

APPETIZERS

- Classic Deviled Eggs with Red Pepper Aioli**\$7
- Loaded Deviled Eggs**.....add \$1.50
- Spinach & Artichoke Dip**..... \$13
chopped spinach, mozzarella, garlic pita chips
- Fried Green Tomatoes** \$12
pimento cheese, spicy mayo
- Peel & Eat Shrimp** 1/2 lb \$12, 1 lb \$22
old bay, cocktail sauce, butter
- Bull Wings**..... 1/2 doz. - \$9, 1 doz. - \$16
hot, mild, cola bbq, Old Bay, gochujang sauce
- Fried Pickles**\$10
cornmeal crusted, ranch
- Beer Battered Onion Rings** \$10
cola bbq, ranch
- Korean BBQ Cauliflower breaded & fried**..... \$11
gochujang sauce, buttermilk ranch, sesame seed, green onion
- Cheesy Bacon Fries**..... \$10
queso, bacon bits, ranch
- Giant Bavarian Pretzel**\$12
queso, spicy mustard
- Buckin' Bull Nachos**..... 1/2 \$12 Full \$18
seasoned ground beef, chicken or pork, queso, pico de gallo, black beans, jalapeno, tortilla chips, salsa & sour cream
- Homemade Philly Cheesesteak Eggrolls** \$15
spicy mayo

SALADS & SOUPS

add to any salad, * steak- \$9 * salmon - \$8,
chicken- \$7 or shrimp - \$8

Dressings: ranch, avocado ranch, bleu cheese, 1000 island,
honey mustard, balsamic, caesar

- House**\$8 or \$13
romaine, cucumber, tomato, red onion, chopped hard boiled egg, cheese, croutons
- Caesar**\$8 or \$13
romaine, shaved parmesan, croutons
- Gam's Napa Salad** \$15
chopped napa cabbage, red onion, mandarin oranges, toasted almonds, crunchy ramen, sesame seeds, green onion, housemade soy vinaigrette
- Chef's Salad**\$17
turkey, ham, bacon, guacamole, hard boiled egg, cheddar cheese, romaine, choice of dressing
- Taco Salad** \$18
chicken or beef, fried flour tortilla bowl, pico, romaine, cheddar cheese, corn slaw, salsa, sour cream, avocado ranch
- Chicken Tortilla Soup**.....Cup \$8 Bowl \$12
- Soup of the Day**.....ask your server

BURGERS

served on brioche, with fries

- ***American Burger** \$16
american cheese, lettuce, tomato, red onion, pickle, 1000 island
- ***Paladin Burger** \$17
pimento cheese, fried green tomato, bacon jam, spinach
- ***Kimchi Burger** \$17
ground beef and pork, asian spices, warm kimchi, kewpie mayo, tomato, sesame seed bun
- ***Jerk Salmon Burger** \$18
honey-mustard, lettuce, tomato, brioche
- ***Luau Burger** \$18
american cheese, grilled ham, grilled pineapple, chipotle aioli, fresh jalapenos, teriyaki sauce

SANDWICHES

served with fries

- Curry Chicken Salad Croissant** \$15
shredded chicken, diced onion & celery, lettuce, tomato
- Pulled Pork Sandwich**..... \$16
bbq pulled pork, pickles, pickled red onion, brioche bun, corn slaw
- Blackened Chicken Wrap** \$16
flour tortilla, pico de gallo, corn slaw, lettuce, avocado ranch, fried tortilla strips
- Reuben**..... \$17
slow roasted corned beef, sauerkraut, swiss, 1000 island, ciabatta
- Fried Chicken**..... \$16
lettuce, tomato, pickle, honey mustard, brioche bun
- Steak and Cheese**..... \$17
lettuce, tomato, provolone sub roll
- Grown Up Grilled Cheese**.....\$15
white cheddar, provolone & American cheeses, house pickled green tomato, mayo, ciabatta
- Veggie Press**.....\$15
grilled zucchini, carrot, pickled green tomato, feta cheese, roasted red pepper, spinach, garlic confit, ciabatta

- Paladin Club** \$16
house roasted turkey, bacon, muenster, pickled red onion, lettuce, tomato, bacon aioli, country white bread

SKILLETS

served with garlic herb ciabatta

- White Cheddar Mac & Cheese** \$15
bacon bits, garlicky toasted breadcrumbs **add chicken \$19**
- Creamy Cajun Alfredo** *corn, roasted peppers*..... \$15
add chicken \$19 **add shrimp \$20**
- Fried Chicken Skillet** \$19
green beans, mashers, white gravy
- Sirloin Beef Tips** \$22
green beans, mashers, brown gravy
- add sauteed onions \$0.75** **add sauteed mushrooms \$0.75**

ENTREES

- ***10 oz. NY Strip** \$26
mashers, green beans, garlic butter, smoked salt
- ***Bistro Steak** \$28
12 oz sirloin, mashers, green beans, bourbon black peppercorn cream sauce
- Bourbon & Coke Meatloaf**..... \$20
mashers, collard greens
- Shrimp Scampi** \$22
jumbo shrimp, angel hair, white wine butter sauce
- Shrimp 'n Grits**..... \$22
cheesy grits, collard greens, stewed tomatoes
- ***Honey Garlic Glazed Salmon**..... \$25
cucumber, tomato & dill salad, white rice
- Smothered Chicken**..... \$21
marinated grilled chicken, smothered in onions, mushroom & cheddar, mashers, sauteed green beans
- Pork Loin** \$22
whole grain mustard cream sauce, mashers, collard greens
- Chicken 'n Waffles** \$19
fried chicken, belgian waffle, bacon, green onion, thai chili maple syrup, hot honey butter



PALADIN

BAR & GRILL

COCKTAILS

- The Dancing Bull**\$13
Crown Apple, Amaretto, Sprite, Cranberry Juice
- Peach Smash**\$13
Jack Daniels, Peach Schnapps, Lemon, Mint
- Hard Cream Soda**\$11
Crown Royal Vanilla, Orange Soda
- Rumchata Colada**\$13
Rumchata, Coconut Rum, Lime Juice, Seltzer
- Moscow Mule**.....\$12
Titos, Ginger Liqueur, Lime Juice Mint, Ginger Beer
- Paladin Margarita**\$12
Jose Cuervo, Gran Gala, Lime Juice & Sour Mix
- Old Fashion**.....\$14
Bourbon, Bitters, Simple Syrup, Orange Peel, Cherry
- Tropic Crown Royal**\$12
Crown Royal, Almond Liqueur, Raspberry Liqueur, Cranberry Juice, Pineapple Juice

BEER

beers on draft

We've got numerous beers on draft, and plenty of craft beers. But, we like to change things up regularly, so best to ask your server what we're featuring this week.

by the bottle

- Bud Light**
- Budweiser**
- Corona Extra**
- Michelob Ultra**
- Miller Lite**
- Modelo**
- Stella Artois**
- Coors Light**
- Coors Banquet**

by the can

- PBR**
- Busch**
- Guinness**
- Angry Orchard Cider**
- White Claw**



*PaladinBarandGrill.com
Like us on Facebook and check-in*

WINE

white wines

- Benvolio, Pinot Grigio**
Friuli-Venezia Giulia, Italy..... \$8 glass /\$32 bottle
- Tiefenbrunner, Pinot Grigio**
Trentino-Alto Adige, Italy \$10 glass /\$40 bottle
- Villa Maria, Sauvignon Blanc**
Marlborough, New Zealand..... \$9 glass /\$36 bottle
- Stoneleigh, Sauvignon Blanc**
Marlborough, New Zealand..... \$10 glass /\$40 bottle
- St Kilda, Chardonnay**
Southeastern Australia..... \$10 glass /\$36 bottle
- Boen, Tri County Chardonnay**
California \$12 glass /\$48 bottle
- J. Lohr, Bay Mist White Riesling**
Monterey, California \$10 glass /\$40 bottle
- Elk Cove Riesling**
Willamette Valley, Oregon\$42 bottle
- Jam Jar Moscato**
Stellenbosch, South Africa \$9 glass /\$36 bottle

rose

- Daou Rose**
Paso Robles, California..... \$12 glass /\$48 bottle

red wines

- Drumheller, Merlot**
Columbia Valley, Washington ..\$10 glass /\$40 bottle
- Root: 1, Pinot Noir**
Central Coast, California..... \$10 glass /\$40 bottle
- Boen Tri-County, Pinot Noir**
California \$12 glass /\$48 bottle
- High Note Malbec**
Mendoza, Argentina \$10 glass /\$40 bottle
- Catena Malbec**
Mendoza, Argentina.....\$52 bottle
- Rickshaw, Cabernet Sauvignon**
California..... \$10 glass /\$40 bottle
- Maddalena Vineyard, Cabernet Sauvignon**
Paso Robles, California\$12 glass /\$48 bottle
- Martin Ray, Cabernet Sauvignon**
Napa Valley, California.....\$69 bottle
- Cline "Farmhouse" Red Blend**
Sonoma, California..... \$10 glass /\$40 bottle
- Carlos Serres Tempranillo**
Roja, Spain..... \$10 glass /\$40 bottle

prosecco on draft

- Zardetto Prosecco NV**
Veneto, Italy\$9 glass