

RESTORATION

STARTERS

Smoked Wings

Smoked Jumbo Wings
Tossed in your choice of
Buffalo, Bourbon BBQ or
Garlic Parmesan Sauce
\$12

Firecracker Shrimp

Crispy Fried Shrimp Tossed
in our House-Made Sauce
\$11

Steak Crostinis

Shaved Smoked Prime
Rib on Toasted Crostinis
with Creamy Horseradish
Sauce, Balsamic Glaze,
and Fresh Chives
\$12

Cajun Crab Dip

Served with Fried
Pita Chips
\$12

Arancinis

Fried Parmesan Risotto
Stuffed with House-Smoked
Pork served with a Rosemary
Garlic Cream Sauce
\$12

SOUPS & SALADS

All Salads Offered as Wrap Option, add Chicken \$5; Shrimp \$7; Salmon \$7 (Seared or Smoked); Grilled Steak \$9

Fall Salad

Mixed Greens with Crisp
Apples and Pears, Roasted
Butternut Squash, Candied
Pecans, Pomegranate Seeds
and Crumbled Goat
Cheese Tossed in Apple
Cider Vinaigrette
Half Size \$7
\$13

House Salad

Fresh Mixed Greens with
Cucumber, Red Onions, Cherry
Tomatoes, Shredded Cheddar
Cheese and Seasoned
Croutons
Half Size \$5
\$8

Smoked Salmon, Quinoa and Arugula Salad

Quinoa and Arugula Tossed in
Lemon Dijon Vinaigrette with
Matchstick Carrots, Red
Peppers, Red Onions, Cherry
Tomatoes and Crumbled Feta
Cheese, Topped with our
House-Smoked Salmon
*No half size available, but we are
happy to put half in a box*
\$14

Soup du Jour

\$8

Caesar Salad

Romaine Hearts Tossed with a
Creamy Caesar Dressing
Topped with Parmesan
Cheese and Seasoned
Croutons *Half Size \$5*
\$8

Blackened Shrimp Caesar

Chopped Romaine Lettuce
with Cherry Tomatoes, Red
Onion, Shaved Parmesan,
Chopped Bacon and Croutons
Tossed in Caesar Dressing
Topped with five Blackened
Jumbo Shrimp
*No half size available, but we are
happy to put half in a box*
\$13

ACCOMPANIMENTS

All Accompaniments \$5.5

House Salad
Caesar Salad
Roasted Garlic Mashed Potatoes

Seasonal Veggies
Sautéed Brussels Sprouts
French Fries

Seasoned House-Made Chips
Fresh Fruit
Coleslaw

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 | Please note that consumption of raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase risk of foodborne illness

ENTRÉES

Seared Salmon

Seared Salmon over Parmesan Risotto with Blistered Tomatoes, Roasted Garlic, and Wilted Arugula, Served with Sautéed Green Beans and Topped with Tomato Beurre Blanc
\$27

Seared Scallops

Four Seared Scallops Served atop Lemon Mushroom Risotto and Topped with Citrus Beurre Blanc
add shrimp skewer \$7;
add scallop \$8
\$29

Penne alla Vodka

Penne Pasta Tossed in a Creamy House-Made Vodka Sauce Topped with a Grilled Blackened Chicken Breast, Chopped Bacon and Shaved Parmesan
\$18

Chicken Tenders

Six Crispy Hand-Battered Chicken Tenders Served with Seasoned French Fries and your Choice of Dipping Sauce
\$16

Filet

Grilled 6oz Beef Filet with a Cognac Cream Sauce Served with Roasted Garlic Mashed Potatoes and Seasonal Veggies
add shrimp skewer \$7;
add scallop \$8
\$34

Ribeye

Grilled 12oz Ribeye Topped with a Rosemary Garlic Cream Sauce; Served with Roasted Garlic Mashed Potatoes and Honey Maple Brussels Sprouts
add shrimp skewer \$7;
add scallop \$8
\$33

Chicken Piccata

Lightly Breaded, Pan-Seared Chicken Breasts over a Fried Potato Cake with Sautéed Brussels Sprouts and a Light Lemon Sauce
\$19

Fish and Chips

Two Beer-Battered Cod Filets Served with Seasoned French Fries, Coleslaw and our House-Made Cajun Remoulade for Dipping
\$20

Bourbon Barrel Pork Chop

10oz Bone-In Grilled Pork Chop Topped with our House-Made Bourbon BBQ and Apple Chutney atop Garlic Mashed Potatoes and Seasonal Veggies
\$24

Crab Cakes

Two Crab Cakes Served with our House-Made Cajun Remoulade, French Fries and a Fresh Arugula Salad
\$24

Fried Potato Cakes

Two Fried Chive and Cheddar Potato Cakes over Wilted Spinach with Blistered Tomatoes, Sautéed Mushrooms and Red Onions
\$15

Friday Night Special

12oz Prime Rib with Roasted Garlic Mashed Potatoes and Green Beans
\$36

HANDHELDS

Served with French Fries, House Salad or Seasoned House-Made Chips

The Club at Old Trail

Traditional Triple-Decker Club Sandwich Served on Sourdough Bread with Ham, Turkey, Bacon, American Cheese, Lettuce, Tomato and Creamy Dijonnaise
\$15

Restoration Burger

8oz Burger on a Toasted Brioche Bun with Lettuce, Tomato, Red Onions and our Signature Burger Sauce
add Cheese \$1.5; add Bacon \$2
\$14

Popper Burger

8oz Burger Topped with House-Made Pepper Jam, Fried Jalapeños and Cream Cheese on a Toasted Brioche Bun
add Bacon \$2
\$15

Smokehouse

8oz Burger Topped with House-Smoked Pulled Pork, Bourbon BBQ Sauce, Fried Onion Ring, Cheddar Cheese and Bacon
\$16

Classic French Dip

Shaved Smoked Prime Rib Topped with Caramelized Onions and Swiss Cheese on a Toasted Hoagie with Au Jus for Dipping
\$15

Marble Rye Reuben

Classic Corned Beef Reuben with Swiss Cheese, Sauerkraut and Creamy Thousand Island Dressing on Toasted Marble Rye
\$15

Chicken Salad Sandwich

Smoked Chicken Salad on Toasted Sourdough with Lettuce, Tomato and Avocado
\$14

Crab Cake Sammie

Pan-Seared Crab Cake on a Toasted Brioche Bun with Lettuce, Tomato and Cajun Remoulade
\$16

Pulled Pork Sandwich

House-Smoked Pulled Pork Piled High and Covered in Bourbon BBQ Sauce Topped with Creamy Coleslaw and Served on a Toasted Brioche Bun
\$15

Chicken Cordon Bleu

Fried Chicken Topped with Sliced Ham, Swiss Cheese, Lettuce, Tomato and Honey Mustard on a Toasted Brioche Bun
\$15