

COCKTAILS

Blue Martini 8 / 10

Tito's Vodka or Tanqueray Gin misted with Vermouth and served with Blue Cheese Stuffed Olives

Espresso Martini 8 / 10

Tito's Vodka, Kahlua, Baileys and Fresh Coffee

Lemon Drop Martini 8

Absolute Citron Vodka, Sugar, Sour

Citrus Basil Manhattan 12

Makers Mark Whiskey, Fresh Lemon, Basil, Simple Syrup

Classic Manhattan 12

Templeton Whiskey, Sweet Vermouth, Bitters, Maraschino Cherry

Custom Margaritas 8

Juarez Tequila, Mango or Blood Orange or Strawberry or Lime

Moscow Mule 10

Stolichnaya Vodka, Ginger Beer, Lime

Rum Punch 8

Bacardi Rum, Bitters, Orange and Pineapple Juice, Cherry Swirl

Old Fashioned 10

Templeton Whiskey, Bitters, Simple Syrup, Orange & Cherry

BEER

Craft 4

Blue Moon Belgian White, Boulevard Pale Ale, Boulevard Wheat

Craft Prime 4.50

K.C. Bier Company—Munich Brown Lager

Craft Premium 5.75

The Calling India Pale Ale

Domestic 3.75

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite

Import 4.50

Corona Extra, Corona Light, Stella Artois

Your Server will be pleased to provide our Wine Menu upon request



the Argyle
bar & lounge

Good food.....

..... Good friends

Enjoy your evening!

SHAREABLES

Brie Fondue 10
Praline Pecans , Roasted Garlic, Baby Spinach , Local Honey, Crackers, Fig Jam

Tempura Chicken 12
Tangy Peanut Slaw, Teriyaki, Sweet Chili, Honey Mustard

Salmon Arancinis 14
Artichoke Aioli

Shrimp Deviled Egg 11
Cocktail Coulis, Bacon, Zucchini Olive Relish

SOMETHING TO HOLD ON TO

includes choice of Phantom Fries, Sidewinders or House Chips

Classic Cheeseburger 13
American Cheese, Lettuce, Tomato, House Onions, Pickles

Argyle Turkey Bacon 14
Nine Grain Toast, Pamako Fried Egg, Provolone, Lettuces, Tomato, Lemon Basil Aioli

Argyle Daily Signature Feature 16
(no substitutions please)
Cup Soup , Small Salad, Half Sandwich

Romano Chicken 14
Brioche, Blended Cheeses, Marinara, Pesto

Reuben 13
Corned Beef Brisket, Sauerkraut, Swiss, Classic Sauce, Marble Rye

Rachael 13
Roasted Turkey, House Slaw, Provolone & Swiss, Marble Rye

ARLONG PIZZA

Ultimate 15
Lots of Yummy Good Stuff

Winter 15
Squashes, Brussels, Peas, Mushrooms, Sun
Dried Tomatoes, Basil, Mozzarellas

Seafood Pesto 15
Crab, Shrimp, Lobster, Vegetables,
Cheeses

Grilled Chicken 15
Wild Mushrooms, Broccoli, Rossa Ricotta,
Roasted Garlic, Cheeses

BBQ Pork 15
Apples, Pickled Red Onion,
Horseradish, Cheddar, Cheeses

Italian Cheeses 15
Marinated Mozzerella, Provolone, Fontina,
Burrata, Asiago, Romano, Grana Padano

SALADS

Add Ons : Grilled Chicken/ Spiedini 7 Grilled Market Fish 9 Grilled Steak/Shrimp 11

Garden 7 / 10
Greens, Quinoa, Squashes, Bell Peppers, Radishes, Sun Flower Seeds, Craisins, Feta, Creamy Italian, White
Balsamic Vinaigrette

Salmon Buddha Bowl 14
Mixed Greens, Avocado, Local Egg, Poached Apple, Crispy Brussels, Lentil Garbanzo Rice, Goat Cheese,
Fig Vinaigrette

Celebration Salad 12
Lettuces, Bacon, Water Chestnuts, Local Egg, Oranges, Smoked Almonds, Gorgonzola, Pickled Red Onion,
French Dressing

Argyle Caesar 7 / 10
Romaine, Kale, Brussels Leaves, Heirloom Tomato, Mediterranean Olives, Tonnato Dressing, Parmesan
Crisp, Croutons

The Wedge 12
Bacon, Apples & Pears, Tomatoes, Gorgonzola, Walnuts, Green Goddess

MAINS

Beef Tenderloin 33
Brie Stuffed, Bordelaise, Pistachio Butter, Potato Puree, Market Vegetable

Duroc Pork Chop 30
Au Poivre Crème, Cabbages & Apples, Greens, Whipped Potato

Seafood Cobb Salad 24
Greens, Tomato, Bacon, White Cheddar, Local Egg, Crispy Sweet Potatoes, Red Onion, Avocado, Corn, Black
Olives, Gorgonzola, Buttermilk Tarragon Dressing

Buck Head Sirloin Steak 29
Green Peppercorn Brandy Reduction, Padano Potato, Market Vegetable

Chicken Spiedini 26
Broccolis, Wild Mushrooms, Italian Cheese Crème, Lemon Coulis

"Seas The Day" Market Price
Maple Roasted, Beurre Noisette, Asiago, Rice Pilaf, Seasonal Vegetable

Chicken Marsala 25
Wild Mushroom, Roasted Bell Pepper, Crème, Greens & Peas, Rice Pilaf

THE ARGYLE

Lakewood Oaks Country Club

	6 OZ.	9 OZ.	BTL
CHAMPAGNE & SPARKLING			
Moletto Prosecco <i>Veneto region, Italy</i>	10	~	30
Argyle Brut <i>Williamette Valley, Oregon</i>	~	~	44
PINOT GRIS / GRIGIO			
Stival 2018 <i>Italy</i>	7	9	22
CHENIN BLANC			
Lubanzi 2018 <i>Swartland W.O, South Africa</i>	~	~	34
SAUVIGNON BLANC			
Shannon Ridge 2018 <i>Lake Co., California</i>	8	11	26
Walnut Block 2018 <i>Marlborough, New Zealand</i>	9	12	30
CHARDONNAY			
Sean Minor "Four Bears" 2017 <i>Central Coast, CA</i>	10	13	34
Charles & Charles 2016 <i>Columbia Valley, WA</i>	8	11	28
Butter 2017 <i>Coastal California</i>	~	~	41
PINOT NOIR			
Erath 2016 <i>Dundee Hill, Oregon</i>	11	13	36
Ayers 2017 <i>Williamette Valley, Oregon</i>	~	~	50
Sea Sun 2018 <i>California</i>	9	11	30
GRENACHE			
Zestos 2017 <i>Madrid, Spain</i>	8	10	26
MERLOT			
Gen5 2016 <i>Lodi, CA</i>	8	10	24
RED BLEND			
Whiplash 2015 <i>California</i>	8	10	26
OPR 2018 <i>California</i>	9	11	28
ZINFANDEL			
Gen 5 "Old Vines" 2016 <i>Lodi, California</i>	8	10	26
MALBEC			
Black Cabra 2017 <i>Mendoza, Argentina</i>	7	9	24
CABERNET SAUVIGNON			
Ballard Lane 2017 <i>Paso Robles, CA</i>	10	12	32
Light Horse 2015 <i>Napa Valley, CA</i>	8	10	26
Rodney Strong 2016 <i>Sonoma Co, CA</i>	11	13	40
Matchlock 2015 <i>Paso Robles, CA</i>	~	~	39
PORT			
Graham's 10 Year Tawny (2 oz.)	8	~	~
HOUSE WINE - by the glass			
	7.95	9.95	~
Chardonnay, Sauvignon Blanc, Reisling Cabernet, Merlot, Pinot Noir			

BRING YOUR FAVORITE BOTTLE

Have a special bottle of wine at home? Bring it. We will apply a \$15.00 charge to uncork and serve so you can enjoy it here at the Argyle.

FRIDAY & SATURDAY NIGHTS - 1/2 PRICE WINE

Enjoy a bottle of wine at 1/2 price for bottles up to \$35 when you order a menu entree item.



CHILDRENS MENU 2021

Chicken Fingers with Honey Mustard or Ranch	\$8	Mac and Cheese with Goldfish Crackers	\$8
Flatbread Pizza	\$8	Soft Shell Tacos	\$8
Pepperoni -Sausage—Cheese		Beef or Chicken	
Classic Grilled Cheese	\$8	Pasta with Garlic Toast	\$8
Choice of Ham , Turkey or Plain		Butter—Marinara—Meatballs	
All Beef Hot Dog	\$8	Classic 4 oz. Cheese Burger	\$8
Your choice of side's			
Fresh Fruit—Seasoned Fries—Mac and Cheese—Cup of Soup			
Yogurt w/ Apples & Oranges —Pasta Salad—Seasonal Vegetables			

BIG PLATES

Grilled Chicken	\$15	4 oz. Filet	\$15	Grilled Salmon	\$15
Comes with Seasonal Vegetable and your choice of					
Whipped Potato or Side Salad or French Fries					
EAT YOUR FRESH VEGETABLES get \$1.00 off					

BEVERAGES

Milk - Juices - Soda \$2

SOMETHING SWEET

Cookies and Milk \$2 Local Ice Cream \$2