



# DINNER MENU

## STARTERS

### GOAT CHEESE CROSTINI 14.50

Six ciabatta crostini topped with herbed goat cheese, tomato medley, red pepper pesto, and balsamic reduction.

### PIEROGI 12.50

Eight fried pierogies with caramelized onions and sour cream, served with horseradish whole-grain mustard.

### ISLE OF NACHOS 12.50

House-made potato chips topped with IPA beer cheese, bacon bits, scallions, pickled jalapeños, and a sour cream drizzle.

\*Add chicken- \$4.00

### FRENCH FRY BASKET:

Plain Fries \$11.50

Truffle Fries \$12.50

Cajun Fries \$12.50

### FRIED CHICKEN BASKET 13.50

Breaded chicken tenders with a side of truffle fries.

\*Tossed in a sauce of your choice -\$1.00

### BAVARIAN PRETZELS 13.50

Five pretzel sticks, salted, served with horseradish whole-grain mustard.

\*Add IPA beer cheese - \$1.50

### FRIED SHRIMP BASKET 14.50

Eight butterflied shrimp with Cajun fries and mango habanero dipping sauce.

### CLEMSON WINGS 13.50

Six bone-in wings with bleu cheese or ranch, plus your choice of sauce: Buffalo, Garlic Parmesan, Honey Sriracha, Mango Habanero, Sesame Thai, Stout BBQ, or Truffalo.

### CHEESE CURDS 12.50

Golden-fried, breadcrumb-coated cheddar cheese curds served with chipotle mayo.

## TACOS

All tacos are served on three 6" corn tortillas with a side of jalapeño coleslaw and citrus sour cream.

### CLEMSON TACOS 16.50

Shaved steak with pickled red onions, jalapeños, shredded romaine, and a sour cream drizzle.

### CARIBBEAN JERK TACOS 16.50

House-marinated jerk chicken with shredded cabbage, pineapple salsa, and a twist of lime.

### BUFFALO CHICKEN TACOS 16.50

House-marinated buffalo chicken with crumbled bleu cheese, celery greens, and a ranch-buffalo drizzle.

## SOUPS

French Onion Soup \$9.00

Tomato Bisque \$9.00

Soup Du Jour \$9.00

## KID'S MENU

Grilled Cheese \$10.00

Mac & Cheese \$10.00

Chicken Tenders \$12.00

Jr. Cheeseburger \$12.00

Fish N' Chips \$12.00

## SALADS

### HERITAGE SALAD 12.50

Spring mix with shredded carrots, red onions, cherry tomatoes, cucumbers, and croutons, served with house vinaigrette.

### CHERRY BERRY SALAD 14.00

Arugula with crumbled goat cheese, dried cherries, and walnuts, served with mixed-berry vinaigrette.

### COBB SALAD 14.50

Hardboiled egg, cubed Taylor Ham, crumbled bacon, tomatoes, scallions, and gorgonzola, served with house-made Cobb dressing.

### SPINACH CAESAR SALAD 12.50

A classic Caesar with a twist—garlic croutons, shaved parmesan, and cracked black pepper over chopped spinach and romaine, served with house-made Caesar dressing.

### BUFFALO CHICKEN SALAD 14.50

Chopped romaine with grilled buffalo chicken, bleu cheese crumbles, tomatoes, celery leaves, cucumbers, and buffalo drizzle, served with buttermilk ranch or bleu cheese dressing.

### Add:

Chicken \$5.00

Buffalo Chicken \$5.50

Shaved Steak \$6.00

Salmon \$7.00

\*MAY CONTAIN NUTS OR GLUTEN\*

\*PLEASE NOTE: WE DO NOT HAVE A DEDICATED VEGAN OR GLUTEN-FREE KITCHEN\*

\*20% AUTO GRATUITY WILL BE ADDED TO TABLES OF 6 OR MORE\*

\*CHECKS CAN ONLY BE SPLIT EVENLY UP TO 4 WAYS PER TABLE\*

## BURGERS

Half-pound premium burger with house-cut kettle chips or plain, truffle, or Cajun fries, plus a kosher dill pickle.

### OLD TIMER 16.50

White cheddar, lettuce, tomato, and red onion, on a brioche bun.

### SPRING SEASONAL 17.50

Herbed goat cheese, marinated cucumbers, arugula, red onions, tomatoes & balsamic reduction on a brioche bun.

### BIG BAD WOLF 18.50

Bacon, Taylor Ham, gouda, and lettuce, finished with sweet and savory onion jam and garlic aioli on a brioche bun.

### CLEMSON STOUT 17.50

White cheddar, stout BBQ, garlic aioli, lettuce, tomato, and onion fritz on a brioche bun.

### IMPERIAL 2.0 18.50

Bleu cheese, berry jam, pickled red onions, arugula, and bacon on a pretzel bun.

### HACKSAW 2.0 18.50

Cajun beef patty, pepperjack, pickled jalapeños, onion fritz, and chipotle mayo on a pretzel bun.

### STAR VICTOR SMASHED PATTY 16.50

Two smashed quarter-pound patties with sautéed mushrooms, caramelized onions, melted Swiss, and brewers' mayo on toasted marbled rye. Cooked medium-well.

### VEGGIE DELIGHT 16.50

Dr. Praeger's California veggie patty with Swiss, red pepper pesto, arugula, and tomato on a brioche bun.

## SANDWICHES

Served with house-cut kettle chips or your choice of plain, truffle, or Cajun fries, plus a kosher dill pickle.

### TURKEY MELT 16.50

Deli turkey, white cheddar, bacon, chipotle mayo, and tomato on grilled sourdough.

### SHROOM MELT 16.50

Grilled portobello, fire-roasted pepper pesto, caramelized onions, and provolone on a brioche bun.

### CHICKEN BACON RANCH 16.50

Fried or grilled chicken with buttermilk ranch, lettuce, tomato, bacon, and pepperjack on a brioche bun.

### CLEMSON CHEESESTEAK 16.50

Shaved steak with provolone, white cheddar, stout BBQ, garlic aioli, and crispy onion fritz on a 6" hoagie.

\*Add peppers & onions - 2.00

### BUFFALO CHICKEN SANDWICH 17.00

Fried chicken in house buffalo sauce with crumbled bleu cheese, dill pickles, and jalapeño coleslaw on a brioche bun.

### REUBEN 17.50

Pastrami with Swiss, sauerkraut, and Thousand Island on marbled rye.

#### Substitute:

Cup of soup \$4.00

House or Caesar salad \$1.50

Marinated cucumber salad \$2.50

Tomato medley \$2.50

Gluten-free bun \$2.50

Pretzel bun \$2.50

#### Add-ons

Bacon \$3.50

Over-easy egg \$2.50

Beer cheese \$1.50

## ENTREES

Served with your choice of our House Salad or Caesar Salad

### STUFFED CHICKEN BREAST 22.50

Herb-seasoned chicken breast, oven-baked to perfection and generously stuffed with savory spinach and creamy goat cheese.

### VEGETABLE LASAGNA 21.50

A hearty blend of seasonal vegetables, layered with melty mozzarella, herbed ricotta, and rich house-made marinara, served with a warm dinner roll. \*Vegetarian\*

### MAC & CHEESE 16.50

Creamy house-made cheese sauce, topped with toasted breadcrumbs and shaved parmesan for a rich, savory finish.

#### Add:

Grilled Chicken \$5.00

Marinated Buffalo Chicken \$5.50

Shaved Steak \$6.00

### HERB CRUSTED SALMON 24.50

Perfectly grilled Atlantic salmon, lightly seasoned with thyme, dill, and lemon, served alongside a vibrant roasted tomato medley and flavorful rosemary redskin potatoes.

### PASTA PRIMAVERA 20.50

Delicate penne pasta, lightly coated in lemon garlic oil, tossed with pan-seared seasonal vegetables, and served with a warm dinner roll. \*Vegetarian\*

### FISH N' CHIPS 21.50

Crispy Pacific Cod, double-dipped in our Star Premium Lager beer batter, served with house tartar sauce, zesty jalapeño coleslaw, and a fresh lemon wedge.

## ON THE SIDE

Jalapeño Coleslaw \$3.50

Marinated Cucumber Salad \$4.50

Tomato Medley \$4.50