

APPETIZERS

CHIPS & DIPS

House-made tortilla chips with guacamole, refried bean dip & salsa / \$9.50

KENTUCKY GREEN BEANS

Battered and crispy fried green beans. Served with fresh lemon & our spicy Diablo sauce / \$10

HUMMUS PLATTER

Fresh made cilantro hummus, sliced cucumber, olives, red onions, feta cheese & bell peppers. Served with grilled flatbread / \$13

GRANDE QUESADILLA

Flour tortilla stuffed with jack & cheddar cheese. Your choice: chicken, carnitas or ground beef. Served with sour cream, guacamole & hot salsa / \$13

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 / \$13.50

Chicken \$14.50 / Carnitas \$15.50

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 / \$15

CHICKEN TENDER BASKET

White meat chicken tenders & fries. Served with our herb ranch dressing & BBQ sauce / \$14.50

TACOS

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Semi-crispy taco stuffed with seasoned ground beef, cheese, cabbage, salsa & guacamole / \$4 each

FISH TACOS

Flour tortilla with beer battered fish, cabbage, pico de gallo, & spicy Diablo sauce. Served with fresh lime / \$5.50 each

CARNE ASADA TACOS

Corn tortilla stuffed with grilled steak marinated in beer, topped with pico de gallo & guacamole / \$6 each

MEDITERRANEAN TACOS

Grilled flatbread filled with cilantro hummus, feta cheese, cucumber, bell pepper, cabbage & cilantro microgreens / \$5 each

ADD RICE & BEANS FOR \$6

IMPERIAL DUMPLINGS

Traditional pork pot stickers pan-fried. Served with sweet chili & ginger soy sauce / \$12.50

CEVICHE STUFFED AVOCADO

California avocado stuffed with shrimp grilled to perfection. Served with chips, pico de gallo, jalapeños, cilantro & fresh lime / \$18.50

CALAMARI FRIES

Calamari steak strips breaded & fried to a crispy golden brown. Served with fresh lemon, spicy Diablo & cocktail sauces / \$16.50

STEAK RUMAKI

Tenderloin steak bites wrapped in bacon fried crispy, then tossed in teriyaki sauce. Served over coleslaw / \$16

CHIPOTLE GRILLED BBQ RIBS

Baby back ribs smothered with adobo chipotle BBQ sauce / Half Rack \$18 / Full Rack \$28

CHICKEN LETTUCE CUPS

Lettuce cups with Asian slaw, grilled chicken breast tossed in our imperial dressing & crispy wonton strips / \$16

AHI TUNA TOWER

Ahi tuna marinated with teriyaki & ginger sauce stacked in a tower with avocado & cilantro microgreens. Served with wontons & ginger soy sauce / \$19

BUCKETS

ONION RINGS

Breaded Spanish onions deep fried to a crispy golden brown. Served with our herb ranch dressing / \$11

STANDARD CUT FRIES

Standard cut potatoes fried to golden perfection / \$6.50

*Add garlic or tequila lime seasoning for \$2

SWEET POTATO FRIES

Crinkle cut sweet potatoes fried to golden perfection / \$7.50

BLACK TRUFFLE FRIES

Standard cut potatoes fried to golden perfection. Served with black truffle bleu cheese dipping sauce / \$9.50

BURGERS

All burgers served with fries.

*Upgrade to onions rings, garlic fries, sweet potato fries, soup, salad, cole slaw, potato salad or fruit cup for \$2

Veggie Patty or Grilled Chicken Breast Available. Or make it Protein Style

OLD FASHION BURGER

A fresh ground steak patty grilled to your liking & served on a brioche bun with Champion's secret sauce, lettuce, tomato & Vidalia onion / \$15.50

*Add cheese for \$1

FRISCO PATTY MELT

A ground steak patty cooked to perfection on grilled sourdough with thousand island dressing, swiss cheese, grilled onions & mushrooms / \$14.50

MUSHROOM SWISS BURGER

A half pound patty on a brioche bun with swiss cheese, sautéed mushrooms & 1000 island dressing / \$14.50

TEXAS BBQ BURGER

A fresh ground steak patty on a brioche bun with BBQ sauce, melted cheddar cheese & onion strings / \$14.50

MASTERS BACON CHEESEBURGER

A fresh ground steak patty on a brioche bun with mayonnaise, smoked bacon, provolone cheese, lettuce, tomato & Vidalia onion / \$15.50

CALI BURGER

A half pound steak patty on a brioche bun with bacon, roasted poblano chilis, guacamole, spicy Diablo sauce, pepper jack cheese, lettuce, Vidalia onion & tomato / \$16.50



SANDWICHES

All sandwiches served with fries.

*Upgrade to onions rings, garlic fries, sweet potato fries, soup, salad, cole slaw, potato salad or fruit cup for \$2

LONE TREE CHICKEN WRAP

Grilled pizza dough with blackened chicken, pepper jack cheese, spicy Diablo sauce, guacamole, lettuce, tomato & red onion / \$15.50

TEX-MEX SANDWICH

Sliced roasted tri-tip & grilled hot link sausage on a sourdough roll with pepper jack cheese, spicy Diablo sauce & grilled onions / \$16

THE COUNTRY CLUB

Turkey breast, smoked ham & crispy bacon on toasted sourdough bread with mayonnaise, swiss cheese, lettuce & tomato / \$15.50

C.B.C. SANDWICH

Grilled chicken breast with crispy bacon on a ciabatta roll, with mayonnaise, red onion, lettuce & tomato / \$14.50

CHICKEN MONTEREY SANDWICH

Grilled chicken breast on a brioche bun with Diablo sauce, guacamole, bacon, green chilis, pepper jack, lettuce, tomato & red onion / \$15

NY STEAK SANDWICH

Grilled New York steak on a garlic roll with red onion, lettuce & tomato / \$22

TUNA AVOCADO SANDWICH

White tuna salad on wheat berry bread with fresh avocado, pepper jack cheese & tomato / \$13.50

MONSTER BEEF DIP

Half pound of thinly sliced roast ball-tip steak on a grilled sourdough with provolone cheese. Served with a cup of hot au jus / \$16.50



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 / \$12

*Add grilled or crispy chicken for \$5

*Add shrimp or salmon for \$6

IMPERIAL CHICKEN SALAD

Asian slaw tossed in our imperial dressing with mandarin oranges & wonton strips. Topped with marinated grilled or crispy chicken / \$15.50

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 / \$16.50

SHRIMP LOUIE SALAD

Iceberg lettuce with grape tomatoes, cucumber, olives, egg & avocado. Topped with jumbo prawns & thousand island dressing on the side / \$19

BBQ RANCH CHICKEN SALAD

Iceberg lettuce tossed in ranch dressing with bacon, tomatoes, jack & cheddar cheese, tortilla strips & avocado. Topped with BBQ chicken / \$15.50

CRISPY CHICKEN COBB

Fresh arcadia greens with bleu cheese crumbles, avocado, tomatoes, egg & bacon. Topped with crispy chicken & ranch dressing on the side / \$16.50

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 / \$20

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 / \$16.50

PLATES

FISH & CHIPS

Two beer battered cod fillets deep fried to perfection. Served with standard cut fries, cole slaw, lemon & tartar sauce / \$17

SHRIMP & HOT LINK PENNE

Penne pasta, shrimp, hot link slices, fresh tomato, parmesan cheese & green onions in our creamy chipotle sauce / \$23

TILAPIA PICCATA

Pan seared tilapia filets topped with a lemon caper sauce. Served with rice pilaf & vegetables / \$20

MUSHROOM CHICKEN

Two chicken breast sautéed in sherry wine, garlic, fresh rosemary, mushrooms & cream. Served with garlic mashed potatoes & vegetables / \$21.50

CHICKEN GORGONZOLA PASTA

Al dente fettuccine pasta in a creamy gorgonzola sauce with sautéed spinach and grilled chicken. Topped with fresh tomato / \$22

GILROY GRILLED SALMON

Grilled salmon fillet with a heirloom tomato sauce. Served with rice pilaf & vegetables / \$23.50
*Grilled Chicken Available

BISTRO STEAKS TRIO

Three filet steaks grilled to your liking topped with bleu cheese, garlic butter & sautéed mushrooms. Served with garlic mashed potatoes & vegetables / \$24.50

SHRIMP SCAMPI

Jumbo prawns sautéed with garlic butter, white wine, capers & fresh lemon juice. Served with rice pilaf & vegetables / \$25

STEAK & PRAWNS

New York steak & garlic butter prawns. Served with garlic mashed potatoes and vegetables. / \$34

SOUTH OF THE BORDER

GREEN CHICKEN ENCHILADAS

Three corn tortillas stuffed with chicken in a green tomatillo sauce. Served with rice, beans & sour cream / \$14

CHILE VERDE BURRITO

Flour tortilla stuffed with carnitas, cheese, pico de gallo, guacamole, sour cream, rice & beans. Topped with poblano salsa verde & cheese / \$14.50