



# 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

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# 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

**MASHED SWEET POTATOES** 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