



APPETIZERS

- ULTIMATE NACHOS \$13
House-fried tortilla chips, choice of chicken, ground beef or chili, jalapeños, black olives, tomatoes, green onions, cheese sauce, sour cream, salsa
Substitute Steak* ADD \$3
- POKE NACHOS* \$14
Ahi tuna, wonton chips, red onion, green onion, honey Sriracha aioli, sesame seeds, avocado
- QUESADILLA \$10
Choice of chicken, ground beef or chili, Colby Jack cheese, pico de gallo, sour cream, salsa
Substitute Steak* ADD \$3
- CHICKEN TENDERS \$10
Boneless chicken strips, celery, Buffalo sauce, ranch dressing with Fries ADD \$2
- WONTON CHEESE STICKS \$9
Wonton-wrapped mozzarella cheese sticks, marinara sauce
- CHICKEN WINGS \$13
Garlic-marinated chicken wings, choice of ranch or bleu cheese dressing. Tossed in Buffalo sauce, Fire Pit BBQ sauce, Thai chili sauce, Sriracha honey sauce, garlic butter, lemon pepper seasoning
- SOUP DU JOUR CUP \$4 BOWL \$6

ENTRÉES

- FISH FRY \$14
Beer-battered cod, French fries, coleslaw, tartar sauce, rye bread
- TACO PLATE \$14
Three chicken or ground beef tacos on flour tortillas, Spanish rice, refried beans; *Toppings include lettuce, tomato, onion, cheese, sour cream, salsa*
- BBQ PORK MAC & CHEESE \$16
Smoked pork, Fire Pit BBQ sauce, macaroni and cheese, onion straws, garlic bread
- BBQ SMOKED SPARE RIBS \$19
Half-rack of ribs, BBQ sauce, French fries, coleslaw, sliced bread

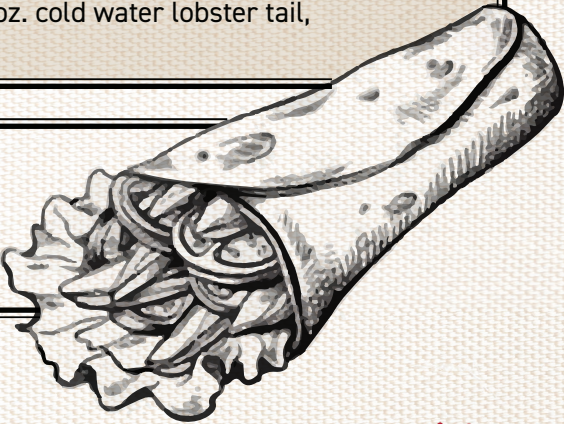
DINNERS

Includes: vegetable of the day and cup of soup

- OPEN-FACED PRIME RIB DINNER* \$16
Sliced prime rib served open-faced on white bread, roasted potatoes, gravy
- RIBEYE STEAK & SHRIMP* \$27
10-oz. rib-eye steak, garlic shrimp, French fries
- TWIN LOBSTER TAILS* \$45
Two 4-oz. cold water lobster tails, roasted potatoes
- FILET & LOBSTER* \$40
5-oz. center-cut filet, 4-oz. cold water lobster tail, roasted potatoes

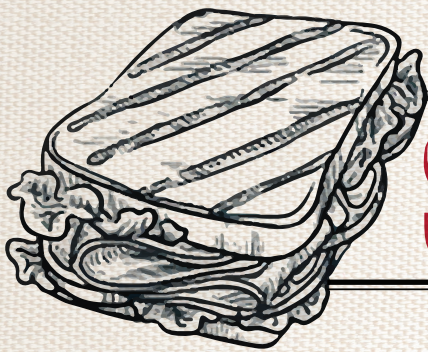
SALADS & WRAPS

Wraps served with choice of French fries or coleslaw. Substitute sweet potato fries, onion rings, vegetable of the day or cup of soup for \$1



- CAESAR SALAD \$9
Romaine lettuce, Parmesan cheese, croutons, Caesar dressing
Grilled Chicken ADD \$3 Shrimp ADD \$3 Steak* ADD \$8
- HARVEST SALAD \$11
Romaine lettuce, strawberries, Mandarin oranges, sesame dots, dried cranberries, mozzarella cheese, lemon poppy seed dressing
Chicken ADD \$3 Shrimp ADD \$6 Steak* ADD \$8
- SEARED TUNA SALAD* \$16
Mixed greens, sushi grade tuna steak, Mandarin oranges, carrots, edamame, green onion, tomato, fried wonton strips
- BLACKENED SHRIMP WRAP \$16
Blackened shrimp, lettuce, pico de gallo, cilantro lime dressing, in a flour tortilla
- STEAK CHIPOTLE WRAP \$16
Grilled marinated flank steak, lettuce, tomato, red onion, guacamole, chipotle ranch dressing, in a flour tortilla
- CHICKEN CAESAR WRAP \$13
Grilled chicken, romaine lettuce, Parmesan cheese, Caesar dressing, in a flour tortilla
Substitute Shrimp ADD \$3 Steak* \$5

*Consuming raw or undercooked meats, poultry and seafood may increase your risk of foodborne illness. Please inform us of your food allergy. Menu items prepared in our kitchen may contain, or come in contact with, common food allergens.



SANDWICHES & BURGERS

Served with choice of French fries or coleslaw.
Substitute sweet potato fries, onion rings, vegetable of the day or cup of soup for \$1

MEGA GRILLED CHEESE SANDWICH \$14

American cheese, cheddar cheese, provolone cheese, Swiss cheese, tomato, on grilled sourdough

TUNA MELT SANDWICH \$12

Tuna salad, two-year aged cheddar cheese, tomato, green onion, on English muffin bread

CHICKEN AVOCADO BACON SANDWICH \$16

Grilled chicken, bacon, lettuce, tomato, red onion, avocado spread, on a toasted brioche bun

BBQ PULLED PORK SANDWICH \$13

Smoked pork, Fire Pit BBQ sauce, on a toasted bun, coleslaw

STACKER SANDWICH \$11

Ham, turkey, bacon, cheddar cheese, lettuce, tomato, mayonnaise, on toasted white bread

HALF STACKER SANDWICH & SOUP \$10

Half of a Stacker Sandwich, cup of soup

PRIME RIB SANDWICH* \$14

Sliced prime rib, grilled onions, provolone cheese, au jus on a toasted hoagie roll

REUBEN SANDWICH \$13

Corned beef, sauerkraut, Swiss cheese, Thousand Island dressing, on toasted marble rye

FISH SANDWICH \$11

Beer-battered cod, tartar sauce, on a toasted bun

TENDERLOIN STEAK SANDWICH* \$15

Grilled tenderloin steak, mushrooms, onion straws, horseradish sauce, on a toasted bun

BLACKJACK BURGER* \$17

100% Certified Black Angus ground beef patty, Cajun seasoning, bacon, pepper Jack cheese, fire straws, coleslaw, chipotle ranch dressing, on a grilled bun

CHEESEHEAD BURGER* \$16

100% Certified Black Angus ground beef patty, hand-breaded cheese curds, cheese sauce, bacon, onion straws, honey Sriracha mayo, on a grilled bun

BLEU MOON BURGER* \$13

100% Certified Black Angus ground beef patty, bacon, bleu cheese, onion straws, on a grilled bun

PATTY MELT* \$14

100% Certified Black Angus ground beef patty, grilled onions, Swiss cheese, cheddar cheese, on grilled marble rye

ALL AMERICAN BEYOND BURGER \$17

Plant-based Beyond Meat® burger, two-year aged cheddar cheese, lettuce, tomato, onion, on a grilled bun

BUILD YOUR OWN BURGER* \$10

100% Certified Black Angus ground beef patty, lettuce, tomato, raw onions, on a grilled bun

Jalapeños, grilled onions, mushrooms, onion straws **ADD \$.75/EACH**

American, bleu cheese, cheddar, Swiss, pepper Jack, provolone **ADD \$1/EACH**

Two (2) slices of Bacon **ADD \$1.50**



DESSERTS

RICH CHOCOLATE CAKE \$8

Layers of chocolate cake with rich fudge ganache, vanilla bean whipped cream, chocolate crunch pearls, raspberry sauce

TURTLE CHEESECAKE \$7.50

Classic cheesecake, house-made caramel, fudge ganache, candied spiced pecans

CARROT CAKE \$7

Layered carrot cake, cream cheese icing