



AUDUBON'S Grill & Bar

SOUP & SALAD

Add Chicken 3.00, Salmon 5.00,
Beef Medallions 6.00

CLUB SALAD 9.99

Spring mix, ham, turkey & Swiss
pinwheels, tomatoes, bacon, croutons
[Riesling](#)

CAESAR SALAD

5.99 Small / 8.99 Large

Crisp romaine, house-made
Caesar dressing, garlic croutons,
parmesan cheese
[Chardonnay](#)

SPINACH & EGG

4.95 Small / 7.99 Large

Baby spinach, house-made
warm bacon vinaigrette,
red onion, hardboiled egg
[Sauvignon Blanc](#)

FEATURE SOUP

4.50 cup / 5.99 bowl

DRESSINGS

House made Mayfair
and Balsamic Vinaigrette,
Ranch, Bleu Cheese, French,
Thousand Island & Honey Mustard.

STARTERS

APPLEWOOD SMOKED

CHICKEN WINGS 9.99

Choice of apple barbecue, Thai Chili,
or medium hot sauce, served with
ranch or bleu cheese.

[Stella Artois](#)

BACON-WRAPPED SHRIMP 9.99

Bacon wrapped shrimp, honey
mustard sauce, risotto, green onions

[Sauvignon Blanc](#)

PRETZELS & QUESO 6.99

Bavarian Pretzels, white queso

[Zwickelbier](#)

CHICKEN QUESADILLA 7.99

Grilled chicken, roasted red peppers,
caramelized onions, cheddar
cheese, sour cream, lettuce,
pico de gallo

Add Guacamole 1.00

[Amber Ale](#)

CRIMINI MUSHROOMS 6.99

Fried Crimini mushrooms, house-
made creole remoulade sauce

[Champagne](#)

BRICK OVEN PIZZA

BUILD YOUR OWN 10.99

Step 1: Choose your sauce

Sweet Tomato Basil · Roasted Garlic Olive Oil
Applewood BBQ Sauce · Alfredo Sauce

Step 2: Choose your cheese (choice of one)

Mozzarella Cheese · Cheddar Cheese

Step 3: Choose your topping (1.35 each)

Pepperoni · Andouille Sausage · Bacon · Chicken · Ground Beef
Italian Sausage · Mushrooms · Diced Tomatoes · Banana Peppers
Caramelized Onions · Roasted Red Peppers · Spinach · Extra Cheese

Step 4: Complete your pizza with house salad for 2.50

[Zinfandel / Indian Pale Ale](#)

PASTA

Add a House Salad for 2.50

CHICKEN ALFREDO PASTA 9.99

Fettuccini pasta, house-made
parmesan garlic cream sauce,
grilled chicken served with a bread roll

[Pinot Noir](#)

SCHNITZEL AND SPAETZLE 14.99

Lightly breaded and fried pork cutlet
on a bed of house-made spaetzle,
topped with sweet and sour red cabbage
and a lemon caper sauce

[Riesling](#)

CAJUN PASTA 15.99

Rigatoni pasta, spicy house-
made asiago cream sauce,
shrimp, chicken, andouille
sausage, roasted red peppers,
served with a bread roll

[Rose](#)

BURGERS & SANDWICHES

Served with a choice of French fries or a cup of fruit.
 Upgrade to a premium side for 2.50
 Served with lettuce, tomato, onion and pickle upon request

SMOKED TURKEY WRAP 8.99

Smoked turkey, spinach, bacon,
 mozzarella, cranberry spread

India Pale Ale

MANGO CHUTNEY CHICKEN 9.99

Grilled chicken breast, mango chutney,
 pepper jack cheese, bacon

Add Guacamole 1.00

Chardonnay

NORMA'S CHICKEN SALAD 9.99

House-made chicken salad with
 walnuts and grapes on a croissant

Chardonnay

1/2 POUND CLASSIC REUBEN 10.99

Corned beef, sauerkraut, thousand island,
 Swiss cheese, marble rye

Indian Pale Ale

GRILLED CHICKEN SANDWICH 8.99

Marinated chicken breast on a hoagie roll
 with honey mustard

Riesling

HAND-BREADED FISH SANDWICH 10.99

Fish filet on a hoagie roll with tartar sauce

Pinot Grigio

HAMBURGER 8.99

1/2 lb. Certified Angus Beef on a brioche bun

Add cheddar cheese for .50,

add bacon for 1.00

Merlot

BLACK AND BLEU BURGER 11.99

1/2 lb. Certified Angus Beef on a brioche bun
 with bleu cheese crumbles, caramelized onions,
 bacon, balsamic glaze

Amber Ale

PREMIUM SIDES 3.99

French Fries

Garlic Mashed Potatoes

Rice Pilaf

Seasonal Vegetables

House Salad

Baked Potato (available after 4pm)

DESSERTS

Indulge!

Ask your server about our
 house-made desserts.

Port

ENTREES

Available after 4pm

BEEF MEDALLIONS 19.99

8 oz. teres major grilled to your
 liking, topped with garlic butter,
 choice of two sides

Cabernet Sauvignon

CHICKEN BAETJE 17.99

Cordon bleu style chicken
 breast, local Baetje Farms goat
 cheese, sun dried tomatoes,
 spinach, ham, herb oil, tomato
 basil cream sauce, choice of
 two sides

(extra cook time may apply)

Sauvignon Blanc

BACON WRAPPED

FILET MIGNON 24.99

8 oz. bacon wrapped Filet Mignon
 grilled to your liking, topped with
 garlic butter, choice of two sides

Cabernet Sauvignon

BOURBON SALMON 17.99

8 oz. grilled Atlantic salmon filet,
 honey bourbon molasses sauce,
 topped with pickled red onion,
 choice of two sides

Pinot Noir

STEAK & BURGER TEMPERATURE CHART

Rare 125°
 all red center

Medium Rare 135°
 slightly red center

Medium 145°
 pink center

Medium Well 155°
 no pink center, still juicy

Well Done 165°
 no pink center, dry

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
 20% gratuity is automatically added and one check will be presented to parties of 8 or more.