

STARTERS

DIRTY MAC & CHEESE Cavatappi pasta, house-smoked pulled pork, aged cheddar cheese sauce | 9.95

SPINACH ARTICHOKE DIP Spinach, artichokes and pepper-jack cheese, house-fried corn tortilla chips | 8.95

GOAT CHEESE MARINARA House-made marinara sauce baked with crumbled goat cheese. Served with warm focaccia bread from Rene's Bakery | 8.95

BEER CHEESE DIP Upland Champagne Velvet Pilsner blended with aged white cheddar & smoked Gouda cheeses. Served with three ball-park pretzels | 8.95

PULLED PORK NACHOS Individual bites of house-fried corn tortillas layered with our smoked pulled pork, refried beans, melted cheddar-jack cheese & jalapeno peppers. Served with our Pico de Gallo, fresh guacamole & sour cream | 9.95

SOUP Chicken Tortilla is our house specialty. Ask your server for our other options | 3.95 cup / 5.95 bowl

FLATBREADS

MARGHERITA Roma tomatoes, roasted garlic, fresh basil, parmesan & mozzarella cheese | 9.95

VEGGIE Roasted seasonal veggies, red pepper pesto, spinach and crumbled goat cheese | 9.95

CARNIVORE House-smoked pulled pork, Applewood smoked bacon, pepperoni, fresh mozzarella and marinara sauce | 10.95

FREE RANGE Grilled chicken, caramelized onions, basil pesto and aged white cheddar | 10.95

BLUE BLAZE Grilled top sirloin steak, caramelized onions, diced tomatoes & bleu cheese crumbles | 10.95

BBQ PORK House-smoked pulled pork, red onion, mozzarella cheese, chipotle-citrus BBQ sauce, cilantro | 10.95

SALADS

NERO Romaine, oven-roasted grape tomatoes, grilled & chilled asparagus, shaved parmesan cheese & garlic croutons tossed in our creamy Nero dressing | 9.95

CHOPPED COBB Romaine, hard-boiled egg, Applewood-smoked bacon, red onion, diced tomato, crumbled bleu cheese, sliced avocado & garlic croutons. Choice of dressing | 10.95

SPINACH With black beans, tomatoes and a roasted vegetable relish. Warm chipotle dressing | 9.95

BERRY FRESH Spinach and romaine, seasonal fresh berries, crumbled goat cheese, almonds, golden raisins, Scholar's Inn granola and topped with red onions. Served with our house-made red wine vinaigrette | 10.95

*Dressing choices also include Red Wine Vinaigrette, Bleu Cheese, Ranch and Honey Mustard

Add to any salad: Chicken 4.95

Steak 5.95

Trout 5.95

Shrimp 5.95

Salmon 5.95

HOUSE FAVORITES

FISH TACOS Three corn tortillas stuffed with Cajun-dusted tilapia, shredded cabbage, Pico de Gallo & poblano crema. Served with our rice, roasted corn, poblano and black bean medley | 13.95

FISH & CHIPS Icelandic cod dipped in our Upland Champagne Velvet Pilsner beer-batter and flash-fried golden brown. Served with your choice of side plus red cabbage slaw and our house-made tartar sauce | 13.95

PULLED PORK TACOS Three corn tortillas stuffed with house-smoked pulled pork, shredded cabbage, Cotija cheese, Pico de Gallo & poblano crema. Served with our rice, roasted corn, poblano and black bean medley | 13.95

MORE FAVORITES

PORK CHOP Flame-grilled, center-cut, double bone-in pork chop | 17.95

OVEN ROASTED HALF CHICKEN Seasoned and oven-roasted | 15.95

FRESH SALMON Flame-grilled, topped with a lemon-dill compound butter | 18.95

TOP SIRLOIN Flame-grilled, center-cut Certified Angus top sirloin finished with a red pepper compound butter | 18.95

RAINBOW TROUT Pan-fried rainbow trout finished with lemon butter | 16.95

*Served with your choice of two side items

BURGERS

(Our burgers are fresh, half-pound Certified Angus Beef Steak Burgers)

INFERNO White cheddar cheese, pulled pork, chipotle-citrus BBQ sauce topped with two beer-battered onion rings | 11.95

BACON BLEU Applewood-smoked bacon, caramelized onions, melted bleu cheese, lettuce & tomato | 10.95

BELLA Sautéed portabella mushrooms, roasted peppers, red pepper pesto & shaved parmesan | 10.95

SMOKY BEAR Smoked Gouda cheese, Applewood-smoked bacon, lettuce, tomato & red onion | 10.95

POPPER Habanero/Ghost Pepper cheese, flash-fried jalapenos, cream cheese | 10.95

BACON BOURBON SRIRACHA Applewood-smoked bacon, grilled onions, white cheddar, bourbon Sriracha glaze | 10.95

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.

SANDWICHES

BLACKENED MAHI-MAHI With lettuce, tomato, onion and chipotle mayonnaise | 12.95

TUG OF WAR House-smoked pulled pork, chipotle-citrus BBQ sauce, cabbage slaw, smoked Gouda cheese | 11.95

SOUTHWEST CHICKEN Grilled chicken breast with pepper-jack cheese, sliced avocado, fresh Pico de Gallo and chipotle mayonnaise | 10.95

HOOSIER BREADED PORK TENDERLOIN With lettuce, tomato, onion and chipotle mayonnaise | 12.95

GREUBEN (Grouper Reuben) Flash-fried and served on grilled marble rye bread with Swiss cheese, red cabbage slaw and Russian dressing | 12.95

GARDEN VEGGIE Grilled portobella mushroom cap marinated in balsamic vinegar & olive oil, grilled and topped with roasted peppers, caramelized onions, fresh mozzarella & basil pesto | 10.95

PASTURE Grilled ribeye steak, sautéed mushrooms & onions, lettuce, tomato, smoked Gouda, horseradish mayo | 11.95

LAKE Pan-fried trout with lettuce, tomato, red onion and chipotle mayonnaise | \$11.95

RIVER Grilled salmon, lemon-dill aioli, lettuce, tomato & red onion | 12.95

COOP Grilled chicken breast, sautéed mushrooms & onions, spinach, fresh mozzarella & red pepper pesto | \$10.95

*Sandwiches and burgers served on your choice of a Multigrain or Brioche bun

SIDES

French fries / Sweet potato fries / Garlic mashed potatoes / Beer-battered onion rings / Red cabbage slaw / Small garden salad /

Roasted vegetable medley / Grilled Asparagus / Fresh fruit / Cottage cheese

DESSERTS

Have you ever tried Patricia's Bread Pudding or Brownies? Save room!