



AUDUBON'S GRILL & BAR...

STARTERS

CHICKEN WINGS \$10
Choice of Mild Buffalo, Apple BBQ or Honey Pepper Sauce; Served with Ranch or Bleu Cheese

BACON-WRAPPED SHRIMP \$10
Bacon wrapped shrimp with a honey mustard glaze, risotto, green onions

CRIMINI MUSHROOMS \$7
Fried with choice of Creole Remoulade, Ranch or Bleu Cheese

LOADED POTATO CAKES \$7
Bacon, Cheddar and Chives; Sour Cream

FLASH FRIED CALAMARI \$8
Served with Miso Scallion Dipping Sauce

BAKED BRIE \$9
Served with Raspberry Coulis and Roasted Crostinis

SPINACH & ARITCHOKE DIP \$8
Served with Roasted Crostinis

SALADS

Add Grilled Chicken \$3, Blackened or Grilled Shrimp \$4, Blackened or Grilled Salmon \$6

HOUSE SALAD \$5 SM / \$8 LG
Arcadian Harvest Blend, Roma Tomatoes, Shaved Red Onion, Sliced Cucumber and Shredded Cheddar

CAESAR SALAD \$6 SM / \$9 LG
Crisp Romaine, Garlic Croutons, Caesar Dressing, Parmesan Cheese

SPINACH & EGG \$5 SM/ \$8 LG
Baby Spinach, Shaved Red Onion, Hard Boiled Egg Wedges, Warm Bacon Vinaigrette

DRESSINGS

Mayfair (house), Ranch, French, Honey Mustard Bleu Cheese, Balsamic Vinaigrette, Thousand Island (Extra Dressing .50)

SOUP

\$4 Cup / \$6 Bowl

FRENCH ONION (House)
Garlic Croutons, Gruyere and Parmesan
SOUP OF THE DAY

SANDWICHES

Served with Choice of Hand-Cut Fries or Cup of Fruit

Lettuce, Tomato, Onion, and Pickle
Available Upon Request

PASTRAMI REUBEN \$11
House Smoked Pastrami, Marble Rye, Swiss Cheese, Sauerkraut, Thousand Island

NORMA'S CHICKEN SALAD \$11
House Made Chicken Salad with Candied Walnuts, Grapes, and Craisins on Toasted Croissant

HAND-BREADED FISH SANDWICH \$11
Fish Filet on a Hoagie Roll with Tarter Sauce

BUILD YOUR OWN BURGER or CHICKEN

½ lb. House-Smoked Brisket Burger \$10
½ lb. Chicken Breast (grilled or fried) \$10

Served with Hand Cut Fries or Cup of Fruit

Lettuce, Tomato, Onion and Pickle
Available Upon Request

Step 1: Choose Your Protein

½ lb. House-Ground Burger
½ lb. Chicken Breast

Step 2: Choose Your Toppings

Available Sauces (Add .50)
Honey Pepper, Apple BBQ, Mild Buffalo, Creole Remoulade, Balsamic Glaze, Honey Mustard

Additional Toppings
Mushrooms, Caramelized Onions, Roasted Red Peppers, Spinach, (Add .50 Each)

Fried Egg, Bacon, Blue Cheese Crumbles, Guacamole (Add 1.00 each)

Cheeses

Cheddar or Swiss (Add .75)

BUILD YOUR OWN BRICK OVEN PIZZA

\$11 Cheese
\$1.35 each additional topping

Step 1: Choose Your Sauce

Sweet Tomato Basil, Roasted Garlic Olive Oil, Alfredo, or BBQ Sauce

Step 2: Choose Your Cheese

Mozzarella or Cheddar

Step 3: Choose Your Toppings

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

BUILD YOUR OWN QUESADILLA

\$7 Cheese
\$2.50 Each Additional Protein

Served with Shredded Lettuce, Pico De Gallo, Sour Cream (Guacamole add \$1)

Step 1: Choose Your Cheese

Cheddar or Mozzarella

Step 2: Add a Protein

Shredded Chicken
Shrimp
Ground Beef

DESSERTS
Ask Your Server About our
House-Made Desserts.
Indulge...it's Worth it! \$6

Steak and Burger Temp Chart

Rare - 125 (All Red Center)
Medium Rare - 135 (Slightly Red Center)
Medium - 145 (Pink Center)
Medium Well - 155 (Little to no Pink Center)
Well Done - 165 (No Pink Center)

*Note - Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

PASTA

GRILLED CHICKEN ALFREDO \$11
Fettuccini Pasta, House-made Parmesan Garlic Cream Sauce, served with French Bread

CAJUN PASTA \$16
Rigatoni Pasta, Spicy Asiago Cream Sauce, Shrimp, Chicken, and House-Made Andouille Sausage, Roasted Red Peppers, Served with French Bread

ENTREES

Served with a Choice of Two Sides

FILET MIGNON \$27
8 oz. Bacon Wrapped Filet Grilled To Your Liking and Topped with Garlic Butter

GRILLED RIBEYE STEAK \$25
12oz. Ribeye Grilled to your Liking and Topped with Garlic Butter

GRILLED SALMON FILET \$19
8 oz. Grilled Atlantic Salmon Filet, Honey Pepper Glaze, Topped with Pickled Red Onion

PORK SCHNITZEL \$16
Lightly Breaded and Fried Pork Cutlet on a Bed of House-made Spaetzle, Topped with Sweet and Sour Red Cabbage and Lemon Caper Sauce

AUDUBON CHICKEN \$19
Cordon Bleu Style Chicken Breast, Goat Cheese, Sun Dried Tomatoes, Spinach, Ham, Herb Oil, Tomato Basil Cream Sauce

SIDES

(Served after 4 P.M.)

Yukon Gold Mashed Potatoes
Baked Potato (Loaded add \$1)
Seasonal Vegetables
Risotto
Basmati Rice

...WHERE THE PAST MEETS THE PRESENT!



*20% gratuity is automatically added and one check will be presented to parties of 8 or more.