

OPEN  
Wed-Sat

11:30-8PM

Sun: 11:30- 3pm

# TRIBROOK GRILL

At Lexington Golf and Country Club

Lexington,  
Virginia

EST. 1902

## SOUPS AND SALADS

**Tomato Basil Bisque** **V** cup 4/ bowl 6  
Ripe tomatoes, herbs, and cream  
Add grilled cheese 5

**The House** **V** side salad 5/ entree salad 8  
Mixed greens, cucumber, carrot, onion, tomato  
and your choice of dressing  
Add chicken 4, steak 5, shrimp 6, salmon 6

**The Grilled Strawberry Romaine** 10  
Grilled romaine hearts, onions, pecans,  
strawberries, bacon, feta, and lemon and basil  
vinaigrette  
Add chicken 4, steak 5, shrimp 6, salmon 6

**Caesar Salad** side salad 5/ entree salad 8  
Romaine hearts, croutons, Parmesan, lemon, and  
classic Caesar  
Add chicken 4, steak 5, shrimp 6, salmon 6

**Nicoise Salad** **V** 12  
Romaine lettuce served with diced onions,  
kalamata olives, boiled egg, tomatoes and  
cucumbers and marinated green beans  
Add chicken 4, steak 5, shrimp 6, salmon 6

## HANDHELDS 11:30 - 3 PM

Served with fries (sweet potato, truffle, or traditional) onion rings, house salad, or Caesar salad

**The Bogey Burger** 13  
8 oz. Grass-fed beef burger, served with  
caramelized onions and Boursin cheese

**Chicken Biscuit** 12  
Crispy filet of chicken served on a flaky biscuit with  
bacon, tomato, sweet & smokey habanero aioli

**Hot Dog** 9  
Plain or served with your choice of chili, cheese,  
relish or sauerkraut

**Bacon & Ranch Chicken** 13  
Roasted chicken served on Ciabatta with bacon,  
tomatoes, lettuce, cheddar cheese and ranch  
dressing

**Reuben** 13  
Corned beef served with sauerkraut, Swiss and  
homemade thousand island on marble rye

## SHAREABLES

**Players Hummus** **V** 9  
Sundried tomato and basil hummus served with  
toasted pita points and seasonal vegetables

**Mediterranean Flat Bread** **V** 12  
Charred flat bread topped with heirloom tomatoes,  
mozzarella, olives and basil aioli

**Wagyu Beef Sliders** 12  
Wagyu beef sliders, seared to perfection topped  
with Boursin cheese, bacon, Arugula and  
caramelized onions

**Hot Bavarian Pretzel** **V** 9  
Soft baked pretzel, with a choice of salted and  
stone-ground mustard or cinnamon sugar

**Mexican Street Corn Dip** 12  
The perfect crowd pleaser, served on a homemade  
tortilla shell garnished with fresh cilantro and queso  
cheese  
Add chicken 4 or steak 5

**Asian Coconut Shrimp** 14  
Panko battered and fried, served with a sweet Asian  
dipping sauce

## MAINS 5PM - 8PM

**Pecan Crusted Salmon or Trout** Salmon 24 Trout 27  
Seared salmon crusted with pecans, served with lemon & thyme butter, cilantro lime rice, and  
haricot vert

**Filet Mignon** 34  
8 oz. Angus beef grilled to taste, served over truffle mashed potatoes, asparagus and  
peppercorn demi-glace  
Seasonal Blend of Mushrooms 4

**Market Chicken**  
Chefs featured chicken of the week

**Marinated Pork** 25  
Hand cut pork loin served with habanero sweet potatoes, haricot vert, and Tasso gravy.

**Charred Vegetable with Hummus and Quinoa Plate** **V** **GF** 26  
Chefs' selection of charred vegetables, served over quinoa, hummus and lemon-basil aioli

**Classic Black & Bleu** 27  
Flatiron steak charred to perfection served with asparagus, roasted potatoes, Bleu cheese  
butter, and peppercorn sauce

**Chicken Tuscany** 23  
Scalloped chicken, pan seared and finished with a basil and olive cream sauce over red  
lentil Penne

## DESSERT

**Cheesecake** 7  
Rich, smooth, and creamy, served with whipped cream

**Chocolate Torte** 7

**Bread Pudding** Regular 6 A la mode 8  
Featured bread pudding of the week

## JUST THE SIDES

**Fries (sweet potato, truffle, or traditional)** **V**  
3

**Mashed Potatoes** **GF** 3

**Habanero Sweet Potatoes** **V** **GF** 3

**Sautéed Mushrooms** **V** **GF** 4

**Asparagus** **V** **GF** 4

**Sauteed Green Beans** **V** **GF** 3

**Onion Rings** **V** 3

**Red lentil Penne** **V** 3

\* Vegetarian **V**

\* Gluten Free **GF**