## APPETIZERS

## Chips with Beer Cheese

Tortilla chips, Lagunitas IPA beer cheese, pico de gallo, hot salsa \$7

## Truffle Fries

Truffle seasoning, parmesan, black garlic \$7 - sub waffle fries +\$1

## Steak Quesadilla

Flour tortilla, seasoned steak, mozzarella cheese,
sautéed onions, mushrooms, green pepper \$12

## Chicken Quesadilla

Flour tortilla, colby jack, fried chicken tenders, choice of sauce or rub \$10

- grilled chicken substitution available


## White Fish Bites

Swai fish, panko, tartar \$8
Wisconsin Cheese Curds
Battered and fried, Nashville hot Sauce

## Pretzel Bites \& Beer Cheese

Salted pretzel bites, butter, Lagunitas IPA beer cheese, honey mustard \$8

## Chorizo Nachos

Tortilla chips, spicy chorizo, Lagunitas IPA beer cheese, pico de gallo, frizzled jalapenos, scallions \$10

## Spring River Pulled Pork Sliders

Slider buns, barbecue pulled pork, red cabbage coleslaw \$6
Bone-In Wings
Six for \$8 Twelve for \$14

## Sauces

Mild, Hot, Nashville Hot, Barbecue, Spicy
Barbecue, Mango Habanero, Thai Chili, Teriyaki, Dragonfire, Balsamic Reduction, Jalapeno Garlic, Parmesan Garlic, Latin Sazon, Cinnamon Chipotle

## FRESH SALADS \& WRAPS

## Chef Salad

Fresh spring greens, ham, black pepper bacon, hard-boiled egg, red onion, tomato, cucumber, carrots, shredded colby jack cheese, ranch dressing \$10

## Salt Caesar

Fresh spring greens, black pepper bacon, shaved parmesan cheese, Hawaiian bread croutons, caesar dressing \$10

## Cranberry Nut Salad

Grilled chicken, fresh spring greens, dried cranberries, sliced almonds, walnuts, black pepper bacon \$10

## JC's in a Bowl

One 4oz patty smashed with American cheese, tomato, pickle, and onion on a bed of iceberg lettuce with JC's sauce \$8

- Add an extra patty +\$1 each

- Ranch, French, Balsamic Vinaigrette, Raspberry Vinaigrette, 1000 Island, Caesar, Honey Mustard, Bleu Cheese -


## Pork Carnitas Wrap

Flour tortilla, spring greens, pork carnitas, pepperjack, cilantro, fire roasted jalapeno aioli \$10

## Chicken Bacon Ranch Wrap

Flour tortilla, spring greens, shredded Colby jack, grilled chicken, black pepper bacon, ranch \$11

## HANDHELDS - ALL SERVED WITH SHOESTRING FRIES

## Burgers - Fresh Chuck, Ground Daily

## JC's Smash Burger

Two $40 z$ patties smashed with American cheese, onion, tomato, lettuce and JC's sauce \$12

- Triple \$2 Quad \$ $\$ 3$


## The Classic

Cheddar, spring greens, red onion, tomato, crinkle cut pickles, \$12

## The Whiskey Burger

Cheddar, spring greens, sweet and spicy black pepper bacon cooked in whiskey \$14

## The Breakfast Skillet

Cheddar, black pepper bacon, sunny-side-up egg, waffle fries \$13

## The Roadhouse

Cheddar, frizzled beer onions, black pepper bacon, barbecue sauce \$13

## The Pit Master

Swiss, Cheddar, barbecue pulled pork, black pepper bacon, red onion \$15

## PBB \& J Burger

crunchy peanut butter, black pepper bacon, hot pepper jelly \$13

## Chicken, Pork, Fish \& More

## Chicken Sandwich

Brioche bun, fried chicken, ham, Swiss cheese, sunny-side-up egg \$12

## Signature Chicken Tenders

Three tenders, panko, choice of sauce \$10

- Try them tossed in your choice of sauce or rub

The 7th St. Porkchop
Brioche bun, seasoned pork loin chop, crinkle cut pickles, frizzled beer onions, honey mustard \$11

## Fried Pork Tenderloin

Brioche bun, pork loin, panko, remoulade, red onion, pickles \$9

## Captain Ahab

Sourdough, Swai, panko, cheddar, spring greens, homemade tartar sauce \$10

## Clubhouse BLT

Sourdough, 4 strips of our famous thick-cut, black pepper bacon, spring greens, tomato, mayo \$11

## New York Deli Reuben

Marbled rye, corned beef, sauerkraut, thousand island, aged swiss, crinkle cut pickles \$10

## Upgraded Sides $\$ 1$

Waffle Fries, Side Salad, Tortilla Chips, Red
Cabbage Coleslaw - Beer Cheese +\$1 | Black Pepper Bacon +\$2-

## WEEKDAY SPECIALS

Everyday
Soup of the Day
Cup \$3 Bowl \$5
Friday Fish Fry
Beer Battered Cod Dinner
Two 4 oz. pieces of cod, choice of potato, side salad or coleslaw \$12

## WE ARE SO HAPPY TO WELCOME YOU ALL BACK!

As we are trying to get back into the swing of things, we ask for everyone's patience and understanding with us.
We have new staff we are training and may be short staffed at some times. We are working on new menu items, happy hour specials and drink specials. We would love to hear from you with any comments, questions, concerns, and ideas as we are open to trying anything! Please call, text, or email Megan at

815-200-4470/megansalt251@gmail.com

