



RIDERS CLUB MENU

JUNE 8TH 7:05

Smoked turkey corn chowder
Grilled pork cutlets with honey mustard BBQ sauce
Vegan quinoa and black beans with roasted tomatoes
Green chile rice pilaf
Jicama salad with honey lime vinaigrette
Grilled pineapple salad
Garden salad with assorted dressings

JUNE 9TH 7:05

Grilled flank steak gyros with jalapeno tzatziki
Seared chicken paillards with marsala mushroom sauce
Zucchini spears with lemon garlic butter
Roasted vegetable lasagna
Marinated artichoke salad
Mediterranean farro salad
Mixed greens salad with assorted dressings

JUNE 10TH 7:05

Hickory smoked sirloin with 57 cream sauce
Smoked sausage with BBQ grilled onions and peppers
Grilled corn on the cob with herb butter
Twice baked potatoes
Creole mustard potato salad
Creamy southern coleslaw
Baby spinach salad with assorted dressings





RIDERS CLUB MENU

JUNE 11TH 7:05

Tortilla crusted tilapia with poblano cream sauce
Southwestern chicken and dumplings
Steamed vegetable medley
Ranch style beans with smoked onions
Loaded baked potato salad
Cucumber salad with pickled red onions
Garden salad with assorted dressings

JUNE 12TH 7:05

Beef bourguignon
Honey-bourbon glazed roasted chicken
Sautéed kale with balsamic strawberry jam
Roasted garlic mashed potatoes
Grilled asparagus salad
Red pepper hummus with pita toast
Romaine salad with assorted dressings

JUNE 13TH 6:05

Hickory smoked brisket with Dr. Pepper BBQ sauce
Buttermilk breaded fried chicken with Nashville style hot sauce
Cider braised collard greens
Three cheese mac and cheese
Home-style mustard potato salad
Vegetable display with house ranch dip
Mixed greens salad with assorted dressing

