



Appetizers

Colossal Shrimp Cocktail 22 GF

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

Traditional Chicken Wings 18

Crispy Chicken Wings tossed in
Your Choice of Sauce (Buffalo,
House Barbecue or Bourbon Sriracha)
with Celery, Carrots and Blue Cheese
or Ranch Dressing.

Smoked Chicken Quesadilla 16

Mesquite Smoked Chicken, Pepper Jack
and Cheddar Cheese Blend grilled in a
Black Bean Tortilla with Grilled Avocado,
Pico de Gallo and Sour Cream.

Roasted Garlic Hummus 15

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

Loaded Fries 15

Crispy French Fries topped with
House Smoked Barbecue Pulled Pork,
Bacon, Shredded Pepper Jack and
Cheddar Cheese Blend, and Green Onions.

White Cheddar Cheese Nuggets 14

Crispy Fried White Cheddar Bites with
House Raspberry Jam.

Spinach Artichoke Dip 14

With Warm Red, White and
Blue Tortilla Chips.

French Onion Soup 14

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

Signature Tomato Basil Bisque 14 GF

Pur ed Roasted Tomato, Garlic and
Sweet Basil finished with Fresh Cream.

Soup du Jour 13

Ask about today's selection.

Artisan Pizzas

Barbecue Pulled Pork 17

Smoked Pulled Pork, House Barbecue Sauce, Provolone Cheese and
Smoked Gouda topped with Crispy Onions.

Rustic Cheese 15

With Roasted Tomato Sauce and Mozzarella Cheese.
Add Pepperoni - 2

Margherita 15

Marinated Roma Tomatoes, Basil Pesto and Fresh Mozzarella
topped with Fried Basil.

All items marked GF are gluten-free as prepared.

For parties of 8 or more, a 15% gratuity and applicable taxes
will be added to your check.



Salads

Black & Blue Steak Salad 28

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

Chicken or Tuna Salad Plate 24

House-Made Albacore Tuna Salad or Grape and Toasted Pecan Chicken Salad with Hard-Boiled Egg, Cornichons, Sliced Fresh Melon and Pineapple, Fresh Berries, and Zucchini Bread layered with Cream Cheese.

Fried Chicken Cobb Salad 22

Chopped Romaine and Iceberg Lettuce, Watercress, Crispy Hand-Breaded Chicken Tenders, Bacon, Hard-Boiled Egg, Crumbled Blue Cheese, Avocado, Cherry Tomatoes and Your Choice of Dressing.

Ballard's Signature House Salad 12 GF

Mixed Baby Greens and Chopped Romaine Lettuce with Feta Cheese, Sliced Strawberries, Honey Almonds and Dried Cranberries with Poppy Seed Raspberry Vinaigrette.

With Grilled Chicken - 22 | With Salmon - 25

Classic Caesar Salad 12

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

With Grilled Chicken - 22 | With Salmon - 25

Sandwiches

*Served with Your Choice of Fresh Fruit Cup (GF), Fries or House-Made Chips.
Substitute Udi's Gluten-Free Bread on Any Sandwich.*

Maine Lobster Roll 32

Sweet Cold-Water Maine Lobster Salad on Whole Wheat Rolls.

Reuben 20

Sliced Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing on Grilled House-Made Caraway Rye Bread.

Ballard's Club 19

Boar's Head Turkey and Ham, Crispy Bacon, Tomato, Lettuce, Cheddar Cheese and Basil Aioli on Toasted House-Made Roasted Red Pepper and Herb Focaccia.

Hot Ham & Cheese 18

Boar's Head Beechwood Smoked Ham and Swiss Cheese on a Hawaiian Bun glazed in Poppy Seed Honey Dijon.

West Baden Chicken or Tuna Salad Croissant 18

House-Made Albacore Tuna Salad or Grape and Toasted Pecan Chicken Salad on a Flaky, Buttery Croissant.

Soup & Half Sandwich 19

Choice of Soup and Half of a Chicken or Tuna Salad Croissant, Ballard's Club or Hot Ham & Cheese.

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Burgers

*Served with Your Choice of Fresh Fruit Cup (GF), Fries or House-Made Chips.
Substitute Udi's Gluten-Free Bun on Any Burger.*

Signature Ballard's Burger 25

8 oz. Wagyu Beef Patty or Beyond Burger with Frizzled Leeks, Gorgonzola Cheese and Chive Aioli on a Toasted Challah Bun.

Add Bacon - 2

Classic Wagyu Beef Burger 23

8 oz. Wagyu Beef Patty or Beyond Burger with Lettuce, Tomato, Onion, House Pickles and Choice of American, Cheddar or Swiss Cheese on a Toasted Challah Bun.

Add Bacon - 2

Entrées

Split Plate Fee - 5

Steak Frites - 6 oz. 48 | 8 oz. 60

Grilled Filet with Truffle Steak Frites, Herb Butter and Cabernet Demi-Glace.

Shrimp & Grits 42

Creamy Stone-Ground Grits, Sautéed Jumbo Shrimp, Seared Smoked Ham, Blackened Tomatoes and Étouffée Sauce.

Pan-Seared Salmon 40 GF

Blackened Salmon with Red Pepper Coulis and Roasted Poblano and Sweet Corn Risotto.

Smoked Chicken Penne Vodka 36

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

Baked Cavatappi 34

Cavatappi Pasta, Italian Sausage and Julienned Vegetables in a Garlic Cream Sauce, topped with Mozzarella and Parmesan Blend.

Hand-Breaded Chicken Tenders 18

Hand-Breaded Chicken Tenders with Your Choice of Fries, House-Made Chips or Fresh Fruit Cup(GF).

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.

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Children's Selection

For children 12 years and younger.

Served with a Kid's Drink and Your Choice of Fresh Fruit Cup (GF), Applesauce (GF), Fries or House-Made Chips.

Grilled Cheese Sandwich 12

American Cheese on Toasted White Bread.

Hand-Breaded Chicken Tenders 12

Three Crispy Hand-Breaded Tenders with Your Choice of Dipping Sauce.

Cheeseburger 12

Mini Corn Dogs 12

Mac & Cheese 12

Beverage Selection

SELECTION OF JUICES 6

Orange, Cranberry, Tomato, Grapefruit, Apple, V8

SOFT DRINKS 5

FRESHLY BREWED STARBUCKS COFFEE OR ESPRESSO 6

SELECTION OF TEA FORTÉ HOT TEAS 5

CAFFÈ LATTE OR CAPPUCCINO 6

ICE COLD MILK OR CHOCOLATE MILK 4



Desserts

West Baden Signature Chocolate Dome 15

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

White Chocolate Mocha Cheesecake 14

Creamy White Chocolate and Coffee Cheesecake on a Crunchy, Sweet Graham Cracker and Espresso Crust with Whipped Cream and Fresh Berries.

Grand Marnier Bundt Cake 14

Cranberry-Orange Bundt Cake soaked in a Spiced Grand Marnier Syrup, served warm with Cinnamon Chantilly Cream and Candied Cranberries.

Warm Pie à la Mode 14

Pastry Chef's Seasonal Pie with Zax Creamery Vanilla Bean Ice Cream.

Brownie Sundae 10

With Chocolate Sauce and Zax Creamery Vanilla Bean Ice Cream.

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