



## LUNCH MENU

### APPETIZERS, SOUPS & SALADS

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| JUMBO SHRIMP COCKTAIL<br>12.  | FRENCH ONION SOUP<br>6.5   |
| WINGS<br>BUFFALO, HONEY BBQ, SWEET & SPICY, THAI<br>COCONUT CURRY, ASIAN SESAME<br>8 FOR 8.<br>16 FOR 14. | SOUP OF THE DAY<br>6.  |
| CHICKEN TENDERS<br>8.5  | CLASSIC CAESAR SALAD 7.<br>ADD GRILLED CHICKEN 2.<br>ADD GRILLED SHRIMP OR STEAK 4.                                  |
| GRILLED CHICKEN QUESADILLA<br>9.  | BUFFALO CHICKEN SALAD<br>ROMAINE LETTUCE, BLUE CHEESE, RED ONION,<br>TOMATO, CHEDDAR CHEESE<br>11.                   |
| ONION RINGS<br>TOMATO HORSERADISH AIOLI<br>7.   | GREEK SALAD<br>ROMAINE LETTUCE, BLACK OLIVES, RED<br>ONION, FETA CHEESE, TOMATO, CUCUMBER,<br>HERB VINAIGRETTE<br>7. |
| FRESH CUT FRENCH FRIES<br>GARLIC AIOLI<br>6.  | FRESH MOZZARELLA AND TOMATO SALAD<br>FIELD GREENS, BALSAMIC VINAIGRETTE<br>9.5<br>ADD GRILLED CHICKEN 2.             |
| HALF A DELI SANDWICH & CUP OF SOUP<br>CHOICE OF TURKEY, ROAST BEEF OR TUNA<br>7.5                         |  |

### ENTREES & SANDWICHES

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| BRAISED BEEF TENDERLOIN RAGOUT<br>EGG PAPPARDELLE, ROASTED TOMATO AND RED WINE BRAISING SAUCE, CRISPY PANCETTA<br>16.   |
| FISH & CHIPS<br>FRESH CUT FRENCH FRIES, CLASSIC TARTAR SAUCE & MALT VINEGAR<br>12.  |
| 'THE DEVEREUX'<br>SLICED GRILLED STEAK SANDWICH, MELTED ROQUEFORT, PICKLED RED ONIONS,<br>THYME BUTTER TOASTED BAGUETTE<br>10.  |
| 'THE OLD TOM MORRIS'<br>GRILLED TURKEY ON COUNTRY SOURDOUGH, SWISS CHEESE, LINGONBERRY SAUCE<br>9.  |
| CLUB CHAMPION'S SELECTION – 'THE HOBAN HERO'<br>SLICED ROAST BEEF, MELTED MOZZARELLA, HOMEMADE GRAVY, HORSERADISH CREAM SAUCE ON THE SIDE<br>9.   |
| 8 OZ. CHEESEBURGER<br>CLASSIC - LETTUCE, TOMATO<br>ARCHITECTS SIGNATURE STYLE - SWISS, WILD MUSHROOMS, CARAMELIZED ONIONS<br>WESTERN STYLE – CRISPY BACON, CHEDDAR, BBQ SAUCE<br>ENGLISH STYLE – MUSTARD, HORSERADISH, CHEDDAR<br>9.5 |
| 8 OZ. KOBE BURGER<br>WISCONSIN CHEDDAR, BACON<br>15.  |
| SMOKED CAROLINA PORK CIDER BBQ<br>9.  |
| CRABCAKE SANDWICH<br>CAJUN REMOULADE<br>9.  |
| GRILLED CHICKEN PANINI<br>PROVALONE, TOMATO, ROASTED RED PEPPERS, BASIL PESTO, GRILLED SOURDOUGH<br>9.  |
| GRILLED VEGETABLE WRAP<br>FIELD GREENS, GOAT CHEESE, BALSAMIC VINAIGRETTE<br>9.   |
| CLUB SANDWICH – TURKEY, ROAST BEEF, TUNA<br>8.5   |

# DINNER MENU

## APPETIZERS

WINGS  
BUFFALO  
HONEY BBQ  
ASIAN SESAME  
THAI COCONUT CURRY  
SWEET & SPICY  
8 FOR 8.  
16 FOR 14.

CHICKEN TENDERS  
8.5

ONION RINGS  
TOMATO HORSE RADISH AIOLI  
7.

FRESH CUT FRENCH FRIES  
GARLIC AIOLI  
6.

DUCK SPRING ROLL  
THAI BBQ SAUCE  
8.5

SAUTÉED PORK DUMPLING  
APRICOT CURRY SAUCE  
9.

ARCHITECT'S SALAD  
MACHE, RADICCHIO, ENDIVE, BEETS,  
WHITE TRUFFLE VINAIGRETTE  
8.

MIXED FIELD GREENS  
CARAMELIZED PEAR, ROQUEFORT,  
ROASTED WALNUTS, BALSAMIC VINAIGRETTE  
7.

BUFFALO CHICKEN SALAD  
ROMAINE, BLUE CHEESE, RED ONION, TOMATO,  
CHEDDAR  
11.

10 OZ. FILET  
24.

12 OZ BERKSHIRE PORK CHOP  
19.

*All Steaks Served with Roasted Garlic Mashed Potatoes & French Beans  
Your Choice of Demi Glace or Rich Roquefort Cream Sauce*

## STEAKS AND CHOPS

BEEF TENDERLOIN RAGOUT  
EGG PAPPARDELLE, ROASTED TOMATO AND RED WINE  
BRAISING SAUCE, CRISPY PANCETTA  
16.

SHRIMP SCAMPI  
ROASTED TOMATOES, TRI-COLOR LINGUINE, GRILLED  
BAGUETTE  
22.

PORCINI MUSHROOM TORTELLONI  
PROSCIUTTO, REISLING PESTO BASIL CREAM SAUCE  
16.

## Casual Fare

'THE DEVEREUX'  
SLICED GRILLED STEAK SANDWICH,  
MELTED ROQUEFORT, PICKLED RED ONIONS,  
THYME BUTTER TOASTED BAGUETTE  
10.

GRILLED VEGETABLE WRAP  
FIELD GREENS, GOAT CHEESE,  
BALSAMIC VINAIGRETTE  
9.

'OLD TOM MORRIS'  
GRILLED TURKEY ON COUNTRY SOURDOUGH,  
SWISS CHEESE, LINGONBERRY SAUCE  
9.

SOUP OF THE DAY  
6.

FRENCH ONION  
6.5

CHICKEN BLACK BEAN FLAUTA  
AVACADO RANCH  
8.

WARM GOAT CHEESE CARAMELIZED ONION TART  
9.

STEAMED CLAMS  
CHEF'S DAILY PREPARATION  
9.

BAKED TRIPLE CREAM BRIE  
BERRY RASIN SAUCE, FLATBREADS  
9.

GRILLED VEGETABLE FLATBREAD  
GOAT CHEESE, CHEDDAR, PARMESAN CHEESE  
9.5

JUMBO SHRIMP COCKTAIL  
12.

CLASSIC CAESAR SALAD 7.  
ADD GRILLED CHICKEN 2.  
ADD GRILLED SHRIMP OR STEAK 4.

FRESH MOZZARELLA AND TOMATO SALAD  
FIELD GREENS, BALSAMIC VINAIGRETTE  
9.5  
ADD GRILLED CHICKEN 2.

GREEK SALAD  
ROMAINE, BLACK OLIVES, RED ONION, TOMATO,  
FETA, CUCUMBER, HERB VINAIGRETTE  
7.

10 OZ. DRY AGED NY STRIP  
28.

20 OZ. PORTERHOUSE  
36.

HALF ROASTED CHICKEN  
CHORIZO FRENCH LENTIL RAGOUT  
16.

## SEAFOOD & PASTA'S

PAN SEARED JAIL ISLAND SALMON  
BRAISED RED CABBAGE, FINGERLING POTATOES,  
MERLOT GASTRIGUE  
21.

JUMBO LUMP CRABCAKES  
FINGERLING POTATOES, FRENCH BEANS,  
ANCHO CHILI AIOLI  
20.

PAN SEARED GNOCCHI  
SPICY GARLIC SPINACH, POMADORO SAUCE,  
MELTED PECCORINO ROMANO  
16.

8 OZ. CHEESEBURGER  
▪ CLASSIC STYLE  
LETTUCE, TOMATO  
▪ ARCHITECT'S STYLE  
SWISS, WILD MUSHROOMS, CARAMELIZED ONIONS  
▪ WESTERN STYLE  
CRISPY BACON, CHEDDAR, BBQ  
▪ ENGLISH STYLE  
MUSTARD, HORSE RADISH, CHEDDAR  
9.5

KOBE BURGER  
WISCONSIN CHEDDAR, BACON  
15.