

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

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

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

Caesar Salad

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

House Salad

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

Soup du Jour

\$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

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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

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