



## Appetizers

### Colossal Shrimp Cocktail...19 **GF**

Poached Black Tiger Shrimp with Fresh Grated Horseradish and Lemon Chili Sauce.

### Artisan Cheese Board...18

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

### Asian Wings...16 **GF**

Chicken Wings tossed in a Honey Sriracha Sauce with Picked Cilantro and Kimchi.

### Roasted Garlic Hummus...14

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

### Spinach Artichoke Dip...12

With Warm Blue, Red and White Tortilla Chips.

### Smoked Chicken Quesadilla...15

Cherrywood Smoked Chicken and Aged Cheddar Blend grilled in a Black Bean Tortilla with Grilled Avocado, Roasted Piquillo Pepper Salsa and Sour Cream.

### French Onion Soup...12

M lange of Caramelized Onions slow simmered in Veal Stock and Sherry, topped with Gruyere Cheese Crostini.

### Soup du Jour...11

Please ask about today's selection.

## Salads

### Ballard's House...8

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

### Small Caesar...8

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

### Chicken Caesar...19

Chopped Hearts of Romaine, Shaved Pecorino Cheese and Garlic Croutons tossed in a Traditional Caesar Dressing. Also available as a wrap.

*Substitute Salmon...21*

### Black & Blue Steak...28

Sliced Cajun Spiced Club Cut New York Strip Steak with Iceberg Romaine Blend, Blue Cheese Crumbles, Grilled Tomatoes, Soft Boiled Egg, Crispy Shallots and House-Made Blue Cheese Dressing.

## Artisan Pizzas

### Rustic Cheese Pizza...15

With Roasted Tomato Sauce and Fresh Mozzarella Cheese.

*Add Pepperoni...2*

### Chorizo Pizza...17

Sliced Chorizo Sausage, Caramelized Onions, Pequillo Pepper, Spanish Blend Olives, Roasted Tomato Sauce and Manchego-Mozzarella Blend.

### Margherita Pizza...17

Roasted Tomato Sauce, Fresh Mozzarella and Basil.



## Sandwiches

*Served with your choice of Fries, House-Made Chips or Fresh Fruit Cup.*

### Signature Ballard's Burger...22

8 oz. Wagyu Beef Patty or Beyond Burger with Frizzled Leeks, Gorgonzola Cheese and Chive Aioli on a Brioche Bun.  
*Add Bacon...2*

### Classic Wagyu Beef Burger...20

8 oz. Wagyu Beef Patty or Beyond Burger with Lettuce, Tomato, Onion, House Pickles and Choice of American, Cheddar or Swiss Cheese on a Brioche Bun.  
*Add Bacon...2*

### Ballard's Club...17

Sliced Turkey, Ham, Crisp Bacon, Lettuce, Tomato, Cheddar Cheese and Mayonnaise on Toasted House-Made Focaccia.

### West Baden Chicken Salad Croissant...16

House-Made White Meat Chicken Salad with Grapes and Toasted Pecans on a Flaky, Buttery Croissant.

### Soup & Half Sandwich...16

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

## Dinner Entrées

*Available 5pm - 9pm*

### New York Strip...50 **GF**

12 oz. Strip Steak with Duck Fat Roasted Potatoes and Grilled Asparagus.

### Steak and Frites...43 **GF**

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

### Double Bone-In Pork Chop...38 **GF**

Served with Sweet Plantain Rice Pilaf, Wilted Spinach and Balsamic Glaze.

### Jumbo Lump Crab Cakes...38

With Stone-Ground Grits and Étouffée Sauce.

### Chicken Penne Vodka...34

Grilled Chicken, Penne Pasta and Italian Tomatoes sautéed in Creamy Vodka Sauce and topped with Parmesan Cheese.

### Pan Seared Salmon...36 **GF**

Antarctic Salmon with Sweet Corn and Fingerling Potato Succotash.

## Desserts

### West Baden Signature Chocolate Dome...13

Rich Chocolate Mousse and Spongy Chocolate Cake cloaked in a Soft Ganache Shell.

### Old Fashioned Cheesecake...11

With 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.

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.



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

*Split plate fee \$5.*