

STARTERS

BIRDIE WINGS	6 for 13 10 for 19 20 for 33 <i>signature house marinade celery blue cheese -or- ranch GF</i>	Fairway Nachos	12 <i>blue corn tortilla chips melted cheddar jack pico de gallo aji verde jalapenos GF V Add: Chicken +2 Chili +3</i>	Calamari	14 <i>flash fried cherry pepper relish lemon garlic tartar</i>
House Chips	10 <i>gorgonzola sauce bacon scallions GF</i>	Southwestern Eggrolls	12 <i>corn black beans sofrito chicken cheddar jack red pepper chipotle aioli</i>	Pork Belly Bites	12 <i>peach bbq pickled red onion GF</i>
Street Corn	12 <i>paprika lime crema cotija cheese cilantro GF V</i>	House Sliders	13 <i>two angus beef patties portobello bourbon onions cheddar house potato chips</i>	Whipped Ricotta	13 <i>roasted strawberry grilled peach pistachio honey baguette</i>

Salads

Add: Chicken +5 BBQ Brisket +5
Shrimp +6 Steak +7 Salmon +7

Garden Salad	Side 7 Entrée 10 <i>mixed greens cucumber tomato carrot red onion radish balsamic vinaigrette GF V</i>
Caesar	Side 8 Entrée 12 <i>romaine parmesan garlic crouton house dressing</i>
Southwest	14 <i>romaine corn black beans red onion tomato cucumber avocado blue corn tortilla chipotle ranch GF V</i>
Mediterranean	14 <i>Spinach Charred Artichoke Roasted Red Pepper Farro Sundried Tomato Cucumber Feta Red Wine Vinaigrette V</i>

SIDES

French Fries*	6
Sweet Potato Fries	6
Truffle Parmesan Fries	8
Buttered Corn on the Cob	5
Jalapeno Slaw	5
Mac and Cheese*	8
House Potato Chips	6
Stir Fry Vegetables	6

sides are vegetarian and gluten free except sides marked * are not gluten free

Executive Chef
Daniel Cosker

Hospitality Director
Victoria Laughran

SANDWICHES

Served with choice of side
Mac and Cheese, Truffle Fries +1 Gluten Free Bread or Bun +2

Turkey Club	15 <i>honey garlic aioli bacon lettuce tomato sourdough</i>
B.L.T.	15 <i>Honey Garlic Aioli Mixed Greens Tomato Sourdough</i>
Brisket Grilled Cheese	17 <i>Bourbon Onions Cheddar Bacon Onion Jam Sourdough</i>
Steak and Cheese	18 <i>Bourbon Brown Sugar Rub Bourbon Onion Roasted Red Pepper Cheddar Roasted Garlic Mayo Hoagie</i>
Pulled Pork Sandwich	15 <i>bbq sauce cheddar bourbon onions jalapeno slaw brioche</i>
Palmer’s Classic	15 <i>8 oz. angus beef patty cheddar ridge reserve sauce lettuce tomato onion brioche Add: bourbon onions +1 avocado +2 extra cheese +2 bacon +2</i>
Rodeo Burger	19 <i>8 oz. angus beef patty bacon cheddar pulled pork bbq chipotle aioli jalapeno onion strings</i>
Chicken Avocado Wrap	16 <i>dijon aioli avocado bacon mixed greens tomato</i>
Crispy Chicken	15 <i>buttermilk marinated chipotle honey lettuce tomato </i>
Chicken Caesar Wrap	15 <i>romaine parmesan house dressing</i>
Ridge Dog	7 <i>local muckie’s hot dog pretzel bun Add: onions +1 jalapenos +1 sauerkraut +2 brisket chili +3 shredded cheddar +2 All The Fixings +5</i>
Portobello Melt	15 <i>marinated portobello bourbon onions basil pesto mozzarella tomato sourdough V</i>

LARGE PLATES

Salmon	22 <i>sweet corn and zucchini succotash lemon tomato butter sauce potato straw</i>	Fish n’ Chips	21 <i>beer battered white fish French fries lemon garlic tartar jalapeno slaw</i>
Pub Mac and Cheese	16 <i>4 cheese blend toasted breadcrumb topping V Add: chicken +5 shrimp +6 salmon +7 steak +7</i>	Stir Fry	14 <i>Choice of quinoa –or- rice zucchini red pepper onion carrot Korean sauce crispy rice noodles Add: chicken +5 shrimp +6 salmon +7 steak +7</i>

GF - Gluten Free V - Vegetarian

We kindly ask guests to inform their server of any allergies or dietary restrictions prior to ordering.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.