

# The Rusty Putter

## SOUP/SALADS

### \*Poached Salmon Salad 14

Tender Butter Lettuce with Boiled Fingerling Potatoes, Tiny Green Beans, Grape Tomatoes, Hard-cooked Egg & Alaskan Salmon Fillet, Drizzled with Champagne Dijon Vinaigrette

### Taco Salad 12

Crisp Tortilla Shell Filled with Lettuce, Tomatoes, Grilled Chicken, Guacamole, Sour Cream & Salsa

### Cobb 12

Bacon, Bleu Cheese, Diced Tomato, Avocado, Boiled Egg & Grilled Chicken Breast

### Strawberry Chicken Salad 11

Field Greens, Grilled Chicken Breast, Apples, Pecans, Strawberries & Goat Cheese with Strawberry Vinaigrette

### Caesar 9

Romaine Lettuce, Bacon & Garlic Croutons Tossed in a Signature Caesar Dressing

Add Grilled Chicken Breast add 3

\*Add Grilled Salmon add 4

### The "Wedge" 8

Crisp Iceberg Lettuce with Bleu Cheese Dressing, Crumbled Bacon & Shaved Onions

### Bogey's Salad 7

Fresh Farm Greens Tossed in Caramelized Shallot & Honey Vinaigrette. Topped with Pumpkin Seeds & Parmesan Cheese

### Chef's Chunky Chili

Cup 4 / Bowl 6

### House Made Soup of the Day

Cup 3 / Bowl 5

## ☆ BURGERS ☆

All Burgers are ½ Pound Creekstone All Natural Angus Beef Served on a Toasted Brioche Bun with Lettuce, Tomato, Red Onion & Pickle.

Choice of a Side Salad, Fruit Salad, French Fries or Cup of Soup

### \*Kobe Beef Burger 13

Grilled Onions, Mozzarella & Garlic Aioli

### \*Cheeseburger 10

Cheddar, Pepper Jack, Swiss or Mozzarella

### \*Mushroom Swiss Burger 11

Sautéed Wild Mushrooms & Swiss Cheese

### Turkey or Black Bean Burger 11

Lean Ground Turkey or Black Bean Veggie Patty Topped with Garlic Aioli & Avocado

## STARTERS

### Baked Goat Cheese Flan 8

Warm Goat Cheese Flan with Dried Fruits, Balsamic Tossed Field Greens & Ciabatta Croutons

### Wild Mushroom Bruschetta 8

Lightly Grilled Bread, Goat Cheese & Sautéed Wild Mushrooms

### Western Pork "Wings" 8

Tender Pork Niblets Tossed with Smoky Spicy BBQ

### Asian Peanut Chicken Wraps 11

Grilled Marinated Chicken Breast with Thai Peanut Sauce, Water Chestnuts, Peanuts & Napa Slaw in Butter Lettuce

### Mussels Provencale 12

Sautéed with Herbs, Garlic, White Wine & Diced Tomatoes

### Fish Tacos 9

Grilled Achiote Marinated Mahi Mahi with Shredded Cabbage, Diced Tomatoes & Chipotle Mayo

## WINGS

Chicken Wings Tossed In Your Favorite Flavor, Served With Celery / Bleu Cheese or Ranch Dipping Sauce

Flavors: BBQ, Asian BBQ, Salt & Pepper or Buffalo

12 Wings 9

18 Wings 12

24 Wings 17

Additional Flavor - \$1 / Additional Dipping Sauce - \$1

### Chips & Salsa 6

House Made Salsa & Chips

### Hummus Duo 7

Roasted Garlic & Roasted Sweet Red Pepper Served with Soft Pita Bread

### Sliders 3 per order

Braised BBQ Pork with Tangy Slaw 10

Grilled Chicken with Green Chile 10

\*Angus Beef Patty with Chipotle Mayo 10

### Sesame Seared Ahi Tuna 12

Seared Rare, Topped With Wasabi Sauce

### Chile Con Queso 8

Roasted Chilies in a Melted Cheese Sauce Served With Tortilla Chips

### Maryland Crab Cake 12

Lump Blue Crab Cake Topped with Remoulade Sauce

### Sweet Potato Fries 6

Tossed with Parsley & Parmesan

### Coconut Shrimp 12

Coconut Breaded Jumbo Shrimp With Orange-Horseradish Marmalade

### 4-Some Platter 24

Chile Con Queso, Wings, Pork "Wings" & Chicken Tenders

## SANDWICHES & SPECIALTIES

All Sandwiches & Wraps are Served with Your Choice of Small Side Salad, Fruit Salad, Fries or Cup of Soup

### Grilled Vegetable Lavosh Wrap 8

Grilled Sliced Squash, Portabella Mushroom, Tomato, Balsamic Mayo, Goat Cheese & Arugula in Grilled Lavosh

### Pretzel Reuben 10

Shaved Turkey Pastrami, Swiss Cheese & Thousand Island Dressing on Fresh Pretzel Bread

### Buffalo Chicken Wrap 9

Chicken Tenders, Buffalo Sauce, Romaine, Jicama & Ranch Dressing in a Soft Tortilla

### Grilled Chicken & Mozzarella Sandwich 12

Grilled Chicken Breast, Arugula, Red Onions & Sun Dried Tomato Mayo on Focaccia

### Club Sandwich 9

Turkey, Ham, Cheddar Cheese, Swiss Cheese, Bacon, Avocado, Tomato & Romaine

### \*Prime Rib Beef Dip 14

Shaved Beef Ribeye, Provolone Cheese, Sautéed Onions & Horseradish Cream

### Grilled Chicken Quesadilla 9

Grilled Chicken Breast, Caramelized Onions, Jicama, Pico & Sour Cream with Black Bean Salsa

### Fish & Chips 13

Beer-Battered Pacific Rockfish with Tartar, Fries & Slaw

### Chicken Pot Pie 10

Tender Chicken & Vegetables Baked in a Flaky Pie Crust with Natural Gravy

### Las Sendas Meatloaf 12

Slow-cooked Seasoned Blend of Ground Pork, Beef & Veal Accompanied by Mashed Potatoes, Peas & Mushroom Gravy

### Chicken Tenders & Fries 9

Buttermilk Chicken Tenders, Breaded in House. Served with Cayenne Honey Mustard

## Dinner Entrees

Available After 5 pm; Prime Steaks Aged 21 Days, Served with Signature Spice Rub & Chef's Selection of Fresh Vegetable

### \*8 oz Prime Top Sirloin 20

Our Signature Steak Grilled to Perfection

### \*12 oz Prime New York Strip 39

Our Most Flavorful Steak, Grilled to Your Specifications

### \*Grilled Filet Mignon 26 / 30

6 oz / 8 oz

Our Most Tender Melt-In-Your-Mouth Cut

### \*14 oz Ribeye 36

Richly Marbled, Flavorful & Tender

### \*Prime Sirloin & Shrimp 32

8 oz Sirloin & Scampied Shrimp

### Braised Pork Osso Buco 24

Tender Pork Shanks in Natural Brown Sauce Over Mashed Potatoes with Root Vegetables

### Mogollon Chicken Breast 18

Sautéed Corn Crusted Chicken Breast with Roasted Hominy Chipotle Succotash & Aztec Rice

### \*Pan-Roasted Alaskan Salmon 22

Roasted Shallots & Fall Vegetables

### \*Herb Crusted Lamb Rack 34

Tender New Zealand Half Rack

### Penne Rustica 17

Grilled Chicken Breast Strips Tossed with Roasted Sweet Red Pepper, Tomatoes, Crisp Pancetta & Tri-color Penne Rigate

### Pan Seared Scallops 22

Yukon Gold Hash & Butter Sauce

### Lobster Raviolis 20

Lobster Cream Sauce & Grated Parmesan

## Sides to Share

Parmesan Fries 7

Buttered Asparagus 7

Creamed Corn 7

Roasted Fingerling Potatoes 7

Creamy Mashed 7

Green Chile Bacon  
Mac & Cheese 7

## Bubbles

	Glass	Bottle
Lunetta, Prosecco, Italy	8	32
Roederer Estate, Brut, Anderson Valley		46
Taittiner, "Domaine Carneros", Brut, Napa		70
Veuve Cliquot, France		100

## Sauvignon Blanc

Canyon Road, California	6	20
Chateau Ste Michelle, Columbia Valley		36
Frog's Leap, Napa	10	38
Heitz Cellars, Napa		38

## Chardonnay

Canyon Road, California	6	20
Joyce, Stele, Monterey	9	30
Calera, Central Coast		35
Liberty School, Central Coast	11	38
Arrowood, Sonoma		42
Joyce, Black Mountain, Monterey		48
Ferrari Carano, Sonoma		48
Matanzas Creek, Sonoma		52
Rombauer, Carneros		65
Jordan, Russian River Valley		75
Sonoma Cutrer, "Les Pierres", Sonoma		80
Chateau Montelana, Napa		85

## Interesting Whites

Beringer, White Zinfandel, California	6	20
Canyon Road, Pinot Grigio, California	6	20
Maso Canali, Pinot Grigio, Italy	10	36
Clean Slate, Riesling, Germany	8	26
Erath, Pinot Gris, Oregon		40
Conundrum, White Blend, California		45
Treana, Viognier-Marsanne, Central Coast		52
Chateau Ste Michelle, "Eroica" Riesling, Columbia Valley		55

## Pinot Noir

	Glass	Bottle
Chalone, Monterey County	11	38
Duck Pond, Willamette Valley		42
Byron, Santa Maria Valley		45
Panther Creek, Willamette Valley		50
Sequana "Sarmiento Vineyard", Sonoma		75
La Crema, Russian River		80
La Crema, Carneros		80

## Merlot

Canyon Road, California	6	20
Rodney Strong, Sonoma Valley	8	28
Chateau Ste Michelle, "Indian Wells", Columbia Valley		36
Truchard, Carneros		65
Rombauer, Carneros		60
Stag's Leap Winery, Napa		70

## Cabernet Sauvignon

Canyon Road, California	6	20
Spellbound, Napa		30
Hess, Allomi, Napa	11	38
BR Cohn, North Coast		42
Slingshot, Napa		48
Penalolen, Maipo Valley		55
Mount Veeder, Napa		75
Hess Collection, Mt. Veeder, Napa		80
Chimney Rock, Stag's Leap District, Napa		90
Sequoia Grove, Napa		85

## Eclectic Reds

Peter Lehman, Shiraz, Australia	8	28
Zuccardi Malbec, Argentina	9	34
Edmeades, Zinfandel, Mendocino County	10	36
Susan Balbo, "Crios", Syrah-Bonardo, Argentina		35
Peter Lehman "Clancy's Red" Shiraz-Cab-Merlot-Cab		38
Medusa, Lover's Lane Vineyards, Zinfandel, Napa		40
Le Signal (Carignan Blend), France		40
Newton "Claret", Napa		45
Belnero, "Proprietor's Reserve" (Super Tuscan), Italy		85
Lucente Red, Montalcina (Super Tuscan), Italy		55
Achaval Ferrer, Malbec, Argentina		50
Decoy, Red Wine, Napa		55
Molly Dooker "The Boxer" Shiraz, Australia		60
Cain, "Cuvee", Napa		65
Frog's Leap Winery, Petite Sirah, Napa		75

## Beer

**Draft:**  
 Bud Light • Michelob Ultra \$3.50  
 Fat Tire • Stella Artois \$4.50

**Bottles:**  
**Domestic \$3.50**  
 • Bud Light • Budweiser • Bud Light Lime • Coors Light  
 • Miller Lite • Michelob Ultra • Miller Genuine Draft  
 • Red Bridge (Gluten Free)

**Import \$4.50**  
 • Heineken • Corona • Dos XX Lager  
 • Sam Adams Boston Lager • Sam Adams Light  
 • Four Peaks Killlifter • Four Peaks 8<sup>th</sup> Street Ale  
 • Stone IPA • O'Dell's 90 Schilling  
 • New Belgium Seasonal • Blue Moon • Becks N/A