

28th

restaurant and bar

STARTERS & SHAREABLES		SALADS	
Calamari	14	Caesar Salad	18
Crispy fried calamari served with a lemon wedge and chiptole mayo		Romaine lettuce, parmesan cheese, bacon, and croutons tossed in creamy garlic dressing with a lemon wedge	
Shrimp Bang Bang	17	Summer Salad	17
5 Coconut fried shrimp drizzled with bang bang sauce and served with a side of Asian slaw		Spring mix, romaine lettuce, carrots, cucumber, grape tomatoes, red onion, and pepperoncini peppers tossed in Italian dressing	
Chicken Wings	19	HANDHELDS	
Fried wings served plain or tossed		All Handhelds are served with fries Upgrade to a different side 3	
Chicken Fingers	20	Prime Rib Burger	
Fried and served plain or tossed		Two tender and flavorful ground prime rib beef patties stacked with lettuce, tomato, cheese, onions, pickle and smoked bacon in a toasted brioche bun.	
Truffle Fries	10	Maple Bacon Burger	
Crispy fries tossed in truffle oil, zested Grana Padano cheese, fresh lemon thyme, and lemon garlic aioli		Maple bacon double-smashed patties with caramelized onions, lettuce, tomato, and old white cheddar in a toasted brioche bun.	
ADD-ONS		Grilled Chicken Sandwich	
Grilled Chicken	6	Grilled chicken breast topped with swiss cheese, tomato, and pesto mayo on a toasted Schiacciata herb bread.	
Steak	12	Buffalo Wrap	
Beef Patty	5	A Nobleton classic of grilled or crispy chicken, tossed in buffalo sauce with Swiss cheese, tomato, lettuce, and ranch dressing stuffed in a grilled tortilla.	
Cheese	2	Veggie Burger	
Bacon	2	Veggie Pattie (black beans, whole grains, and vegetables) with lettuce, tomato, cheese, onions and pickles in a toasted brioche bun.	
SAUCES		Steak Sandwich	
Hot Medium Mild		6 oz steaks topped with sautéed onions, peppers, Swiss cheese, and horseradish mayo in a toasted Ciabatta bun.	
Classic BBQ Dry Cajun Lemon Pepper		** All buns are toasted with butter or mayo. Please inform your server of any dietary restrictions **	
Hot ‘n’ Honey			
FEATURED			
Loaded Fries	12		
French fries topped with a mix of cheese, tomatoes, red onions, jalapenos, green onions, and bacon bits. With a drizzle of ancho chipotle sauce and sour cream			



MAINS		SIDES	
Steak and Fries	22	French Fries	side 6 full 9
6 oz NY striploin with fries and lemon garlic aioli		Sweet Potato Fries	side 8 full 12
Chicken Fajitas	25	Onion Rings	side 7 full 10
Chicken served on top of sautéed onions, peppers, jalapeños, and Cajun rice. Accompanied by soft tortillas, sour cream, salsa, guacamole, shredded lettuce and mixed shredded cheese		BEER	
		DRAUGHT	
Steak Fajitas	28	Coors Light	16oz 8.81 Pitcher 23.89
Steak served on top of sautéed onions, peppers, jalapeños, and Cajun rice. Accompanied by soft tortillas, sour cream, salsa, guacamole, shredded lettuce and mixed shredded cheese		Triple Bogey	16oz 8.81 Pitcher 23.89
		Creemore	16oz 9.03 Pitcher 27
		Heineken	16oz 9.75 Pitcher 32
Burrito Bowl	23	CANNED	
BBQ chicken, fajita veggies, Cajun rice, corn, salsa, sour cream, ancho chipotle sauce, shredded lettuce, mixed shredded cheese and crispy onions Served with tortilla chips Add Guacamole 2		Triple Bogey Lager	8.85
		Triple Bogey Light	8.85
		Triple Bogey Amber	8.85
		Coors Light	8.85
		Molson Canadian	8.85
		Coors Original	9.51
		Creemore	9.51
		Heineken	9.51
		Sol	9.51
		Guinness	9.51
		COOLERS	
		White Claw	9.51
		Sandbagger	8.85
		Triple Bogey Transfusion	8.85
		Triple Bogey Cranfusion	8.85
		Triple Bogey Azalea	8.85
		Triple Bogey Half & Half	8.85
		Olé	8.85
		Thornbury Cider	9.51
FEATURED			
Montreal Smoked Meat Sandwich	21		
Seasoned smoked brisket with sauerkraut, Swiss cheese, mustard, and pickle on rye bread. With side of fries			