

Buck's

| Starters |

Fried Oysters Rockefeller

Spinach ouzo béchamel 13

Crab Cake

Fried green tomato, mornay, bacon, 13

Fried Green Tomato and Beef Tips

Spring onion jam, bourbon ranch cream sauce

11.5

Arancini Di Riso

Risotto balls stuffed with blue cheese, fontina, peas, artichokes, balsamic reduction & marinara 12

Bacon Wrapped Shrimp

Apple curry chutney, jalapeño pineapple salsa

12.5

Baked Flatbread

Topped with seasonal roasted vegetables and cheese, finished with olive oil and balsamic reduction 10

Cheese Plate

Fresh Cheeses, fruits, grilled baguette 13

Bean Cakes

Saffron aioli, roasted mushrooms, tomato jalapeño relish 11

| Restaurant & Bar |

| Salads |

House

Baby greens, cucumber, shallots, bleu cheese, spiced walnuts, maple balsamic vinaigrette 7

Bibb

Apples, almonds, bleu cheese, shallots, raspberry vinaigrette 9

Caesar

Romaine hearts, aged parmesan, sourdough croutons, parmesan crisp, Caesar dressing 8

Wedge Salad

Iceberg, bacon, cranberry, pecans, yellow tomato puree with Pilsner Ranch or Newcastle Bleu dressing 7.5

BLT Spinach Salad

Arugula in pilsner ranch, spinach with bacon balsamic vinaigrette, fried green tomato, bacon, egg, red onion & smoked gouda 9

Tomato Blue Cheese Bisque

Or

Soup Du Jour

Bowl 6

Cup 4

1 Entrees 1

*Filet Mignon

Cast iron seared, bleu cheese, bordelaise sauce, potato of the day,
asparagus 37



*New York Strip

charred broccolini, creamy polenta, grilled shrimp chimichurri 39

*Rack of Lamb

Coffee cocoa encrusted, spring onion jam, creamy polenta
asparagus, balsamic reduction 36



*Pork Chop

Maple bourbon glazed, sweet potato mousse,
fingerling potatoes, crispy brussels sprouts , topped with smoked gouda, 29



1 Longtime House Specialties 1

Crispy Fish with Hot Sweet Chili

Tender cod sautéed in sesame oil, bell peppers & red onions in a Hot sweet chili sauce
over jasmine rice 24



Spicy Cantonese Noodles

Stir fried veggies & chicken sautéed in sesame oil with Thai chili sauce,
hoisin, egg 20

(Substitute shrimp, or *beef 6) Vegetarian available



\$5 charge for split entrees

*(Uncooked or undercooked)

Consuming raw or undercooked foods may increase risk of foodborne illness

Entrees

Bourbon Chicken Saltimbocca

Pecan encrusted, country ham stuffed, fontina cheese & sage bourbon sauce, potato of the day, asparagus 25



Country Fried Quail

Stuffed with our house sausage dressing, bourbon peppercorn gravy, potato of the day, crispy brussels sprouts 26

*Grilled Scottish Salmon

Herb crust, fingerling potatoes, charred broccolini, saffron aioli, tomato jalapeno relish, grilled shrimp 31



*Pan Seared Scallops

Wilted greens, sweet corn puree, grape tomatoes, roasted beets, gnocchi 31

Pesto Linguine

Mushrooms, shallots, spinach, grape tomatoes, house sausage, in a white wine and pesto cream 19

(add shrimp or *scallops 6)



Risotto

Roasted mushrooms, caramelized onion and seasonal vegetables, crispy brussels sprouts 17 (add shrimp or *scallop 6)



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