



BALLARD'S

IN THE ATRIUM

Appetizers

Colossal Shrimp Cocktail ... 19 GF

Poached White Tiger Shrimp with Fresh Grated Horseradish and Lemon Chili Sauce

Blue Lump Crab Cake ... 18

Lemon Dill Remoulade

Artisan Cheese Board...18

Selection of Artisan Cheeses, Nuts, Olives, Fruits and Spreads served with House-made Crackers and Bread

Honey Garlic Wings ... 15 GF

Chicken Wings tossed in a Honey Garlic Sauce with Picked Cilantro, Avocado and a Crunchy Asian Slaw

Roasted Garlic Hummus...14

Smooth Puree of Chickpeas and Lemon Tahini, Toasted Pine Nuts, Olive and Artichoke Heart Tapenade served with Pita Bread

Tomato Basil Bisque ... 12

With Toasted French Baguette

French Onion Soup ... 12

Mélange of Caramelized Onions slow simmered in Veal Stock and Sherry, topped with Gruyere Cheese Crostini

Soup du Jour ... 11

Ask for Today's Selection

Beverage Selection

Selection of Juices ... 6

Freshly Squeezed Orange, Cranberry, Tomato, Grapefruit, Apple, V8

Soft Drinks ... 4

Freshly Brewed Starbucks® Coffee or Espresso ... 6

Selection of Tea Forté Hot Teas ... 5

Caffè Latte or Cappuccino ... 6

Ice Cold Milk, Chocolate Milk ... 4



GF - All items marked are prepared as gluten free. Please ask your server about gluten-free options for other menu items.

For parties of 8 or more, a 15% gratuity and applicable taxes will be added to your check.



Salads

Ballard's House . . . 8

Mixed Greens and Chopped Iceberg Lettuce, Cherry Tomatoes,
Fresh Croutons, Shaved Red Onion and Cucumbers

Caesar . . . 14

Chopped Hearts of Romaine, Shaved Pecorino Cheese and
Garlic Croutons tossed in a Traditional Caesar Dressing

Add Chicken...5 Add Salmon...7

Entrée Salads

Black & Bleu Steak . . . 28

Sliced Cajun Spiced Club Cut New York Strip Steak with Iceberg Romaine Blend,
Gorgonzola Cheese Crumbles, Roasted Tomatoes, Crispy Tobacco Onions and
House-made Bleu Cheese Dressing

Sesame Salmon . . . 21 GF

Seared Sesame Salmon on a bed of Napa Cabbage, Edamame, Julienned Peppers,
Carrots, Sugar Snap Peas and Toasted Cashews tossed in Honey Miso Vinaigrette

Southwest Chicken . . . 19 GF

Iceberg and Romaine Blend topped with Roasted Sweet Corn, Black Beans,
Fresh Tomatoes, Avocado, Red Onion, Crisp Tortilla Strips and Honey Chipotle Chicken
served with Cilantro Ranch Dressing

Artisan Pizzas

Rustic Four Cheese . . . 15

House-made Crushed Italian Roasted Tomato Sauce, Manchego,
Pecorino, Mozzarella, Provolone and Sweet Basil

Add Pepperoni . . . 2

Chicken Florentine . . . 17

Boursin Cheese, Grilled Chicken, Garlic Roasted Tomato, Fresh Spinach and Fresh
Mozzarella

Margherita . . . 15

Tomatoes, Fresh Mozzarella, Garlic Oil and Sweet Basil Pesto

Mushroom and Artichoke . . . 15

House-made Crushed Italian Roasted Tomato Sauce, Blend of Local Mushrooms,
Marinated Artichokes, Capriole Farms Goat Cheese, Kalamata Olives and Piquillo Peppers

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Sandwiches

Served with Your Choice of Fries, House-made Chips or Fresh Fruit Cup
Substitute Udi's Gluten Free Bread on any Sandwich ... 2
Split Plate Fee 5 per Split

Signature Ballard's Burger ... 20

8 oz. Wagyu Beef Patty, Frizzled Leeks, Gorgonzola Cheese and Chive Aioli on a House-made Brioche Bun
Add Bacon ... 2

Classic Wagyu Beef Burger ... 20

8 oz. Wagyu Beef Patty, Lettuce, Tomato, Onion, Mayonnaise and House Pickles with Choice of American, Aged White Cheddar or Swiss Cheese on a House-made Brioche Bun
Add Bacon ... 2

Ballard's Club ... 17

Nueske's Smoked Turkey, Crisp Bacon, Tomato, Romaine Lettuce, Aged White Cheddar and Basil Aioli on toasted House-made Focaccia

Reuben ... 17

Black Angus Corned Beef, Sauerkraut, Russian Dressing and Swiss Cheese on House-made Rye Hoagie

Portabella Gyro ... 16

Fire Roasted Portabella Mushroom, Sliced Cucumbers, Baby Spinach, Persian Feta, Hummus and Kalamata Olives wrapped in a warm Pita served with Cilantro Yogurt

West Baden Tuna Salad or Chicken Salad Croissant ... 16

Soup & Half Sandwich ... 17

Choice of Soup and Half of Chicken or Tuna Salad Croissant or Ballard's Club

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Nuts, shellfish, gluten products, dairy and eggs are used in this kitchen.

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Children's Selection

For Children 12 years or younger

Served with your choice of Fries, House-made Chips or Applesauce

Grilled Cheese Sandwich . . . 8

American Cheese on Toasted White Bread

Chicken Tenders . . . 8

Three Crispy Chicken Tenders with Your Choice of Dipping Sauce

Cheeseburger . . . 8

Mini Corn Dogs . . . 8

Mac & Cheese . . . 8

Dinner Entrées

(Available 5pm-10pm)

Steak & Frites . . . 43 GF

Grilled 6 oz. Filet with Truffle Fries, Herb Butter and Cabernet Demi-Glace

Trout Amandine . . . 37

Ruby Red Trout, Wild Rice Pilaf, Broccoli, and Almond Brown Butter

Roasted Chicken . . . 35 GF

Airline Chicken Breast with Mushroom Risotto and Grilled Asparagus

Pad Thai . . . 24 GF

Fried Tofu, Rice Noodles, Asian Vegetables, Enoki Mushrooms and Peanuts

Desserts

West Baden Signature Chocolate Dome . . . 13

Chocolate Mousse layered with Chocolate Cake and Ganache Shell

Old Fashioned Cheesecake . . . 11

Seasonal Fruit Compote and Fresh Whipped Cream

Hummingbird Cake . . . 11

Layered Banana and Pineapple Cake enrobed in Cream Cheese Icing and garnished with Candied Mixed Nuts and Caramel Sauce

Brownie Sundae . . . 9

With Chocolate Sauce and Vanilla Bean Ice Cream

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