



LUNCH MENU

APPETIZERS, SOUPS & SALADS

JUMBO SHRIMP COCKTAIL 12.	FRENCH ONION SOUP 6.5
WINGS BUFFALO, HONEY BBQ, SWEET & SPICY, THAI COCONUT CURRY, ASIAN SESAME 8.	SOUP OF THE DAY 6.
CHICKEN TENDERS 8.5	SPICY CHICKEN SALAD SLICED CRISPY CHICKEN, ROMAINE, CHEDDAR, DICED TOMATOES, BBQ RANCH DRESSING, FRESHLY MADE TORTILLA BOWL 11.
GRILLED CHICKEN QUESADILLA 9.	CLASSIC CAESAR SALAD 7. ADD GRILLED CHICKEN 4. ADD GRILLED SHRIMP OR STEAK 5.
ONION RINGS TOMATO HORSERADISH AIOLI 7.	FRESH MOZZARELLA AND TOMATO SALAD FIELD GREENS, BALSAMIC VINAIGRETTE 9.5 ADD GRILLED CHICKEN 4.
FRESH CUT FRENCH FRIES GARLIC AIOLI 6.	

HALF A DELI SANDWICH & CUP OF SOUP
CHOICE OF TURKEY, ROAST BEEF OR TUNA
7.5

ENTREES & SANDWICHES

BRAISED BEEF TENDERLOIN RAGOUT EGG PAPPARDELLE, ROASTED TOMATO AND RED WINE BRAISING SAUCE, CRISPY PANCETTA 16.
FISH & CHIPS FRESH CUT FRENCH FRIES, CLASSIC TARTAR SAUCE & MALT VINEGAR 12.
'THE DEVEREUX' SLICED GRILLED STEAK SANDWICH, MELTED ROQUEFORT, PICKLED RED ONIONS, THYME BUTTER TOASTED BAGUETTE 10.
'THE OLD TOM MORRIS' GRILLED TURKEY ON COUNTRY SOURDOUGH, SWISS CHEESE, LINGONBERRY SAUCE 9.
CLUB CHAMPION'S SELECTION – 'THE HOBAN HERO' SLICED ROAST BEEF, MELTED MOZZARELLA, HOMEMADE GRAVY, HORSERADISH CREAM SAUCE ON THE SIDE 9.
8 OZ. CHEESEBURGER CLASSIC - LETTUCE, TOMATO ARCHITECTS SIGNATURE STYLE - SWISS, WILD MUSHROOMS, CARAMELIZED ONIONS WESTERN STYLE – CRISPY BACON, CHEDDAR, BBQ SAUCE 9.5
8 OZ. KOBE BURGER WISCONSIN CHEDDAR, BACON 15.
GRILLED GARLIC SAUSAGE SANDWICH SAUERKRAUT, STONE GROUND MUSTARD 10.
HOUSE BREADED SPICY CHICKEN SANDWICH LETTUCE, TOMATO, BUTTERMILK RANCH 9.
TRADITIONAL GRILLED CHICKEN SANDWICH LETTUCE, TOMATO, MAYONNAISE 9.
GRILLED VEGETABLE WRAP FIELD GREENS, GOAT CHEESE, BALSAMIC VINAIGRETTE 9.
CLUB SANDWICH – TURKEY, ROAST BEEF, TUNA 8.5

DINNER MENU

PUB FARE

WINGS BUFFALO OR HONEY BBQ 8. CHICKEN TENDERS 8.5 GRILLED CHICKEN QUESADILLA 9. ONION RINGS TOMATO HORSE RADISH AIOLI 7. FRESH CUT FRENCH FRIES GARLIC AIOLI 6. CLASSIC CAESAR SALAD 7. ADD GRILLED CHICKEN 4. ADD GRILLED SHRIMP OR STEAK 5. FRESH MOZZARELLA AND TOMATO SALAD FIELD GREENS, BALSAMIC VINAIGRETTE 9.5 ADD GRILLED CHICKEN 4.	'THE DEVEREUX' SLICED GRILLED STEAK SANDWICH, MELTED ROQUEFORT, PICKLED RED ONIONS, THYME BUTTER TOASTED BAGUETTE 10. ARCHITECTS BURGER SWISS, WILD MUSHROOMS, CARAMELIZED ONIONS 9.5 KOBE BURGER WISCONSIN CHEDDAR, BACON 15. 'THE OLD TOM MORRIS' GRILLED TURKEY ON COUNTRY SOURDOUGH SWISS CHEESE, LINGONBERRY SAUCE 9. HOUSE BREADED SPICY CHICKEN SANDWICH LETTUCE, TOMATO, BUTTERMILK RANCH 9. GRILLED GARLIC SAUSAGE SANDWICH SAUERKRAUT, STONE GROUND MUSTARD 10. GRILLED VEGETABLE WRAP FIELD GREENS, GOAT CHEESE, BALSAMIC VINAIGRETTE 9.
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APPETIZERS

HOUSE SALAD MACHE, RADICCHIO, ENDIVE, BEETS, WHITE TRUFFLE VINAIGRETTE 8. MIXED FIELD GREENS CARAMELIZED PEAR, ROQUEFORT, ROASTED WALNUTS, BALSAMIC VINAIGRETTE 7. JUMBO SHRIMP COCKTAIL 12. CRISPY CHICKEN SPRING ROLL SWEET CHILI AND GREEN CURRY SAUCES 8.5	GRILLED SHRIMP FLATBREAD PROSCIUTTO, SPINACH, MOZZARELLA 9.5 BAKED TRIPLE CREAM BRIE BERRY RAISIN SAUCE, FLATBREADS 9. WARM GOAT CHEESE AND CARAMELIZED ONION TART 9. FRENCH ONION SOUP 6.5 SOUP OF THE DAY 6.
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ENTREES

BRAISED BEEF TENDERLOIN RAGOUT EGG PAPPARDELLE, ROASTED TOMATO AND RED WINE BRAISING SAUCE, CRISPY PANCETTA 16. 8 OZ. FILET MIGNON FRENCH BEANS, POTATO GRATIN, BORDELAISE 28. GRILLED PORK LOIN CARAMELIZED BRUSSEL SPROUTS, POTATO GRATIN, POMMEROY MUSTARD SAUCE 24. HARD CIDER BRAISED BEEF BRISKET ROASTED ROOT VEGETABLES, CARAMELIZED SHALLOT MASHED POTATOES 23. GRILLED JAIL ISLAND SALMON CREAMY POLENTA, OLIVE OIL POACHED GRAPE TOMATOES, GARLIC RED PEPPER EMULSION 24. MARYLAND LUMP CRABCAKES FINGERLING POTATOES, FRENCH BEANS, ANCHO CHILI AIOLI 20. SAUTÉED CHICKEN MEDALLIONS JULIENNE GALA APPLE, PINK PEPPERCORN BRANDY CREAM SAUCE, FRENCH BEANS, FINGERLING POTATOES 22. HOUSEMADE GNOCCHI* WILD MUSHROOMS, SWEET FENNEL SAUSAGE, SHAVED LOCATELLI CHEESE, BROWNED BUTTER 16. *ENTRÉE CAN BE PREPARED VEGETARIAN CRAB AND LOBSTER RAVIOLI LIGHT FENNEL CREAM SAUCE 15.
