

GOOD EVENING



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Starters

**Seared Hazelnut Scallops** ..... \$13  
Giant Sea Scallops, Butternut Puree, Brussels  
Sprouts, Goat Cheese, Hazelnut Crumb

**Traditional Hot Wings (10)** ..... \$10  
Celery, Carrot Sticks, your choice of Bleu  
Cheese or Ranch

**Southern Chicken Sliders** ..... \$8  
Two Sliders, Swiss Cheese, Mayo and  
Homemade Pickles on a Potato Roll

**Bang Bang Shrimp (8)** ..... \$12  
House made Bang-Bang Sauce, Scallions,  
Sesame Seeds

**Ahi Tuna** ..... \$12  
Seared Ahi Tuna atop Greens and drizzled with  
Balsamic Glaze

**Shrimp Flat Bread Gambas** ..... \$13  
Brandied Garlic Shrimp, Grain Mustard Cream,  
Tomato, Asiago with Spinach and  
Pomegranate Balsamic Glaze

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Soups

**Soup Du Jour**  
Served with Crackers, Cup \$5 Bowl \$8  
Large Bowl \$10

**French Onion Soup** ..... \$5  
Served Au Gratin Style

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Salads

**Deerwood Caprese Salad** ..... \$12  
Bibb Lettuce, Vine Ripe Tomato, fresh  
Mozzarella, fresh Basil, Red Onion, Pink  
Peppercorn, Hawaiian Black Salt, Olive Oil and  
Balsamic Reduction  
+ Grilled or Blackened Chicken \$16

**Ahi Tuna Salad** ..... \$18  
Seared Tuna on Artisan Greens, Hearts of  
Palm, Cashews, Red Onion, Vine Ripened  
Tomatoes, and Lime Vinaigrette dressing on  
the side

**Atlantic Salmon Salad** ..... \$16  
Fresh Blackened or Grilled Salmon, Gourmet  
Lettuce, Asparagus, Mandarin Oranges, Honey  
Roasted Pecans, Vine Ripened Tomatoes, and  
Feta Cheese. Served with a side of our house  
Citrus dressing  
+ Substitute Chicken Breast \$12.5

**Southwest Chicken Salad** ..... \$14  
Fresh Greens with Grilled Chicken Breast,  
Whole Kernel Corn, Black Beans, Red Onion,  
Diced Tomato, Cheddar Cheese, and Crispy  
Tortilla Chips. Served with Guacamole and our  
house made Chipotle Ranch dressing

**Deerwood Super Salad** ..... \$12  
Crisp Romaine with Avocado, Walnuts,  
Strawberries, Blueberries, Vine Ripened  
Tomatoes with your choice of dressing on the  
side

**The Overlook Caesar Salad** ..... \$10  
Made to Order with our house made Caesar  
dressing  
+ Grilled or Blackened Chicken Breast \$14  
+ Steamed or Grilled Jumbo Shrimp \$16  
+ Grilled or Blackened Salmon \$16

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Dressings: Citrus Vinaigrette, Balsamic Vinaigrette, Raspberry Vinaigrette, Lime Vinaigrette, Ranch, Bleu Cheese, Italian, Honey Mustard, 1000 Island, Sesame Ginger, Chipotle Ranch, Oil & Vinegar, Caesar

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Add-On to Any Salad: Grilled or Blackened Chicken \$3 Shrimp \$6 Grilled or Blackened Salmon \$6

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Classic Fare

Deerwood Fish & Chips ..... \$14  
 Battered Haddock, Steak Fries and Coleslaw

Ahi Tuna Tacos ..... \$14  
 Prepared with Napa Cabbage, Carrots and  
 Cucumber with Pineapple Salsa and Rice du  
 jour

Chicken Quesadilla ..... \$14  
 Grilled Flour Tortilla filled with Crumbled  
 Bacon, Cheddar Cheese and Red Onion

Club Burger ..... \$11  
 8oz. Ground Brisket, Short Rib and Chuck  
 blend Burger, Sesame Seed Bun, Lettuce,  
 Tomato, Onion, House Made Pickles and  
 Choice of Side  
 + Additional Toppings \$1 Each

Fisherman's Sandwich ..... \$16  
 Grilled, Blackened or Broiled, Toasted Brioche  
 Bun, Lettuce, Tomato, Sweet Pickle Aioli

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Entrée

Nouveal Trout Oscar ..... \$27  
 Rainbow Trout, steamed Asparagus, Jumbo  
 Lump Blue Crab, Lemon sauce and Pico de  
 Gallo served alongside Vegetables and Rice  
 du Jour

Pan Seared Scallops ..... \$30  
 Giant Sea Scallops, Butternut Beurre Blanc  
 and a Chablis glace, served alongside  
 Vegetable and Rice du jour

Chilean Sea Bass Miso ..... \$36  
 Pan Seared Sea Bass, Roasted Fingerling  
 Potatoes, Garden Vegetables, Sautéed Garlic,  
 Spinach, Miso Vinaigrette

Chairman's Reserve Chimichurri Sirloin . . . . \$36  
 12oz NY Sirloin from the Harris Ranch, Dusted  
 with Horseradish, a Cipollini Demi glacé served  
 alongside Vegetables and Mashed Potato du  
 jour

Grilled Mojito Snapper ..... \$30  
 Grilled Mojito Snapper with Pineapple Chutney,  
 Vegetables and Rice du jour

Pasta Carbonara ..... \$18  
 Spinach Fettuccine, Cracked Black Pepper,  
 Pork Belly, Fresh Herbs, Scallions, Creamy  
 Asiago and Parmesan Cheese  
 + Add Grilled Chicken \$25  
 + Add Shrimp \$28  
 + Add Salmon \$28

Chicken Scallopini ..... \$25  
 Tender Organic Chicken sautéed in Olive Oil  
 with Fresh Garlic, Shallots, Cremini  
 Mushrooms and a Sweet Marsala Demi-Glace  
 sauce. Served over a bed of Angel Hair Pasta.  
 Can be prepared Picatta style upon request.

Steak Frites ..... \$34  
 6oz Filet of Beef Tenderloin, Garlic Herbed  
 Butter, Truffle Belgian Frites with Herbs

Pan Seared Lamb Rack ..... \$29  
 Grain Mustard-Persillade with Demi Glace,  
 served alongside Vegetables and Mashed  
 Potato du jour

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All Entrées Accompanied with a Cup of Soup, House Salad or Caesar Salad

Kids Menu ~ Side and Drink Included \$6

Chicken Tenders

Junior Burger

Grilled Cheese

Spaghetti & Meatballs

Cheese Pizza

Hot Dog

\*All Prices are subject to 19% Gratuity and 7% Sales Tax. Separate fryers are not available for Gluten Free menu items.  
 Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.