing

CHOP HOUSE 🍳 or 🍽 17
crisp romaine, grilled chicken, egg, avocado, tomatoes, diced ham, served with blue cheese dressing

DRESSINGS

ranch, balsamic, Caesar cilantro-lime, spicy ranch, 1,000 island, honey mustard

HANDHELDs

choice of one side (sub loaded baked potato +2)

CAPRESE 🍳 16
fresh sliced mozzarella cheese, with tomatoes, garden herb pesto, arugula, and aged balsamic on warm ciabatta bread

ROSEMARY GRILLED CHEESE 🍳 15
cheddar, Swiss, and American cheese melted on local rosemary bread and served with tomato-basil soup

TEXAS CHEESESTEAK 🍳 15
shaved sirloin beef with sautéed poblano peppers and onions, and melty American cheese served on a fresh ciabatta roll

CLASSIC CHEESEBURGER 🍳 16
7oz. angus beef served on a toasty brioche bun with lettuce, tomato, onion, and melty cheddar cheese add bacon +2 (sub Impossible patty +3)

REUBEN 🍳 16
shaved corned beef served with Swiss cheese, sauerkraut and 1,000 island dressing on toasted marble rye

BBQ GRILLED CHICKEN 🍳 16
grilled chicken topped with BBQ sauce, pepperjack cheese, pickled red onions, and cabbage slaw served on a fresh ciabatta roll

BACON AVOCADO CLUB 🍳 16
shaved turkey topped with smoked bacon, bibb lettuce, tomato, and avocado served on local rosemary bread with whole grain mustard aioli

CHICKEN SALAD 🍳 15
chicken salad served on a local potato bun topped with lettuce and tomato

PETITE LUNCH TRIO 🍳 15
available daily 11:00am - 2:00pm
Choose one of each:
half turkey, chicken salad, or tuna sandwich. Small Caesar or Rotary House salad. Cup of seasonal, chicken noodle, or tomato-basil soup

20% service charge applied to groups of 6 or more. AMB-1123

HOUSEMADE SOUPS

POUTATO CORN CHOWDER 🍳 or 🍽️ cup 6 bowl 8
VEGETABLE 🍳 cup 4 bowl 7
CHICKEN NOODLE 🍳 cup 4 bowl 7
SEASONAL 🍳 cup 4 bowl 7
TOMATO BASIL 🍳 cup 4 bowl 7
FRENCH ONION 🍳 cup 6 bowl 8
CHICKEN BROTH 🍳 cup 3 bowl 5
ENTREES

BLACKENED FISH TACOS 18
blackened fish served on local flour tortillas, topped with cilantro-lime crema, poblano corn relish, and cilantro slaw, served with fresh limes and tomatillo salsa
sub shrimp +2

THE AIRLINE CHICKEN 18
oven roasted chicken served with cranberry-herb quinoa, steamed asparagus, and garlic pan sauce

FRESH CATCH 18
herb marinated mahi mahi served with traditional rice pilaf, broccolini, and lemon oil

BAKED SALMON 25
Atlantic salmon served with mixed pepper cous cous, steamed broccolini, and lemon-caper sauce

GRILLED RIBEYE 38
12oz. ribeye grilled to your liking, served with mashed potatoes, steamed asparagus, garlic-herb butter and a side of red wine demi

COUNTRY FRIED CHICKEN 22
white meat chicken, fried golden brown, served with garlic mashed potatoes, sautéed brussels sprouts, country gravy, and crispy onions

CHICKEN SCAMPI 19
angel hair pasta, grilled chicken, sun dried tomatoes, and mushrooms in a garlic cream sauce topped with shaved parmesan cheese and fresh herbs
sub shrimp +2

HOUSEMADE MEATLOAF 19
gluten free meatloaf served with garlic mashed potatoes, haricot vert green beans, and red wine mushroom demi

SPAGHETTI CLASSIC 18
Chef's childhood favorite! Served with meaty bolognese sauce, shaved parmesan cheese, fresh herbs and a warm garlic bread stick.

PULLED CHICKEN QUESADILLA 16
local flour tortilla stuffed with braised chicken thigh, poblano peppers, onions, and pepperjack cheese served with a side of salsa roja and sour cream.

THE PIES

CHICKEN POT PIE 18
mix of dark and light meat chicken, peas, carrots, celery, and onion stewed together in a classic cream sauce and topped with a golden brown pie crust to create a true Rotary House favorite!

COWBOY PIE 18
a mix of ground beef, red kidney beans, and tomatoes topped with garlic mashed potatoes and melty cheddar cheese.

SWEET POTATO AND KALE 17
roasted sweet potatoes, sautéed mushroom, farm fresh baby kale and LaClare Family goat cheese topped with a golden brown pie crust.

SIDES 5

MASHED POTATOES
SMALL ROTARY HOUSE SALAD
SMALL CAESAR SALAD
BROCCOLINI
ASPARAGUS
SEASONAL FRUIT CUP
SPINACH AND MUSHROOMS
LOAD BAKED POTATO
FRENCH FRIES
SWEET POTATO FRIES
MAC AND CHEESE

DESSERT 8

BOURBON PECAN PIE
vanilla ice cream

MOLTEN CHOCOLATE CAKE
vanilla ice cream and raspberry sauce

SEASONAL PIE
ask us what’s in season! available in regular and sugar free

CRÈME BRULÉE CHEESE CAKE

CHOCOLATE CAKE
vanilla ice cream

PINEAPPLE UPSIDE DOWN
whipped cream

DRINKS

SOFT DRINKS 3
ICED TEA 3
COFFEE 3
HOT TEA 3
FRUIT JUICE 4
orange, apple, cranberry, pineapple, tomato, V-8

MILKSHAKE 7

THE BUFFET

LUNCH 21.50
11:30AM - 2:00PM MON - THU
DINNER 23.50
5:30PM - 8:30PM SUN, MON, TUE, AND THU
PRIME RIB 26
5:30PM - 8:30PM WED
Add Soft Drink, Coffee, or Tea 1.50

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.