

## WINE LIST

		bottle	6 oz
<b>PINOT GRIGIO</b>			
inacayal, argentina		\$28	\$8
rich, fresh and floral with citric notes			
<b>SAUVIGNON BLANC</b>			
domaine du tariquet, france		\$28	\$8
fresh and refined with floral notes and an attractive intensity with some minerality			
<b>CHARDONNAY</b>			
grayson, california		\$28	\$8
brilliantly ripe, brisk acidity and good minerality with gentle hints of apple and vanilla flavors			
<b>ROSE</b>			
mas carlot, france		\$28	\$8
rich and medium-bodied with loads of rose petal, wild strawberry and cherry flavor			
<b>PINOT NOIR</b>			
block nine, california		\$36	\$9
beautifully long and rich with ripe cherry and berry flavors			
<b>MERLOT</b>			
domaine de gournier, france		\$28	\$8
deep purple and spicy with blackberry nose and flavors			
<b>MALBEC</b>			
alberto furque, argentina		\$36	\$9
violet-red with a delicate combination of sour cherry, plum and currant aromas			
<b>CABERNET SAUVIGNON</b>			
domaine des cantarelles, france		\$36	\$9
deep, rich and hedonistic with mocha notes			
vigilance, california		\$36	\$9
medium-bodied with black cherry and oaky vanilla aromas leading to ripe cherry, cassis and vanilla flavors			
<b>RED BLEND</b>			
domaine sainte-eugénie le clos, france		\$28	\$8
complex nose of red and black fruits with fine tannins and hints of incense and spices			

## STARTERS

<b>BACON POUTINE</b>	\$9.50
crispy french fries topped with savory brown gravy, crispy bacon and finished with vermont cheese curds	
<b>TEX-MEX NACHOS</b>	\$10.95
corn tortillas with melted fontina cheese sauce, avocado relish, pico de gallo, cilantro cream and orange honey barbecue sauce	
add smoked pulled pork	\$4
<b>STUFFED LONG HOTS</b>	\$10.25
roasted banana peppers layered with italian hot sausage and pomodoro sauce, oven baked and topped with provolone and parmesan cheese	
<b>FLASH FRIED CALAMARI</b>	\$12.50
lemon pepper seasoned with orange horseradish marmalade and cocktail sauce	
<b>CHIPOTLE CHICKEN TENDERS</b>	\$9.75
fresh chicken tenders lightly breaded and fried, tossed in honey chipotle sauce and served on a bed of apple slaw	
<b>CHEESE AND JALAPEÑO QUESADILLA</b>	\$10.25
jumbo garlic herb tortilla stuffed with jalapeños and melted jack and cheddar with pico de gallo and cilantro sour cream	
add smoked pulled pork	\$4
add grilled chicken	\$6
add beef brisket	\$5
<b>VEGGIE FLATBREAD</b>	\$9.75
crispy flatbread topped with artichoke hearts, roasted red peppers, caramelized onions, shaved parmesan and fresh basil	
<b>WINGS - YOUR STYLE!</b>	
5 WINGS	\$7.00
10 WINGS	\$12.75
fresh fried naked wings tossed in your choice of sauce served with celery and blue cheese or herb-butter milk dressing	
sauce choices: classic buffalo, cajun barbecue, orange thai chili	

## CLASSIC SALADS

make it an entree by adding

add grilled chicken \$6  
add grilled salmon \$7

### CLASSIC CAESAR SALAD

hearts of romaine lettuce, garlic croutons and shaved parmesan cheese tossed in house made caesar dressing

### TOSSSED SIDE SALAD

mixed greens, roma tomato, cucumber, red onion and carrot tossed in balsamic vinaigrette

### GREEK SALAD

romaine lettuce, ripe tomato, cucumber, feta cheese, red onion and kalamata olives tossed in house made lemon oregano vinaigrette

## ENTREE SALADS

### SOUTHWEST SHRIMP CAESAR SALAD

\$16.95

grilled romaine lettuce with chipotle caesar vinaigrette, corn salsa, parmesan cheese, garlic croutons and tequila lime marinated shrimp

### SZECHWAN GRILLED CHICKEN SALAD

\$15.95

chopped romaine lettuce topped with carrot, red onion, daikon radish, cilantro, cherry tomatoes and buckwheat noodles tossed with chopped peanuts and sliced grilled and chilled chicken breast in szechwan peanut vinaigrette

### \*GRILLED SALMON SALAD

\$17.95

mixed greens with sliced strawberries, avocado, mango and glazed almonds tossed in orange champagne vinaigrette

### 1757 CHOPPED SALAD

\$11.95

hearts of romaine tossed in cherry vinaigrette topped with bacon, hard cooked egg, dried cherries, apple smoked ham, roasted turkey and smoked gouda

### TWO SCOOP

\$11.95

a scoop of classic tuna salad and 1757 signature chicken salad on a bed of mixed field greens with sliced tomatoes and cooked eggs

## SOUPS

### SOUP OF THE DAY

CUP \$4 / BOWL \$6

### RT. 66 CHILI

CUP \$4 / BOWL \$7

served with cheese, sour cream and red onion

## QUICK COMBO

### CHOOSE TWO

\$11.25

cup of soup or chili,  
half classic salad,  
half classic sandwich

## THE BURGERS

all burgers served with a choice of side: apple slaw, fruit salad, french fries, dill cucumber salad, or potato chips

### \*SIMPLY SIRLOIN BURGER

\$10.50

a half pound of ground sirloin, seasoned to perfection and grilled to order served on a toasted brioche toll with baby arugula, vine ripened tomato, red onion & pickles

add american, swiss, smoked gouda,

provolone, or blue cheese

add smoked bacon

\$1

\$1.50

### MEATLOAF BURGER

\$10.95

a thick cut slab of bacon wrapped meatloaf griddled and topped with a sweet and tangy tomato sauce served on toasted euro white bread with caramelized onions

### \*SMOKEHOUSE BURGER

\$12.95

a half pound of ground sirloin grilled to order topped with house-cured bacon, smoked gouda, fried onion and our famous spicy burger sauce

### SOUTHWEST TURKEY BURGER

\$11.95

a half pound of lean ground turkey seasoned and seared till done, topped with avocado relish, pico de gallo and baby arugula served on a toasted brioche roll

\*Consumer Advisory: The consumption of raw or undercooked foods such as meat, fish, shellfish or eggs which contain harmful bacteria, may cause serious illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

# SANDWICHES & MAINS

sandwiches served with your choice of side: apple slaw, fruit salad, french fries or potato chips

## CLASSIC SANDWICHES

1757 SIGNATURE CHICKEN SALAD	\$9.50
chef's fresh chicken salad on griddled euro white bread with baby arugula and sliced tomato	
ROASTED TURKEY DELUXE	\$11.75
oven roasted turkey breast piled high with crisp bacon, baby arugula, sliced tomato, swiss cheese and herb aioli on toasted euro white bread	
SMOKED BRISKET FRENCH DIP	\$11.50
thin slices of slow-smoked beef brisket, whole grain mustard and swiss cheese on toasted ciabatta with au jus	

## MAINS

CLASSIC ITALIAN MEATBALL SANDWICH	\$11.95
all-beef meatballs simmered in a tomato pomodoro sauce with provolone cheese served on a toasted french roll	
HOUSE CURED B.L.T.	\$13.25
house-made bacon cured for seven days in brown sugar and spices and hickory smoked. a full half pound griddled to order on toasted euro white bread with iceberg lettuce, vine ripened tomato and mayo	
MESQUITE CHICKEN SANDWICH	\$11.95
slow smoked chicken breast sliced and griddled served on toasted ciabatta with cream cheese, baby arugula and topped with apple jalapeno relish	
SMOKED BRISKET TACOS	\$12.95
house-smoked beef brisket on flour tortillas with red cabbage, baby arugula, corn salsa and cilantro cream	
*BLACKENED TUNA TACOS	\$15.50
seared RARE blackened ahi tuna finished with vinegar slaw, pico de gallo, diced mango and cilantro cream	
ITALIAN HOT BEEF SANDWICH	\$11.95
thin-sliced top round of beef simmered in spicy italian au jus served on a toasted hoagie roll with chicago HOT pepper giardiniera	
ST. LOUIS BARBEQUE PULLED PORK	\$10.50
house smoked slow roasted pulled pork and cajun barbecue sauce topped with apple coleslaw on a toasted brioche roll	

# THE PASTAS

MEATBALLS AND PASTA	\$12.95
all-beef meatballs tossed in a tomato pomodoro sauce and served over pappardelle pasta	
SHRIMP & GNOCHI	\$13.75
delicate pasta dumplings tossed in vodka tomato sauce and finished with provolone cheese, baked and topped with grilled shrimp and fresh basil	
CHEESE RAVIOLI	\$12.95
six jumbo raviolis stuffed with three cheeses and simmered in classic pomodoro sauce.	
CHICKEN PENNE	\$13.25
chicken breast tossed with asparagus and capers in a natural sauce with fresh basil, black pepper and parmesan cheese	

## DESSERTS

PEANUT BUTTER PIE	\$6.95
chocolate cookie crust layered with milk chocolate and peanut butter mousse topped with chocolate glaze and peanut butter cups	
NEW YORK CHEESE CAKE	\$6.95
a thick slice of traditional vanilla cheesecake finished with raspberry sauce and whipped cream	
SORBET	\$3.95
seasonal selection with berry garnish	
VANILLA BEAN ICE CREAM	\$4.25
topped with chocolate sauce	

## KIDS MENU

all items \$5.95 for our little golfers under 12

GRILLED HOT DOG WITH FRENCH FRIES

GRILLED CHEESE WITH FRENCH FRIES

PASTA WITH BUTTER OR POMODORO

GRILLED CHICKEN WITH VEGETABLES

BATTERED CHICKEN FINGERS WITH FRENCH FRIES