

APPETIZERS

Fish Fingers

White fish breaded and coated with cornflakes, lightly fried, and served with our homemade creamy tartar sauce.

\$11.55

Seared Ahi Tuna

Sesame seed crusted ahi tuna on a bed of cabbage slaw, with almonds, and topped with wonton crisps.

\$15.55

Onion Rings

Hand breaded onion rings, served with a zesty tiger sauce.

\$8.95

Chicken Tenders

The best hand breaded, beer battered fried chicken around, golden brown and crispy, served with honey mustard.

\$11.95

Quesadillas

Grilled chicken or steak, with melted monterey jack/cheddar cheeses, in a flour tortilla, with homemade salsa, and sour cream.

Chicken \$12.55 | Steak \$14.55

Chicken Wings

Eight fried chicken wings, served with celery, and your choice of dipping sauce.

\$Market Price

SALADS & SOUPS

Served with your choice of dressing:

Honey Mustard, Ranch, Bleu Cheese, Apple Cider Vinaigrette, Balsamic Vinaigrette, Raspberry Vinaigrette, or Thousand Island.

 **The Villages Grown** | This symbol represents our dishes that incorporate ingredients sourced from The Villages Grown: a local, sustainable farm dedicated to producing fresh, quality foods. Ask your server for more details.

Nut Berry Salad

Mixed greens topped with candied pecans, blueberries, feta cheese, tomatoes, red onions, and seasoned grilled chicken.

\$14.55

Hometown Salad

Crystal lettuce, watermelon radish, kohlrabi microgreens, broccoli microgreens, heirloom cherry tomatoes, english cucumber, basil (all of these ingredients in this salad were grown right here in The Villages).

\$14.55

Taco Salad

Your choice of seasoned chicken or beef on a bed of romaine lettuce, topped with tomatoes, monterey jack/cheddar cheeses, served with our homemade salsa, and sour cream.

Chicken \$11.95 | Beef \$12.50

Chicken, Apple & Goat Cheese Salad

Mixed greens topped with roasted apple rings, goat cheese, tomatoes, red onions, croutons, and seasoned grilled chicken.

\$12.95

Cobb Salad

Mixed greens topped with applewood bacon, roasted turkey, avocado, tomatoes, bleu cheese crumbles, egg, and croutons.

\$14.55

Tierra Salad \$6.75

Tierra Homemade Chili

Made fresh with ground beef, sausage, kidney beans, and whole kernel corn.

Cup \$5.55 | Bowl \$6.55

Caesar Salad

Fresh romaine lettuce tossed with caesar dressing, topped with croutons, and parmesan cheese.

\$10.95

Loaded with cheese, onions, and sour cream.

Cup \$6.55 | Bowl \$7.55

With: Grilled Chicken \$12.95

Grilled Shrimp \$13.95

Grilled Salmon \$16.95

Chef's Soup of the Day

Cup \$5.55 | Bowl \$6.55

PASTAS

Shrimp Farfalle

Sautéed shrimp with garlic, basil, diced tomatoes, spinach, extra virgin olive oil, tossed with farfalle pasta, and finished with fresh mozzarella.

\$18.95

Chicken Parmesan

Hand breaded chicken breast, topped with our homemade marinara, provolone cheese, and served on a bed of linguini

\$17.95

Garden Pasta

Fresh vegetables blended with our homemade marinara, farfalle pasta, topped with mozzarella cheese.

\$15.95

Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. A discretionary 20% gratuity will be added to parties of 6 or more.

ENTREES

Entrees include your choice of two sides.

Haddock

Beer-battered and fried
or baked with a buttery cracker crust.
\$16.55

Grilled Salmon

Hand cut grilled salmon with a
bourbon glaze.
\$20.95

Chicken Caprese

Grilled chicken breast, topped with
fresh roma tomatoes, mozzarella cheese,
drizzled with a balsamic reduction, and
garnished with fresh basil.
\$16.50

Filet and Shrimp

Grilled 6 oz. center cut filet and
shrimp on a demi-glace mirror.
\$26.95

Pork Medallions

Marinated grilled pork tenderloin,
topped with mushrooms, and house gravy.
\$17.95

Pot Roast

Tender beef slow roasted with celery,
onions, and carrots, in a beef gravy.
\$15.95

Shrimp Casserole

Shrimp baked with fresh seafood
in a creamy cracker crust.
\$19.95

Ribeye Steak

Grilled 10 oz. ribeye.
\$27.95

SPECIALTY SANDWICHES

Sandwiches include your choice of one side.

Philly Cheesesteak

Slow roasted ribeye with sautéed onions,
topped with melted provolone cheese,
and served on a hoagie roll.
\$14.55

French Dip

Slow roasted ribeye, hand carved,
served on a hoagie roll with au jus.
\$13.95

Burgers

Served with lettuce, tomato,
onion, and pickle.

Original Burger
\$12.95

Bacon Cheeseburger
\$14.95

Mushroom & Swiss Burger
\$14.55

Tuna Melt

Homemade tuna salad, tomatoes, and
swiss cheese, grilled on rye bread.
\$12.50

Extras: Cheese \$.60 / Bacon \$1.50 / Sautéed Mushrooms \$1.00
Sautéed Peppers \$1.00 / Sautéed Onions \$.75

SIDES

- Mashed Potatoes \$3.95
- Baked Sweet Potato \$3.95
- Vegetable of the Day \$3.95
- French Fries \$3.95
- Cole Slaw \$3.95
- Creamy Macaroni Salad \$3.95
- Fresh Fried Chips \$3.95

Substitute any side for:

- Tierra Salad \$3.80
- Side Caesar Salad \$3.80
- Chef's Soup of the Day
Cup \$2.60
- Tierra Homemade Chili
Cup \$2.60
- Tierra Loaded Chili
Cup \$3.60

BASKETS

- Fresh Fried Chips \$4.95
- French Fries \$5.95

DESSERT

- Royal Macadamia Sundae
\$7.50
- Mike's Key Lime Pie
\$6.95
- Salted Caramel Cheesecake
\$7.99