

THE HOMESTRETCH

Appetizers

Tabasco Cat's Six & Six

Your Choice of Six Turfway Buffalo BBQ or Extra Spicy Buffalo BBQ Wings and Six Peppercorn Ranch Wings with Carrots and Celery and Saratoga Chips
\$10.25

Bob's Dusty Beer Cheese Pretzel

Three Soft Style Salted Pretzels with Beer Cheese Sauce
\$7.75

Marfa's Beer Cheese Fries

Crisp Potato French Fries topped with Beer Cheese Sauce, Cheddar Cheese, Crisp Bacon and Green Onions
\$8.00

Alysheba's Hummus

In-House Made Chick Pea Spread with Chick Peas, Olive Oil and Garlic Marinated Feta Cheese, Kalamata Olives, Tomatoes and Cucumbers, Flat Bread Crisps
\$8.00

Point Given Appetizer Combo

Assorted European Cold Cuts and Cheeses, Thick sliced Tomato with Marinated Mozzarella Cheese, Soft Style Pretzels and Beer Cheese Sauce
\$12.25 Perfect for Two

Serena's Song Appetizer Combo

Beer Cheese Fries, Mozzarella Sticks with Peppercorn Ranch, Breaded Zucchini with Lemon Aioli and Saratoga Chips with Spicy Jalapeno Dip
\$12.25 Perfect for Two

Silver Charm's Spinach & Artichoke Bowl

Rich Baby Spinach and Artichoke Dip with Garlic, Sun-Dried Tomatoes and Asiago Cheese in Parmesan Cheese Sauce, served in a Bread Bowl
\$11.75 Perfect for Two



Soups and Salads

Soup of the Day

Scratch-Made—Ask Your Server
Cup \$3.75 Bowl \$5.00

Turfway's Chili con Carne

Slow-Braised Fresh Ground Beef Chuck with Spanish Onions, Sweet Bell Peppers, Kidney Beans and Diced Tomatoes with Cumin and Tex Mex Spices
Cup \$4.00 Bowl \$5.25

Reraise Caesar

Crisp Romaine Lettuce tossed in Creamy Peppercorn Ranch Dressing with Strips of Roast Beef, Oven roasted Chicken Breast, Grape Tomatoes and Hard Boiled Eggs, Pepper Mille-Feuille
\$9.25

Broad Brush Chopper

Chopped Salad of Iceberg Lettuce, Bermuda Onions, Tomatoes, Cucumber, Avocado, Crumbled Blue Cheese and Crisp Bacon tossed in Herb Vinaigrette, Garlic Croutons
\$8.00

Tejano Run Tex Mex Baby Spinach

Tender Baby Spinach Leaves tossed in Tequila Dressing with Ruby Red Grapefruit, Navel Orange, Avocado and Fried Battered Shrimp
\$11.50

Summer Squall House Salad

Crisp Romaine, Iceberg, Baby Spinach and Mesclun Baby Greens with Grape Tomatoes, Cucumber, Sun-dried Cranberries and Pumpkin Seeds in Blueberry-Pomegranate Vinaigrette, Pecan Raisin Crisps
\$7.75

We reserve the right to charge \$ 1.50 per substitution on all our menu items.

*** Cooked to order. Eating raw or undercooked foods such as meats, fish or seafood may increase your risk of food borne illnesses, especially if you suffer from certain medical conditions.*

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Sandwiches and Burgers

All Sandwiches served with Saratoga Chips & Pickle Spear



Ham and Asparagus Sandwich

Toasted Rustic Roll topped with Smoked Country Ham, Green Asparagus and Swiss Cheese, topped with Beer Cheese Sauce and Grilled Tomato
\$9.00

Chicken Pancake Sandwich

Oven roasted Chicken Breast Strips in White Wine Cream Sauce with Mushrooms, Caramelized Onions, Green Peas and Carrots, layered between Potato Pancakes, Crisp Onions
\$9.25

The Lil E. Tee Club Sandwich

Toasted Double Stacker Rustic Roll with Smoked Country Ham, Turkey Breast, Swiss and Cheddar Cheeses, Honey Mustard Sauce, Tomato, Leaf Lettuce Crowns and Crisp Bacon
\$9.75

Chicken & Portabella Mushroom Sandwich

Grilled, Marinated Chicken Breast and Jumbo Portabella Mushroom Cap on Grilled Rosemary Ciabatta with Herb Mayonnaise, Leaf Lettuce Crowns, Tomato and Fresh Mozzarella
\$9.50

Medaglia d'Oro's Great Italian

Breaded, Fried Pork Cutlet simmered in Rustic Marinara Sauce with Roasted Bell Peppers and Onions on Toasted Calabrese Bread Roll with Pepper Jack Cheese
\$9.50

Cajun Beat's Tilapia Poor Boy

Fried, Cornmeal-Coated Fillet of Tilapia on Toasted Calabrese Bread Roll with Spicy Jalapeño Dip, Avocado, Apple Wood Smoked Bacon, Leaf Lettuce Crowns, Tomato and Bermuda Onions
\$9.25

***Grilled Beef Chuck Burger & French Fries*

Char-Grilled, Fresh Ground Chuck Burger on a Toasted Milk-Bread Bun with Lettuce, Tomato, and Onions: \$8.00
With Cheddar Cheese and Bacon: \$8.50
With Turfway Chili and Pepper Jack Cheese: \$9.00

Main Courses

Winner-Winner Chicken Dinner

Fried Half Chicken served with Jumbo Baked Potato, Butter and Sour Cream
\$10.50

Chicken Scaloppini Marsala

Grilled Chicken Scaloppini with Marsala-Mushroom Sauce on Buttered Spaghetti Pasta
\$12.75

Hansel's Dumplings

Sautéed Spaetzle Dumplings with Crumbled Sausage, Green Asparagus, Garden Peas and Sun-dried Tomatoes in Brown Butter Sauce with Sage, Asiago Cheese
\$11.75

Thunder Gulch Schnitzel

Breaded and Butter-Fried Pork Cutlet with Buttered Vegetables and French Fries
\$12.75

Winning Colors Chops

Two Smoked and Grilled 8 oz. Pork Chops with Sweet Apples, Potato Pancakes and Braised Red Cabbage
\$16.25

Captain Steve and the Sauerbraten

Slow-Braised, Red Wine and Vinegar-Marinaded Beef with Sautéed Spaetzle Dumplings and Braised Red Cabbage
\$15.50

*** Steak and Potato Vindication*

Aged, Char-Grilled 12 oz. New York Steak with Jumbo Baked Potato with Butter and Sour Cream, Grilled Tomato
\$21.75

Side Items

French Fries • Mashed Potatoes • Potato Pancakes with Sour Cream • Sautéed Spaetzle Dumplings • Baked Potato with Butter and Sour Cream • Braised Red Cabbage • Buttered Vegetables • Side House Salad with Balsamic Vinaigrette • Side Caesar Salad
\$3.75