



APPETIZERS

SOUTHWEST CHICKEN EGGROLLS

12

served with cilantro ranch over a bed of baby arugula.

BAM BAM SHRIMP

15

popcorn shrimp tossed in homemade bam bam sauce.

CHICKEN WINGS DF, GF

16

wings tossed in choice of bbq, buffalo, or sweet thai chili served with carrots and celery.

WHIPPED GOAT CHEESE VEG

15

topped with honey and spiced almonds served with greek-style pita.

PROSCIUTTO & PEAR FLATBREAD

16

a refined blend of savory and sweet, this artisan flatbread features thinly sliced prosciutto layered over roasted pear, finished with crumbled gorgonzola, and drizzled with wildflower honey. baked on a crisp, hand-stretched crust and garnished with wild arugula. it's a sophisticated starter that balances elegance with bold flavor.

FILET & HUMMUS

16

served with warm naan bread and vegetables.

CORN & CRAB FRITTERS

16

delicately crisp fritters featuring sweet corn and premium lump crab, lightly seasoned and golden fried to perfection, served with sweet corn aioli.

TRIO DIP & CHIPS VEG

15

house-made fire-roasted tomato salsa, guacamole pico, poblano queso, and fresh fried corn tortilla chips.

LOADED POTATO TARTINES

14

crisp roasted potato skins layered with aged cheddar, bacon lardons, and chive crème fraîche. finished with a touch of smoked paprika and microgreens, these elegant tartines offer a twist on a classic comfort dish, perfect for sharing or for savoring solo.

MOZZARELLA STICKS VEG

12

decadent, gooey mozzarella wrapped in a golden crust, served with our signature marinara and a whisper of olive oil.

SOUP & SALADS

SALAD ADDITIONS - CHICKEN 7, SHRIMP 8, SALMON 9

SOUP OF THE DAY

5 / 8

ASK YOUR SERVER ABOUT THE SOUP OF THE DAY

FATTOUSH VEG, DF

8 / 12

chopped romaine, mixed field greens, cherry tomatoes, cucumbers, radishes, green bell pepper, sumac mint fattoush dressing, with crispy pita chips.

COUNTRY CLUB COBB WITH CHICKEN

16

a spin on the classic: crisp romaine and artisan greens layered with marinated grilled chicken breast smoked bacon, cherry tomatoes, avocado, hard cooked egg, and crumbled cheddar sunflower seeds. Finished with house-made buttermilk ranch and a touch of elegance.

WARM SHAVED BRUSSEL SPROUT SALAD WITH BACON VINAIGRETTE

13

tender sweet brussels sprouts finely shaved and gently wilted, tossed in a warm bacon vinaigrette with crispy lardons, sweet shallots, and a hint of dijon. finished with spiced candied pecans and shaved parmesan for a savory crunch and nutty depth.

ROASTED PEAR, SWEET POTATO, & RADICCHIO SALAD DF, GF, VEG

15

roasted pear and golden sweet potatoes a top crisp radicchio and baby greens, accented with spiced walnuts and a maple-sherry vinaigrette. a blend of autumnal flavors with a touch of rustic country club charm.

CAESAR SALAD WITH MARINATED GRILLED CHICKEN

17

marinated grilled chicken served over crisp romaine hearts, tossed in caesar dressing with hints of anchovy and lemon zest. garnished with shaved parmesan and garlic croutons for a refined finish.



HANDHELDS

CHOICE OF 1 SIDE

OPEN FIRE BURGER

your choice of cheese, on a brioche bun, lettuce, heirloom tomato, onion, and pickle.

16

CUBANO

smoked pork, ham, salami, dijon mustard, pickles, swiss cheese, on traditional pan cubano bread.

14

CRESTVIEW CHICKEN QUESADILLA

a mixture of cheddar cheese and pepper jack melted in a grilled tomato and herb tortilla, and stuffed with chicken, served with a side of housemade salsa and chipotle sour cream.

15

CAJUN MAHI TACOS

3 blackened mahi flour tortilla tacos stuffed with corn slaw and topped with avocado sauce.

14

APPLE BRANDY CHICKEN SANDWICH

a grilled chicken breast marinated with italian herb dressing grilled and topped with cheddar cheese, bacon, and seared apple on a brioche bun.

14

CHICKEN TENDERS

served with a choice of a side and your choice of dipping sauce.

15

CLUB SANDWICH

ham, turkey, bacon, green leaf lettuce, tomato, american cheese, and mayo. choose from white or wheat for your bread.

14

HARVEY'S FAMOUS REUBEN

Chef Harvey starts by slow cooking corned beef brisket for hours on end. then chops it up and blends it together with tangy european sauerkraut, thick cut baby swiss and Chef Harvey's special 1000 horseradish dressing placed upon butter toasted Jewish rye bread.

18

FARMYARD BURGER

a savory blend of breakfast and burger classics. grilled beef patty, pepper jack cheese, crispy bacon and a farm fresh over easy egg stacked on a toasted english muffin for a rustic yet refined burger experience.

18

ICT CHEESE STEAK

thinly sliced ribeye, seared to order and layered with sauteed peppers, sweet onions, and melted provolone on a butter toasted hoagie roll. a Wichita-inspired classic.

18

SIDES

ALL SIDES ARE \$3.50

BROCCOLI GF, VEG, V

GREEN BEANS GF, VEG, V

ASPARAGUS GF, VEG, V

WILD RICE GF, VEG, V

HOUSE CHIPS GF, V

MASHED POTATOES GF, V

POTATO FRIES V, GF, VEG

SWEET POTATO FRIES VEG, GF, V

ONION RINGS V

COTTAGE CHEESE V

MACARONI & CHEESE V

FATTOUSH SALAD V

CAESAR SALAD V



PASTAS

SERVED WITH CHOICE OF FATTOUSH OR SIDE CAESAR SALAD

BUCATINI & SLOW BRAISED PORK RAGU 18

bucatini pasta enveloped in a rich slow-braised pork ragu, simmered with heirloom tomatoes, garlic, fresh herbs, red wine reduction, and topped with shaved pecorino romano. a rustic italian classic, elevated with depth and elegance.

SHRIMP SCAMPI FETTUCCINE ALFREDO 22

shrimp cooked scampi style and placed on top of fettuccine alfredo. spicy option available.

SEAFOOD RAVIOLI WITH LOBSTER SAUCE 30

pasta pillows filled with a luxurious blend of lobster, scallops, and shrimp. finished in a rich lobster cream sauce infused with wine and fresh herbs, and a touch of citrus zest for balance. a refined celebration of coastal flavors.

TRIPTYCH RAVIOLI VEG 20

a trio of handcrafted ravioli showcasing distinct seasonal flavors: vibrant pesto florentine, delicate asparagus with mascarpone and earthy portobello with cheese. served elegantly with a velvety alfredo sauce. a harmonious plate that celebrates variety and finesse.

ENTREES

SERVED WITH CHOICE OF FATTOUSH OR SIDE CAESAR SALAD

MEDITERRANEAN SALMON GF 28

mediterranean-inspired salmon full of herby flavor from a balsamic, basil, and cilantro marinade. served with asparagus and wild rice.

CORNED BEEF & CABBAGE GF 28

slow roasted corned beef brisket sliced thick and tender. served along with buttery braised green cabbage, tri-color potatoes, baby carrots, and a creamy parsley sauce. classic and comforting.

SHEPHERD'S PIE GF 17

a traditional favorite made with seasoned ground lamb and vegetables in a rich, savory gravy, topped with creamy mashed potatoes and baked until golden brown. rustic, warming, and deeply satisfying.

BOARS BLADE GF 32

a thick-cut, bone in pork ribeye fire-grilled and finished with a rich cognac peppercorn cream sauce, buttery mashed potatoes, and asparagus. rustic, robust, and unapologetically hearty.

8oz FILET MIGNON 45

a grilled 8oz center cut filet mignon topped with tender sweet lump crab, asparagus mornay sauce, and mashed potatoes. a timeless classic, sophisticated, and delicious.

16oz RIBEYE GF 38

a grilled 16oz well-marbled ribeye topped with chimichurri compound butter. roasted tri-color potatoes and green beans. meat and potatoes at their finest.

FRENCHED CHICKEN BREAST GF 22

crispy skin on juicy, brined chicken breast fire roasted with a decadent shallot-mustard sauce. served with wild rice and broccoli. the lighter side of fancy.

ANYTHING ON THE MENU CAN BE MADE INTO A WRAP FOR \$2.00

CHEF JEREMIAH HARVEY

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Gluten Free, Vegan, Dairy Free and Vegetarian options are denoted with GF, V, DF, and VEG*