



SPORTSMAN'S GRILLE

APPETIZERS

BUFFALO CHICKEN WINGS 10.5

Fried chicken wings tossed in hot sauce (mild, medium or hot), served with blue cheese or ranch

SLIDERS* 11.5

3 mini burgers with grilled onions and cheese with fries

FISH TACOS 12.5

FRIED, GRILLED OR BLACKENED

Fresh Whitefish with cabbage, pico de gallo and Sriracha aioli in a flour tortilla

SPORTSMAN'S SAMPLER 14.5

Chicken Tenders, Potato Skins, Fried Cheese Sticks and Onion Rings

POTATO SKINS 10.5

Choice of chili, cheese and jalapeño or bacon and cheese

BACON CHEESE FRIES 10.5

Large order of fresh-cut fries with Monterey Jack and cheddar cheeses, Applewood smoked bacon and jalapeños, served with ranch

GIANT PRETZEL 10.5

Warm, salted soft pretzel served with Gerst beer cheese sauce

FRIED PICKLES 8.5

Spicy pickles, hand-breaded and fried, with ranch

BAM BAM SHRIMP 12.5

Crispy fried shrimp in a sweet Thai sauce

NACHOS SUPREME 12.5

Tortilla chips fried in-house, topped with homemade chili, cheese, pico de gallo, guacamole, sour cream and jalapeños

SPICY BEEF CON QUESO 8.5

Southwestern cheese dip with ground beef, cheese and tomatoes, served with fresh tortilla chips

FRIED MOZZARELLA STICKS 9.5

With our house made marinara

ONION RINGS 7.5

Basket of fresh-cut, hand-breaded fried onions

FAJITA QUESADILLA 10.5

Grilled peppers, onions, tomato and white Queso, served with pico de gallo, guacamole and sour cream

WITH CHICKEN 13.5

WITH SHRIMP 14.5

WITH STEAK 15.5

ENTRÉE SALADS AND SOUPS

ORIGINAL SPORTSMAN'S DRESSINGS PREPARED IN HOUSE DAILY:

Blue Cheese, French, Thousand Island, Red & Blue, Italian, Ranch, Honey Mustard, Hickory Honey, Greek, Balsamic Vinaigrette

LODGE SALAD 10.5

Chopped mixed greens, tomato, red onion, grated cheddar and Monterey Jack, chopped bacon, sliced boiled egg, garbanzo beans, homemade croutons and choice of dressing

FRIED, GRILLED OR BLACKENED

CHICKEN SALAD 14.5

Fresh greens topped with Monterey Jack, blackened or marinated chicken or fried chicken tenders and walnuts, served with apple wedge and choice of dressing

SANTA FE CHICKEN SALAD 15.5

Marinated chicken breast strips on fresh greens tossed with ranch dressing, mixed cheeses, tortilla strips and tomatoes, topped with pico de gallo, sour cream and guacamole

CLUB SALAD 15.5

Fresh greens with honey ham, roasted turkey, cheeses, tomato, sliced boiled egg, Applewood smoked bacon and choice of dressing

GREEK SALAD 14.5

Fresh greens served with potato salad, Greek olives, sliced beets, bell pepper rings, pepperoncini, feta cheese, shrimp garnish and our Greek dressing

CAESAR SALAD* 10.5

Romaine lettuce tossed with homemade croutons and our Caesar dressing, topped with fresh grated parmesan cheese and anchovies

WITH GRILLED OR FRIED CHICKEN 14.5

WITH GRILLED WHITEFISH 15.5 WITH GRILLED SALMON* 16.5

SALMON SALAD GRILLED OR BLACKENED* 16.5

Fresh salmon on top of fresh greens with capers, red onions, black olives and sliced boiled egg with Balsamic Vinaigrette

COBB SALAD 14.5

Romaine lettuce with grilled chicken, Applewood smoked bacon, tomatoes, egg, blue cheese crumbles, choice of dressing

SPINACH SALAD 10.5

Fresh spinach with bacon, thinly sliced red onions, sliced boiled egg and crumbled blue cheese with choice of dressing

WITH GRILLED, FRIED OR BLACKENED CHICKEN 14.5

WITH GRILLED WHITEFISH 15.5 WITH GRILLED SALMON* 16.5

TUNA SALAD PLATE 13.5

House-made tuna salad and cottage cheese in avocado or tomato halves with seasonal fruit

RED BEANS AND RICE CUP 4.5 BOWL 6

Slow cooked fresh red beans and sausage over Cajun rice, with cornbread

HOMEMADE SOUPS CUP 4.5 BOWL 6

CHILI AND CORNBREAD CUP 4.5 BOWL 6

Made fresh daily

COMBINATION (CHOICE OF TWO) 11.5

HOUSE SALAD

SOUP OF THE DAY

GRILLED CHEESE SANDWICH

LOADED BAKED POTATO

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

OUR FAMOUS BURGERS

OUR FRESH GROUND, HAND-PACKED HAMBURGERS

We use only the finest Western Prime Steer - Full Half Pound U.S.D.A. Choice 100% Ground Chuck

INCLUDES FRESH CUT FRIES SUB ONION RINGS 3.5 ADD HOUSE SALAD 3.75

HAMBURGER* 10.5
Grilled onions and mayo

CHEESEBURGER* 11.5
Grilled onions, double cheese and mayo

BACON CHEESEBURGER* 13.5
Applewood smoked bacon, sautéed onions, cheese and mayo

PATTY MELT* 11.5
Sautéed onions and double cheese on grilled sourdough

BOURBON BACON BURGER* 13.5
Applewood smoked bacon, cheese and bourbon sauce

STEAKHOUSE BURGER* 12.5
Sautéed mushrooms and onions, Swiss and cheddar

BLUE CHEESE MUSHROOM BURGER* 13.5
Applewood smoked bacon, sautéed onions, and blue cheese mushroom sauce

BLACK AND BLUE BURGER* 11.5
Blackened with our own seasonings, topped with raw onion slice and blue cheese dressing

CHEDDAR BLT BURGER* 13.5
Applewood smoked bacon, lettuce, tomato, cheddar cheese And Thousand Island dressing

BREAKFAST BURGER* 14.5
Fried egg (sunny-side up), Applewood smoked bacon, grilled onions, cheese and mayo

SANDWICHES

INCLUDES FRESH CUT FRIES SUB ONION RINGS 3.5 ADD HOUSE SALAD 3.75

BARBECUE ON CORNBREAD 11.5
Fresh pulled pork shoulder on Cajun cornbread or a bun

BARBECUE MELT 12.5
Fresh pulled pork shoulder with BBQ sauce and cheddar on grilled sourdough

PACIFIC WHITEFISH SANDWICH* 12.5
FRIED OR GRILLED
With lettuce, tomato and tartar sauce

GRILLED OR FRIED CHICKEN 12.5
Marinated chicken breast with Applewood smoked bacon, Monterey Jack and cheddar

'BLACK JACK' CHICKEN 11.5
Blackened chicken breast with Monterey Jack and spicy mustard

CHICKEN BLT 12.5
Fried chicken, Applewood smoked bacon, lettuce, tomato and mayo

CHICKEN PHILLY 12.5
Grilled chicken, grilled onions, peppers and cheddar sauce

RIBEYE STEAK SANDWICH* 15.5
Grilled ribeye steak, onions, mushrooms, with horseradish sauce

FRENCH DIP 13.5
Hand-sliced, slow-roasted top round with Swiss cheese and au jus

MEATLOAF MELT 11.5
Slow baked, homemade meatloaf, with sautéed onions and double cheese on grilled sourdough

REUBEN 12.5

ORIGINAL CORNED BEEF OR TURKEY
Hand-sliced corned beef or turkey, Swiss cheese, sauerkraut and Thousand Island dressing on grilled rye

PORK TENDERLOIN 12.5
INDIANA GRAND-PRIZE BLUE RIBBON WINNER
Hand-sliced, breaded and fried tenderloin with lettuce, tomato and mayo

CATFISH SANDWICH 12.5
With lettuce, tomato and tartar sauce

CLUB SANDWICH 13.5
Oven roasted turkey, honey ham, Applewood smoked bacon, Cheddar cheese, lettuce, tomato and mayo on wheat

TUNA MELT 11.5
House-made tuna salad with cheddar on grilled sourdough

PHILLY CHEESE STEAK 14.5
Sliced steak, grilled onions, green peppers and cheddar sauce

STEAK AND BISCUITS* 15.5
Filet steak on buttermilk biscuits

CHICKEN AND BISCUITS 13.5
Fried chicken tenders with pepperjack cheese on buttermilk biscuits

BLACK BEAN BURGER 9.5
With lettuce, tomato and mayo

SIDE ORDERS

FRESH CUT FRIES 3.5

BAKED POTATO 3.5

LOADED BAKED POTATO 5.5 (sub add 2)
With butter, sour cream, cheese and bacon

MASHED RED POTATOES 3.5

BAKED SWEET POTATO 3.5
With brown sugar-cinnamon butter

BARBECUE BAKED BEANS 3.5

POTATO SALAD 3.5

CREAMY COLE SLAW 3.5

HOUSE SALAD 5.5 (sub add 2)

MAC & CHEESE 5.5 (sub add 2)

STEAMED BROCCOLI 4.5 (sub add 1)

GRILLED VEGETABLE SKEWERS 4.5 (sub add 1)

FRESH SEASONAL FRUIT 4.5 (sub add 1)

SOUTHERN TURNIP GREENS 3.5

GREEN BEANS (KENTUCKY WONDERS) 3.5

GREEN PEAS 3.5

RICE PILAF 3.5

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STEAKS AND CHOPS

*Our steaks are U.S.D.A. graded, from heavy western steers, aged, cut and trimmed in-house.
Grilled to order and topped with our seasoned butter sauce.*

STEAKS AND CHOPS INCLUDE HOUSE SALAD AND A SIDE

Add Blue Cheese Mushroom Sauce 3

Add Sautéed Onions and Mushrooms 3

GROUND STEAK* 18.5
*16 oz. U.S.D.A. choice ground chuck,
grilled and topped with sautéed onions,
mushrooms and cheese*

RIBEYE STEAK*
GRILLED, BLACKENED OR TERIYAKI
REGULAR CUT—10 OZ. 25.5
HEAVY CUT—14 OZ. 30.5

BOURBON GLAZED PORK CHOP* 18.5
Two prime 8oz. center-cut pork chops
1/2 ORDER (ONE CHOP) 15.5

OUR FAMOUS FRESH FRIED CATFISH

American Farm-Raised Catfish

FRESH CATFISH DINNER 17.5
*Hand-cut and lightly breaded with fries, slaw, Cajun cornbread
and our homemade tartar sauce*

CATFISH BASKET 15.5
*Smaller portion — with fries, slaw, Cajun cornbread
and our homemade tartar sauce*

DINNER SPECIALS

ADD HOUSE SALAD 3.75

BOURBON GLAZED SALMON* 18.5
*Cut daily, fresh Atlantic farm raised salmon, served with
baked sweet potato and green peas*

BARBECUE ON CORNBREAD 14.5
*Fresh pulled pork shoulder topped with slaw and our own BBQ
sauce on Cajun cornbread, served with fries and BBQ beans*

CHICKEN TENDERS BASKET 13.5
*Hand-breaded and fried, with honey mustard, fries, slaw
and cornbread*

PACIFIC WHITEFISH* 17.5
PAN-FRIED, GRILLED, BLACKENED, OR DEEP FRIED
*Whitefish filet with a lemon-caper beurre blanc sauce, served
with mashed red potatoes and green peas*

FRIED JUMBO SHRIMP 19.5
*Hand breaded and deep-fried, with cocktail sauce and lemon,
served with fries and slaw*

SPORTSMAN'S MEATLOAF 15.5
*A thick slice of homestyle meatloaf made with fresh ground chuck
and pork, onions and peppers covered in a sweet tomato sauce,
served with mashed red potatoes and green peas*

CHICKEN PARMESAN 17.5
*Sautéed chicken breast on marinara, topped with cheese and baked,
served with a side of spaghetti marinara and garlic bread*

SHRIMP MARINARA 19.5
*Fresh jumbo shrimp sautéed and tossed with marinara and
spaghetti, topped with fresh shaved parmesan, served with
toasted garlic bread*

BAKED SPAGHETTI PARMESAN 15.5
*Homemade Bolognese sauce or marinara tossed with spaghetti and
topped with a blend of cheeses, baked and served with
parmesan and toasted garlic bread*

SPAGHETTI PLATTER 13.5
*Homemade Bolognese sauce or marinara tossed with spaghetti,
served with parmesan and toasted garlic bread*

CHICKEN PICCATA 16.5
*Pan sautéed chicken breast with a lemon-caper beurre blanc sauce,
served with mashed red potatoes and green peas*

CHICKEN MONTEREY 16.5
*Pan sautéed chicken breast topped with sautéed mushrooms,
Applewood smoked bacon, Monterey Jack and Cheddar cheese,
served with mashed red potatoes and green peas*

DESSERTS

COCONUT CAKE 7.5
Made in-house daily

HOT FUDGE SUNDAE 7
*"Fishbowl" of ice cream with hot fudge,
whipped cream and a cherry on top*

HOT FUDGE BROWNIE SUNDAE 8.5
*Fresh baked brownie in a "fishbowl" with ice cream
hot fudge, whipped cream and a cherry on top*

PIE OF THE DAY 6.5
Served warm with vanilla ice cream

CHILDREN'S MENU (10 & UNDER)

SERVED WITH FRIES AND DRINK 7

**CHEESEBURGER SLIDER* - HAMBURGER SLIDER* - CHICKEN TENDER BITES - MAC & CHEESE
GRILLED CHICKEN - FRIED CATFISH BITES - SPAGHETTI - GRILLED CHEESE - HOT DOG - QUESADILLA**

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SPORTSMAN'S GRILLE

BELLE MEADE

HAPPY HOUR

11-6 DAILY

\$3 DOMESTIC DRAUGHTS — \$4 CRAFT DRAUGHTS
2-FOR-1 WELL LIQUOR — 2-FOR-1 HOUSE WINE

DRAUGHTS

Gerst

Bud Light

Miller Lite

Ask your server about our 3 rotating draughts

BOTTLES

LAGER

Amstel Light
Corona
Corona Light
Dos Equis Lager
Hap & Harry's
Modelo Especial
Pacifico
Red Stripe
Rolling Rock
Sam Adams
Stella Artois
Yuengling
Yuengling Light

PALE ALE / IPA

Bass Pale Ale
Oskar Blues Dale's Pale Ale
Oskar Blues Pinner IPA
Kentucky Bourbon Barrel
Sierra Nevada Pale Ale
Stone Pale Ale
Stone IPA
Terrapin Hopsecutioner IPA

CIDERS

Woodchuck Amber
Woodchuck Granny Smith
Woodchuck Pear
Angry Orchard

DOMESTICS

Bud Light
Budweiser
Coors Light
Michelob Ultra
Miller High Life
Miller Lite

PILSNER

Heineken
Pilsner Urquell
St. Pauli Girl

NON ALCOHOLIC

Clausthaler
O'Doul's

WHEAT / WHIT

Blue Moon
Paulaner Hefewiezen

WINE LIST

RED

Gouguenheim Malbec — Mendoza, Argentina
Cellar 8 Pinot Noir — Central Coast, CA
Drumheller Merlot — Columbia Valley, WA
Federalist 1776 Cabernet Sauvignon — Lodi, CA
1.000 Stories Zinfandel — Mendocino County, CA
Meiomi Pinot Noir — Monterey County, CA

WHITE

Chateau Ste. Michelle Riesling — Columbia Valley, WA
Le Jade Sauvignon Blanc — Languedoc, France
Hidden Jewel Pinot Grigio — Central Coast, CA
Carmel & Joseph Chardonnay — Pays D'Oc, France
Sonoma-Cutrer Chardonnay — Russian River, CA
Meiomi Rose — Central Coast, CA

COCKTAILS

THE DIRTY BIRD

Russian Standard / Olive Juice / Two Olives

THE COLD COMFORT

Jack Daniel's Honey / Smirnoff Citrus / Lemon Twist

THE CLASSIC

Tito's Handmade Vodka / Two Olives

THE FRENCH TWIST

Smirnoff Orange / Chambord / Splash of Lime

THE FRUIT SMACKER

Smirnoff Orange / Pineapple Juice / Splash of Cranberry

THE GINTINI

Hendrick's Gin / Dry Vermouth / Cherry

THE MANHATTINI

Bulleit Bourbon / Sweet Vermouth / Cherry

OLD HICKORY OLD FASHIONED

Made with Old Hickory Straight Bourbon

RYE MANHATTAN

Bulleit Rye / Sweet Vermouth / Aromatic Bitters

THE REYHOUND

SelvaRey White Rum / Grapefruit Juice

SMOKE & COLA

Stolen Smoked Rum / Cola / Orange Wedge

RUSSIAN LEGEND

Russian Standard Vodka / Cranberry Juice

THE CHIRITA

Chinaco Blanco Tequila / Fresh Sour Mix / Lime Juice

SOUTHERN PEACH

Southern Comfort / Peach Schnapps / Ginger Ale