

# BURGERS & SANDWICHES

All burgers served with fries.

\*Upgrade to onions rings, garlic fries, sweet potato fries, salad, cole slaw, potato salad or fruit cup for \$3

\*\*Grilled Chicken Breast Available. Or make it Protein Style\*\*

## CHAMPIONS BURGER

A fresh ground steak patty grilled to your liking & served on a brioche bun with Champion's secret sauce, lettuce, tomato & red onion / \$17.50

\*Add cheese for \$1.50

## MUSHROOM SWISS BURGER

A half pound patty on a brioche bun with swiss cheese, sautéed mushrooms & 1000 island dressing / \$17.50

## TEXAS BBQ BURGER

A fresh ground steak patty on a brioche bun with BBQ sauce, melted cheddar cheese & onion strings / \$19

## TUNA AVOCADO SANDWICH

White tuna salad on wheat berry bread with fresh avocado, pepper jack cheese & tomato / \$16

## CRISPY CHICKEN SANDWICH

Crispy chicken breast on a grilled sourdough roll. Topped with cheddar cheese, Champion's secret sauce, red onions, lettuce & tomato / \$20

## C.B.C. SANDWICH

Grilled chicken breast with crispy bacon on a ciabatta roll, with mayonnaise, red onion, lettuce & tomato / \$17

## THE COUNTRY CLUB

Turkey breast, smoked ham & crispy bacon on toasted sourdough bread with mayonnaise, swiss cheese, lettuce & tomato / \$18

## SALMON SANDWICH

Fresh grilled salmon filet on a brioche bun with tartar sauce, arcadia greens, tomato, & red onion / \$19

## FRISCO PATTY MELT

A ground steak patty cooked to perfection on grilled sourdough with thousand island dressing, swiss cheese, grilled onions & mushrooms / \$18

## MASTERS BACON CHEESEBURGER

A fresh ground steak patty on a brioche bun with mayonnaise, smoked bacon, provolone cheese, lettuce, tomato & red onion / \$19

## CALI BURGER

A half pound steak patty on a brioche bun with bacon, roasted poblano chilis, guacamole, spicy Diablo sauce, pepper jack cheese, lettuce, red onion & tomato / \$20

## CHICKEN MONTEREY SANDWICH

Grilled chicken breast on a brioche bun with Diablo sauce, guacamole, bacon, green chilis, pepper jack, lettuce, tomato & red onion / \$19

## LONE TREE CHICKEN WRAP

Grilled pizza dough with blackened chicken, pepper jack cheese, spicy Diablo sauce, guacamole, lettuce, tomato & red onion / \$19

## MONSTER BEEF DIP

Half pound of thinly sliced roast tri-tip steak on a grilled sourdough with provolone cheese. Served with a cup of hot au jus / \$20

## NY STEAK SANDWICH

Grilled New York steak on a garlic roll with red onion, lettuce & tomato / \$MP

## MEXICAN CARNITAS TORTA

A sourdough roll, carnitas, Diablo mayonnaise, avocado, roasted poblano chilis, lettuce & pico de gallo / \$19

# SOUTH OF THE BORDER

## VERDE BURRITO MOJADO

A flour tortilla with your choice of meat. Guacamole, sour cream, rice & beans. Topped with green sauce, pico de gallo & melted cheese / \$19

## FAJITAS EL JEFE

Grilled steak, chicken, shrimp, hot link, peppers & onions. Served with rice, beans, guacamole, sour cream, hot sauce & corn or flour tortillas / \$30



Lone Tree Favorites

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.

# SALADS

## CLASSIC CAESAR SALAD

Hearts of romaine tossed in our classic caesar dressing with shredded parmesan cheese, garlic croutons & grape tomatoes / \$14

\*Add grilled or crispy chicken for \$6

\*Add shrimp or salmon for \$8

## IMPERIAL CHICKEN SALAD

Asian slaw tossed in our imperial dressing with mandarin oranges & wonton strips. Topped with marinated grilled or crispy chicken / \$18

## NAPA VALLEY SALAD

Fresh arcadia greens tossed in sherry vinaigrette with dried cranberries & apricots, grapes, smoked apples, bleu cheese & glazed walnuts. Topped with grilled chicken breast / \$19

## CRISPY CHICKEN COBB

Fresh arcadia greens with bleu cheese crumbles, avocado, tomatoes, egg & bacon. Topped with crispy chicken & ranch dressing on the side / \$20

## RANCH DILL SALMON SALAD

Arcadia greens with asparagus, cucumber, tomatoes, capers & feta cheese. Topped with a grilled salmon filet & ranch dressing on the side / \$25

## CARNE ASADA BOWL

Asada, pico de gallo, guacamole, green chiles, black beans, sour cream & cheese.

Served over chipotle-ranch salad, Mexican rice & tortilla strips / \$24

## THE STEAK WEDGE

A quarter head of lettuce topped with bleu cheese dressing, bleu cheese crumbles, bacon shreds, tomatoes & caramelized walnuts. Served with grilled bistro filet steak medallions / \$MP

## STRAWBERRY FIELDS SALAD

Fresh arcadia greens tossed in sherry vinaigrette with red onion, fresh berry medley, crumbled goat cheese & toasted almonds. Topped with grilled chicken breast / \$21

# PLATES

## CHICKEN PARMIGIANA

A breaded chicken breast baked with marinara, mozzarella & parmesan cheese. Served over linguine pasta / \$28

## MUSHROOM CHICKEN

Two chicken breast sautéed in sherry wine, garlic, fresh rosemary, mushrooms & cream. Served with garlic mashed potatoes & vegetables / \$25

## SHRIMP & GRITS

Jumbo garlic prawns sautéed with beer. Served over creamy pepper jack cheese grits / \$32

## SHRIMP & HOT LINK PENNE

Penne pasta, shrimp, hot link slices, fresh tomato, parmesan cheese & green onions in our creamy chipotle sauce / \$29

## CAJUN CHICKEN FETTUCCINE

Al dente fettuccine pasta in a Cajun Alfredo sauce, blackened chicken fresh tomato & green onions / \$26

## SHRIMP LINGUINE MARINARA

Al dente linguine pasta & garlic prawns tossed in our zesty marinara sauce. Topped with capers & green onions / \$27

## SALMON RISOTTO

Grilled salmon fillet served over a creamy lemon scented Arborio rice, sautéed spinach. Topped with parmesan cheese / \$33

## TILAPIA PICCATA

Pan seared tilapia filets topped with a lemon caper sauce. Served with rice pilaf & vegetables / \$23

## FISH & CHIPS

Two beer battered cod fillets deep fried to perfection. Served with standard cut fries, cole slaw, lemon & tartar sauce / \$23

## BISTRO STEAKS TRIO

Three filet steaks grilled to your liking topped with bleu cheese crumbles, garlic butter & sautéed mushrooms. Served with garlic mashed potatoes & vegetables / \$MP

## STEAK & PRAWNS

New York steak & garlic butter prawns. Served with garlic mashed potatoes and vegetables / \$MP

# APPETIZERS

## CHIPS & DIPS

House-made tortilla chips with guacamole, refried bean dip & salsa / \$10

## KENTUCKY GREEN BEANS

Battered and crispy fried green beans. Served with fresh lemon & our spicy Diablo sauce / \$12

## IMPERIAL DUMPLINGS

Traditional pork pot stickers pan-fried. Served with sweet chili & ginger soy sauce / \$15

## GRANDE QUESADILLA

Flour tortilla stuffed with jack & cheddar cheese. Your choice: chicken, carnitas or ground beef. Served with sour cream, guacamole & hot salsa / \$14

## HUMMUS PLATTER

Fresh made cilantro hummus, sliced cucumber, olives, red onions, feta cheese & bell peppers. Served with grilled flatbread / \$16

## NACHOS

House-made tortilla chips tossed with refried beans, seasoned ground beef, jack & cheddar cheese. Baked & topped with guacamole, pico de gallo, jalapeños, sour cream & scallions / \$16  
Chicken \$17 / Carnitas \$18 / Carne Asada \$21

## BIRDIE WINGS

Eight jumbo crispy wings. Tossed in your choice of: Buffalo, BBQ, tequila lime or teriyaki sauce. Served with celery sticks & side of bleu cheese dressing / \$18

## TACOS

### TACOS

Semi-crispy taco stuffed with seasoned ground beef, cheese, cabbage, salsa & guacamole / \$5 each

### FISH TACOS

Flour tortilla with beer battered fish, cabbage, pico de gallo, & spicy Diablo sauce. Served with fresh lime / \$7 each

### MEDITERRANEAN TACOS

Grilled flatbread filled with cilantro hummus, feta cheese, cucumber, bell pepper & cabbage / \$6 each

### CARNE ASADA TACOS

Corn tortilla stuffed with grilled steak marinated in beer, topped with pico de gallo & guacamole / \$7 each

**\*ADD RICE & BEANS FOR \$6\***

## CHICKEN TENDER BASKET

White meat chicken tenders & fries. Served with our herb ranch dressing & BBQ sauce / \$17

## CHICKEN LETTUCE CUPS

Lettuce cups with Asian slaw, grilled chicken breast tossed in our imperial dressing & crispy wonton strips / \$20

## CALAMARI FRIES

Calamari steak strips breaded & fried to a crispy golden brown. Served with fresh lemon, spicy Diablo & cocktail sauces / \$20

## STEAK RUMAKI

Tenderloin steak bites wrapped in bacon fried crispy, then tossed in teriyaki sauce. Served over coleslaw / \$MP

## CEVICHE STUFFED AVOCADO

California avocado stuffed with shrimp grilled to perfection. Served with chips, pico de gallo, jalapeños, & fresh lime / \$23

## GRILLED BBQ RIBS

Baby back ribs smothered with house made BBQ sauce Half Rack \$20 / Full Rack \$30

## AHI TUNA TOWER

Ahi tuna marinated with teriyaki & ginger sauce stacked in a tower with avocado. Served with wontons & ginger soy sauce / \$24

## BUCKETS

### STANDARD CUT FRIES

Standard cut potatoes fried to golden perfection / \$9  
\*Add garlic or tequila lime seasoning for \$2

### SWEET POTATO FRIES

Crinkle cut sweet potatoes fried to golden perfection / \$10

### ONION RINGS

Breaded Spanish onions deep fried to a crispy golden brown. Served with our herb ranch dressing / \$13

### BLACK TRUFFLE FRIES

Standard cut potatoes fried to golden perfection. Served with black truffle bleu cheese dipping sauce / \$13

# COCKTAILS & MOCKTAILS

## **SMOKEY JALAPEÑO MARGARITA / \$19**

Casa Migo Mezcal, fresh lime juice, jalapeno, triple sec, sweet & sour mix

## **STRAWBERRY BASIL SMASH\* / \$18**

Golden State Vodka, fresh strawberries, basil leaves, lime wedge, strawberry pure & soda water

## **CUCUMBER SERRANO MOJITO\* / \$18**

Effen Cucumber Vodka, lime wedges, fresh mint, simple syrup & soda water

## **DRAGON FRUIT LEMONADE\* / \$19**

Ketel One Vodka, triple sec, fresh lemon juice, sweet & sour mix & dragon fruit syrup

## **ESPRESSO MARTINI / \$19**

Greg Goose Vodka, espresso shot, Kahlúa liquor & Baileys Irish Cream

## **CHOCOLATE MARTINI / \$16**

vodka, crème de cacao, chocolate syrup with half & half

## **MANGO CHAMOY MARGARITA\* / \$18**

tequila silver, sweet & sour, triple sec, mango purée blended, topped with chamoy sauce

## **PIÑA COLADA\* / \$13**

rum, cream of coconut & pineapple juice blended & topped with whipped cream

## **STRAWBERRY DAIQUIRI\* / \$13**

rum & strawberry mix blended, topped with whipped cream & a maraschino cherry

## **BLACKBERRY MOJITO\* / \$17**

rum silver, simple syrup, soda water, mint leaves, fresh raspberries & lime

\*original Mojito available upon request

## **RASPBERRY LEMON DROP / \$17**

vodka, sweet & sour, fresh lemon & raspberry liqueur

\*original Lemon Drop available upon request

## **MIMOSA / \$15**

J. Roget champagne extra dry with pineapple, cranberry or orange juice

## **SANGRIA / \$18**

red wine, cranberry juice, pomegranate juice, pineapple juice, sierra mist & brandy

## **POMEGRANTE MARGARITA\* / \$18**

Mi Campo Reposado Tequila, triple sec, sweet & sour mix & fresh lime wedge

## **SPICED MULE / \$17**

spiced rum, apple pucker liquor, lime juice, ginger beer & a lime wedge

## **CAPTAIN CASTAWAY / \$17**

Captain Morgan Spiced Rum, Malibu Rum, mango syrup, pineapple juice, sweet & sour mix

## **SPRING FLING / \$16**

gin, pomegranate juice, grapefruit juice, soda water & an orange wedge

## **FUZZY NAVEL / \$16**

Jameson, orange peach schnaps, orange juice & soda water

## **OLD FASHIONED / \$17**

whiskey, bitter, fresh orange, sugar & cherry

## **COCONUT LIME MARTINI / \$17**

vodka, coconut simple syrup & fresh lime juice

## **LONE TREE SPICY BLOODY MARY / \$15**

famous bloody mary mix, vodka, lemon & lime wedge, green olives & celery stick

## **MOSCOW MULE / \$18**

vodka, ginger beer, dash of bitters, fresh lime juice & fresh mint, served in our copper mug

## **CHAMPION'S MARGARITA / \$16**

tequila silver, sweet & sour, triple sec & fresh lime juice

## **LONG ISLAND / \$21**

vodka, gin, rum, tequila, triple sec, sweet & sour, cola & fresh lemon

## **MAI TAI / \$18**

rum silver, orange juice, pineapple juice, myers rum, topped with grenadine

\*Mango Mai Tai available upon request

## **MICHELADA / \$17**

a cerveza prepared with fresh lime, clamato juice, tajín chili lime seasoning & tapatio salsa served in a chilled mug & rimmed with tajín salt

**\*CONVERT TO A MOCKTAIL!**



ABOVE COCKTAIL PRICING INCLUDES SALES TAX