

Welcome to the  
**BRASS CANNON RESTAURANT**  
at Stonewall Golf Club

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## FEATURED FALL WINE SPECIALS

**RAYUN CARMENERE 2013** \$7/\$25  
central valley, chile

**CHONO SYRAH 2015** \$8/\$30  
limari valley costa, chile

**CHONO SAUV. BLANC 2015** \$8/\$30  
leyda valley costa, chile

**MALVIRA RIVE GAUCHE** \$9/\$35  
**VINO SPUMANTE**  
roero, italy

## FEATURED FALL COCKTAIL

**WISCONSIN OLD FASHIONED** \$8.75  
muddled orange and amarena cherry, simple syrup,  
angostura bitters, brandy & crushed ice

## SHARABLES

**WINGS – Your Style!** 10 wings \$13  
tossed in your choice of sauce and served  
with celery and herb-buttermilk dressing  
sauce choices: classic buffalo, spicy thai chili or  
chipotle cinnamon dry rub

**CALAMARI** \$13  
lightly floured & fried, served with a  
sweet & spicy thai chili sauce

**SOUTHWESTERN NACHOS** \$11  
southwestern chili, creamy queso, diced tomato  
& red onion, sliced avocado, sliced jalapeño,  
sour cream and fire roasted tomato salsa  
served on crisp corn tortilla chips

**ARTICHOKE & SPINACH DIP** \$10  
creamy homemade spread served warm  
with crisp corn tortilla chips

**QUESADILLA** \$9  
with bell peppers, shredded cheese  
served with fire-roasted tomato salsa & sour cream  
add grilled chicken \$5  
add grilled flank steak \$6

**SPRING ROLLS** \$10  
lightly fried vegetable rolls served with a  
sweet and spicy thai chili sauce

## SOUPS

**SOUP of the DAY** \$5

**STONEWALL SOUTHWEST CHILI** \$5

## SIDE SALADS

**CAESAR SALAD** \$6  
hearts of romaine lettuce with seasoned croutons  
tossed in classic caesar dressing

**TOSSED GREEN SALAD** \$5  
mixed field greens with cherry tomatoes, sliced  
cucumber & shredded carrots

### House-Made Dressings

balsamic vinaigrette, creamy ranch,  
bleu cheese, thousand island, cilantro lime  
raspberry vinaigrette

## ENTRÉE SALADS

**AVOCADO COBB SALAD** \$11  
diced tomato, avocado, hardboiled egg,  
roasted corn & crumbled bleu cheese over  
a bed of mixed greens

add grilled chicken \$5

add grilled salmon \$6

**CLASSIC CAESAR SALAD** \$8  
hearts of romaine lettuce with seasoned croutons  
tossed in classic caesar dressing

add grilled chicken \$5

add grilled salmon \$6

**SANTA FE SALAD** \$13  
grilled white meat chicken, black beans, avocado,  
cherry tomatoes, fire roasted corn, cheddar cheese &  
cilantro garnished with sour cream over baby spinach

**TWO SCOOP SALAD** \$12  
white meat chicken salad and albacore tuna salad  
over baby spinach, garnished with hardboiled egg  
and tomatoes

**FAJITA SALAD w/ CHICKEN** \$14  
hearts of romaine with grilled marinated chicken,  
sautéed onions & bell peppers, roasted corn and  
avocado with cilantro-lime dressing

## SANDWICHES

**SERVED WITH YOUR CHOICE OF:**  
french fries, sweet potato fries or seasonal fruits  
*substitute:* house salad, caesar salad or cup of soup \$2.50

**TUSCAN CHICKEN PANINI** \$12  
grilled chicken breast marinated with fresh lemon,  
rosemary & garlic topped with mixed greens,  
artichoke hearts, roasted red peppers and  
provolone cheese and served on flatbread

**FRENCH DIP** \$11  
slow-roasted beef, caramelized onions and  
provolone cheese served on a fresh baked hoagie roll

**BC CLUB** \$10  
hand-carved roasted turkey, apple-smoked bacon,  
black forest ham, swiss cheese, tomato,  
lettuce, avocado & sundried tomato mayo

**BLACKENED SALMON BLT** \$14  
blackened salmon topped with apple-smoked  
bacon, sliced tomato & mixed greens  
served on a ciabatta roll

**CHICKEN & AVOCADO** \$13  
grilled chicken breast topped with pepper-jack  
cheese, sliced avocado, tomato & lettuce  
served on a brioche roll

**BBQ CHICKEN** \$12  
grilled chicken breast covered with  
bourbon barbeque sauce, topped with  
cheddar cheese, sliced tomato, shredded lettuce  
& fried onion straws served on a brioche roll

**CHICKEN SALAD or TUNA SALAD** \$9  
signature house made white meat chicken salad or  
albacore tuna salad topped with tomato & lettuce  
served on your choice of white bread, wheat bread or  
in a spinach wrap

## BURGERS

SERVED ON A FRESH BRIOCHE ROLL  
WITH YOUR CHOICE OF:

french fries, sweet potato fries or seasonal fruits

*substitute:* house salad, caesar salad or cup of soup \$2.50

### THE CANNON BURGER \* \$15

8 oz. freshly grilled ground beef patty topped with apple-smoked bacon, american cheese, sliced tomato, red onion, shredded lettuce & one sunny side up egg

### ONION STRAW BURGER \* \$13

8 oz. freshly grilled ground beef patty topped with aged cheddar, apple-smoked bacon, house-made onion straws & chipotle aioli

### STONEWALL STEAK BURGER \* \$11

8 oz. freshly grilled ground beef patty with your choice of toppings:

american, provolone, swiss,  
cheddar or crumbled bleu cheese,  
shredded lettuce, sliced tomato, red onion

### PIMENTO CHEESE BURGER \* \$12

8 oz. fresh grilled ground beef patty with pimento cheese, shredded lettuce and sliced tomato

## MAINS

### FLANK STEAK TACOS \$13

three soft corn tortillas filled with marinated flank steak, shredded cheese, pico de gallo & shredded lettuce served with rice & refried beans

### SHRIMP SCAMPI \$16

chef's signature shrimp scampi, sautéed in a garlic sauce, tossed with fresh tomatoes and asparagus served over linguini

### SALMON PICATTA \$18

salmon filet with authentic picatta flavors of wine, capers, lemon & garlic served with linguini and fresh seasonal vegetables

### ANGUS RESERVE RIBEYE \* \$23

12 oz. grilled angus reserve ribeye steak served with mashed potatoes and fresh seasonal vegetables

### CHICKEN SCALLOPINI \$16

grilled chicken breast slices sautéed in a light lemon butter sauce with bacon bits, mixed mushrooms, artichoke hearts & capers served over linguini

### EXCHANGEABLE ENTRÉE SIDES:

mashed potatoes, rice pilaf, linguini

## KIDS MENU

all items \$6 for kids under 12

**GRILLED CHEESE** with french fries

**HOT DOG** with french fries

**LINGUINI** with butter sauce

**GRILLED CHICKEN** with vegetables

**CHICKEN FINGERS** with french fries

## DESSERTS

ASK YOUR SERVER  
FOR TODAY'S SELECTION  
OF ITEMS

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

# BRASS CANNON

## WINE LIST

### STONE CELLARS WINERY

CABERNET SAUVIGNON \$6 / \$20  
PINOT NOIR  
CHARDONNAY  
PINOT GRIGIO  
ROSE

### SPARKLING WINE

J. ROGET MAGNUM CHAMPAGNE \$20  
California  
WYCLIFF BRUT \$6 / \$20  
California  
RUFFINO SPARKLING ROSE \$9 / \$30  
Italy  
DESIDERIO JEIO PROSECCO \$10 / \$30  
Italy

### WHITE WINE

NIK WEIS URBAN RIESLING \$7 / \$25  
Germany  
TUNNEL OF ELMS \$7 / \$25  
CHARDONNAY  
California  
BECKON CHARDONNAY \$8 / \$30  
California

TAMBER BAY \$40  
UNOAKED CHARDONNAY  
California

EVOLUTION WHITE BLEND \$9 / \$35  
Oregon

BETTER HALF \$9 / \$35  
SAUVIGNON BLANC  
New Zealand

BRIDGE LANE \$9 / \$35  
WHITE MERLOT  
New York

### RED WINE

LAROQUE CABERNET FRANC \$8 / \$25  
France  
DRUMHELLER MERLOT \$8 / \$30  
Washington State  
GAUCHEZCO ESTATE MALBEC \$8 / \$30  
Argentina  
COLUMBIA CREST SYRAH \$8 / \$30  
Washington State

BECKON PINOT NOIR \$8 / \$30  
California

TUNNEL OF ELMS \$7 / \$25  
CABERNET SAUVIGNON  
California

Z. ALEXANDER BROWN \$9 / \$35  
CABERNET SAUVIGNON  
California

BEAULIEU VINEYARDS \$55  
CABERNET SAUVIGNON 2014  
California