

RESTORATION

STARTERS

Smoked Wings

Smoked Jumbo Wings
Tossed in your Choice of
Buffalo, BBQ or Garlic Parmesan
Sauce Topped with Chives
\$12

Bread Service

Your Choice of Honey
Wheat or Bavarian
Brown Bread, Served with
Brown Sugar Honey Butter
\$6

Firecracker Shrimp

Fried Jumbo Shrimp Tossed
in our House-Made Firecracker
Sauce Served with Pickled
Onions and Chives
\$14

Pork, Brie & Onion Crostini

Sliced French Baguette,
Smoked Pulled Pork,
Red Wine Demi Glace,
Caramelized Onions,
Spreadable Brie and Chives
\$13

Honey Ginger Soy Brussels Sprouts

Sautéed with Garlic and
Shallots and Tossed in Honey
Ginger Soy Sauce with Fire
Roasted Tomatoes and
Candied Pecans
\$11

Cajun Crab Dip

Served with Pickled
Onions, Cucumbers and
Sliced French Baguette
\$12

SOUP & SALADS

Add Chicken \$6; Shrimp \$9; Salmon \$8

House Salad

Mixed Greens, Cucumbers,
Red Onions, Cherry
Tomatoes, Cheddar Cheese,
Croutons, Choice Of Dressing
\$9

Soup Of The Day

Ask Your Server
for Details

Beet & Goat Cheese Salad

Mixed Greens, Goat Cheese,
Sliced Beets, Cherry Tomatoes,
Apple Matchsticks, Dried
Cranberries, Pickled Onions,
Served with Poppy
Seed Dressing
\$13

Restoration Caesar Salad

Romaine Lettuce,
Cherry Tomatoes, Red
Onions, Bacon, Shaved
Parmesan, Croutons,
Tossed in Caesar Dressing
\$11

Smoked Salmon, Quinoa & Arugula Salad

Quinoa, Arugula, Pickled
Carrots, Roasted Red
Peppers, Cherry Tomatoes,
Red Onions, Feta, Smoked
Salmon, Tossed in Lemon
Dijon Vinaigrette
\$16

ALL MENU ITEMS SUBJECT TO AVAILABILITY

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

Gluten free options available | All dishes created and inspired by Restoration Chefs
Checks may be split a maximum of three ways | Cake cutting fee if you bring your
own cake or dessert: \$10 | Corkage fee: \$20 per bottle | Our Chefs are
happy to split your entrée in the kitchen with full sides for \$5

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HANDHELDS

Served with French Fries. Substitute Side House Salad or Kettle Cooked Chips by Request.

The Club At Old Trail

Ham, Turkey, Bacon, American Cheese, Arugula, Tomatoes and Dijonnaise Spread, Served on Sourdough Bread
\$15

Restoration Burger*

8oz Burger, Arugula, Tomato, Pickled Onions, and Signature Burger Sauce, Served on a Brioche Bun
add cheese \$1.5; add bacon \$2
\$15

Prime Burger*

8oz Burger, Arugula, Shaved Prime Rib, Red Wine Demi Glace, Fried Onions and Spreadable Brie, Served on a Brioche Bun
\$22

Florentine Burger*

8oz Burger, Spinach, Fire Roasted Tomatoes, Garlic Butter Cream Sauce and Shaved Parmesan, Served on a Brioche Bun
\$16

Crab Cake Sammie

Pan Seared Crab Cake, Arugula, Pico De Gallo and Cajun Remoulade, Served on a Brioche Bun
\$16

Pulled Pork Sandwich

Smoked Pulled Pork, Bourbon BBQ Sauce, Red Cabbage Slaw and Fried Onion, Served on a Brioche Bun
\$15

French Dip

Shaved Prime Rib, Caramelized Onions, Swiss Cheese, with a Side of Au Jus, Served on a Toasted Hoagie
\$18

The Rueben

Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing, Served on Marble Rye Bread
\$15

Rye BLT

Tomatoes, Arugula, Bacon and Dijonnaise Spread, Served on Marble Rye Bread
\$14

Cuban

Ham, Smoked Pulled Pork, Swiss Cheese, Mustard and Pickles, Served on a Toasted Hoagie
\$16

Tomato Grilled Cheese

Spreadable Brie, American Cheese, Swiss Cheese, Fire Roasted Tomatoes and Arugula, Served on Sourdough Bread
\$15

Chicken Salad Sandwich

Smoked Chicken Salad, Arugula, Avocado and Tomato, Served on Sourdough Bread
\$14

Veggie Sandwich

Cucumbers, Arugula, Pickled Onions, Fire Roasted Tomatoes, Red Cabbage Slaw and Dijonnaise Spread, Served on Sourdough Bread
\$14