



Appetizers

BLACKBERRY BBQ PORK SHANKS

Tender, smoked pork shanks tossed in a blackberry BBQ sauce. 9

HONEY HABANERO BONELESS WINGS

Boneless chunks of all-white-meat chicken tossed in a sweet honey-habanero sauce. Served with blue cheese & celery. We can add heat at your request! 8

CALAMARI A LA CREOLE

Lightly breaded, golden-fried calamari served with Creole marinara & Asiago cheese. 10

STEAK OR CHICKEN QUESADILLAS

A large, grilled flour tortilla stuffed with Colby-Jack cheese, grilled peppers, onions & grilled steak or chicken. Served with roasted chipotle salsa, guacamole & sour cream. 9.5

STEAK OR CHICKEN NACHOS

A generous portion of chips layered with seasoned steak or chicken, Colby-Jack cheese, roasted chipotle salsa, lettuce, tomato & green onion. Served with sour cream & guacamole. 10

Salad

SMOKED OR GRILLED SALMON SALAD

Smoked salmon or seasoned, grilled salmon with fresh baby spinach, crisp bacon, toasted pine nuts, blue cheese & grape tomatoes tossed in apricot balsamic vinaigrette. 15

PECAN DIJON CHICKEN SALAD

Fresh salad greens, fresh berries, sliced egg, carrot sticks, candied pecans & grilled chicken with honey Dijon dressing. 10 • Substitute crispy or blackened chicken 11

HONEY CASHEW CHICKEN SALAD

Fresh greens, tender roasted chicken, Granny Smith apples, dried cranberries & toasted cashews tossed in a light, honey-mustard dressing, served in a crispy wonton shell 12

ASIAN BLACKENED CHICKEN SALAD

Seasonal greens with julienned & marinated carrots & cucumbers, bean sprouts, crispy wonton strips & grape tomatoes tossed in an Asian-inspired peanut dressing then topped with toasted almonds. 13

CAESAR SALAD

Fresh romaine, Parmesan & croutons. 4.5

HOUSE SALAD

Fresh iceberg, tomato, julienned cucumber, carrots & red cabbage. 4.5

SALAD BAR

Only the freshest ingredients are on our salad bar. Single trip 5 • All-You-Can-Eat 8

QUICHE OF THE DAY

A slice of house-made quiche with a House Salad & seasonal fruit. 11

Soup

FRENCH FOUR ONION SOUP

House-made with beef stock, sherry & four kinds of onion. Topped with croutons & melted Gruyere cheese.

SOUP OF THE DAY

Bowl 4 • Cup 3

Sandwiches

All of our sandwiches are served with one side.

HONEY CASHEW CHICKEN WRAP

Fresh greens, tender roasted chicken, seasoned apples, dried cranberries & toasted cashews tossed in a light, honey-mustard dressing, served in an herb wrap with lettuce, tomato & crispy wonton strips. 10

TRADITIONAL CLUB SANDWICH

Toasted wheatberry bread with Black Forest ham, smoked turkey, bacon, Baby Swiss, lettuce, tomato & Hellmann's® mayonnaise. 9

PASTRAMI REUBEN

Grilled pastrami & sauerkraut topped with melted Baby Swiss cheese, Thousand Island dressing on toasted rye. 9

CHICKEN SALAD CROISSANT

Our homemade Honey Cashew Chicken Salad on a fresh croissant with lettuce & tomato. 9

BUFFALO CHICKEN SANDWICH

Homestyle-breaded chicken tenders tossed with orange-honey wing sauce then topped with blue cheese crumbles, lettuce & tomato on Texas toast. 9

COUNTRY FRIED STEAK SANDWICH

A 4 oz, tender, Black Angus sirloin steak, hand-breaded & fried to a golden brown. Served on a toasted onion Kaiser with lettuce, tomato & Ranch dressing. 12

HEAD COUNTRY CLUB SANDWICH

Smoked chicken, Wright's® thick-cut bacon, grilled onions & Baby Swiss cheese on herbed flatbread with Head Country® Honey BBQ Sauce. 10

TILAPIA PO'BOY

Grilled or blackened tilapia topped with lettuce, tomato & tartar sauce on a toasted hoagie. 9

GOOD OLE GILROY

Grilled Texas toast with marinated, grilled chicken or tender, fried chicken strips, Baby Swiss cheese, lettuce, tomato & red onion. 10

ITALIAN MELT

Sliced cappicola ham, pepperoni, Genoa salami, & provolone cheese on herb focaccia with basil aioli. 11

B.L.T.T. MELT

Wright's® thick-cut bacon, smoked turkey, lettuce & tomato on grilled herb flatbread with a side of Ranch. 8 • Add a fried egg on top 9

GRILLED PORTABELLO GRUYERE MELT

A savory grilled portabello mushroom cap with melted Gruyere cheese, grilled onions & peppers, lettuce, tomato & basil aioli on herb focaccia. 11

FRENCH DIP

Thin-sliced rib eye steak blazed with onions & peppers then stacked on a hoagie roll with creamy horseradish, Baby Swiss cheese & grilled panini-style. Served with a side of warm au jus. 12

Burgers

PONCA PATTY MELT ONION BURGER

A 1/3-pound, Black Angus burger with grilled onions, Baby Swiss cheese & steakhouse dressing, lettuce & tomato on marble rye. 10

PONCA CLUB CLASSIC

A 1/3-pound, Black Angus burger on a toasted onion Kaiser with lettuce, tomato & red onion. Served with your choice of American, Swiss, Pepper Jack, provolone or blue cheese. 10 • Add grilled onions or portabello mushrooms 1

From the Grill

All entrees are served with a cup of soup or a house salad. Salad bar add 2.

BOURBON STREET STEAK

A 10 oz, USDA Choice Black Angus strip loin, marinated in bourbon & brown sugar then dusted with Cajun spices & grilled to order. Topped with a sweet, wild mushroom & bourbon glaze & served with your choice of vegetable & potato. 25

RIB EYE STEAK

A USDA Choice, 12 oz rib eye grilled to order & topped with house blue cheese butter. Served with your choice of vegetable & a baked potato. 25

FILET

The most tender of all beef cuts. Grilled to order & topped with house blue cheese butter. Served with your choice of vegetable & potato. 8 oz - 24 • 4 oz - 12



Ponca Club Classics

All entrees are served with a cup of soup or a house salad. Salad bar add 2.

BBQ RIBS

A half slab of tender, smoked baby back ribs glazed with Head Country® BBQ Sauce. 14

GRILLED CHICKEN TERIYAKI

A tender, boneless breast of chicken marinated in classic teriyaki sauce & blazed over an open flame. Served over steamed rice with Oriental vegetables sauteed in sesame oil. 15

CHICKEN FRIED STEAK

A hand-breaded, tender steak fried to a golden brown & served over mashed potatoes with gravy with the vegetable of the day. 8 oz - 16 • 4 oz - 13

CHICKEN FRIED CHICKEN

A tender, boneless breast of chicken, hand-breaded & golden-fried. Served over mashed potatoes with gravy with the vegetable of the day. 15

GRILLED CHICKEN ALFREDO

Chicken, grilled over an open flame, on a bed of linguine with spring vegetables in a creamy Alfredo sauce. 14

Seafood

All entrees are served with a cup of soup or a house salad. Salad bar add 2.

TEMPURA TILAPIA

Mild-flavored, flaky tilapia with an incredibly crunchy coating. Served with basil tartar sauce, shoestring fries & the vegetable of the day. 10

SOUTHERN FRIED CATFISH

American, farm-raised catfish lightly dusted with traditional Southern breading & flash-fried. Served with tartar sauce, shoestring fries & the vegetable of the day. 12

BLACKENED CATFISH

An American, farm-raised catfish fillet dusted with Cajun spices & blazed on hot cast iron. Served with grilled lemon, vegetable of the day & rice. 12

PINE NUT & PARMESAN-CRUSTED SALMON

An Atlantic salmon fillet coated with toasted pine nuts & grated Parmesan then pan-seared. Served with rice pilaf or the vegetable of the day. 20

JUMBO PRAWN LINGUINI

Scampi-style prawns with garlic, butter & a creamy Alfredo sauce served over linguini with fresh sauteed seasonal vegetables. 19

GRILLED HALIBUT

Perfectly cooked Alaskan halibut served with ratatouille in pomodoro sauce served with steamed rice & the vegetable of the day. 20

GRILLED SALMON

An 8 oz, lightly seasoned Atlantic salmon fillet grilled over an open flame, topped with herb-butter & served with the vegetable of the day & rice. 18

BLACKENED SALMON

An 8 oz Atlantic salmon fillet dusted with Cajun spices & blazed on hot cast iron, topped with blue cheese butter & served with the vegetable of the day & rice. 19

Sides

BAKED POTATO 2.5

FRENCH FRIES 1.5

SWEET POTATO FRIES 1.5

FRIED OKRA 2.5

MASHED POTATO w/ cream gravy 2.5

VEGETABLE OF THE DAY 2

COTTAGE CHEESE 2

SALAD BAR W/ MEAL 2

COTTAGE CHEESE 2

FRESH FRUIT 2

SHOESTRING FRENCH FRIES 2

Wine List

WINES BY THE GLASS

RED WINE

VENDAGE CABERNET, CALIFORNIA

VENDAGE MERLOT, CALIFORNIA

CAVIT PINOT NOIR, ITALY

VENDAGE WHITE MERLOT, CALIFORNIA

WHITE WINE

VENDAGE CHARDONNAY, CALIFORNIA

KENDALL JACKSON CHARDONNAY, CALIFORNIA

BAREFOOT PINOT GRIGIO, CALIFORNIA

CAMPANILE PINOT GRIGIO, ITALY

JAKOB DEMMER PIESPORTER, GERMANY

CHATEAU ST. MICHELLE RIESLING, WASHINGTON

ROSÉ WINE

BERINGER WHITE ZINFANDEL, CALIFORNIA



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.