



APPETIZERS

WINGS \$14

(10) Traditional, crispy-fried wings tossed in your choice of sauce or (10) Boneless wings breaded to perfection with your choice of sauce on the side.

Served with celery and carrots.

Choose from: Buffalo (Mild or Hot), Garlic-Parm, Sweet Korean Chili, or Honey BBQ.

STEAMED CLAMS CASINO \$16

(12) Little neck clams, steamed in a buttery garlic white wine sauce with bacon and bell peppers, sprinkled with herbed breadcrumbs.

NACHOS \$12

Corn tortilla chips topped with homemade Pico de Gallo, black olives, fresh jalapeños and nacho cheese.

Add Chicken or Seasoned Beef +\$5

CAULIFLOWER BITES \$11

Battered cauliflower deep-fried and tossed in a house jalapeño-mango sauce. Served with a side of ranch.

PRETZEL BITES \$12

Baked, soft, Bavarian Pretzel Bites. Served with homemade beer cheese and brown mustard.

BANG BANG SHRIMP \$12

(6) Tempura-battered jumbo shrimp, tossed in a spicy bang bang sauce.

MOZZARELLA STICKS \$12

(8) Golden-fried Mozzarella sticks served with a side of marinara sauce.

SPINACH ARTICHOKE DIP \$12

Creamy spinach artichoke dip served with homemade corn tortilla chips.

SOUPS AND SALADS

Add to any salad:

Chicken +\$5, Shrimp or Salmon +\$10

SOUP OF THE DAY

Ask your server for today's selection.

FRENCH ONION SOUP \$10

Caramelized onions in a rich beef broth, topped with homemade croutons and a 3-cheese blend.

CHILI \$12

Traditional beef and bean chili topped with Cheddar cheese and sour cream, served with warm tortilla chips.

HOUSE SALAD \$10

Mixed greens, cucumbers, carrots, cherry tomatoes and red onion, served with a Balsamic Vinaigrette.

CAESAR SALAD \$12

Romaine lettuce topped with our homemade garlic croutons and shaved Parmigiana and Romano cheeses.

BEET SALAD \$15

Loaded with roasted beets, crumbled Goat cheese, toasted walnuts and sliced peaches with Raspberry Vinaigrette.



BURGERS AND SANDWICHES

all served with fries and a pickle

Sub house / Caesar salad, or onion rings +\$2, Sub Gluten free bun +\$2

SMASH BURGER \$12

5-ounce ground sirloin patty topped with lettuce, tomato, red onion and our special house sauce.

DBL SMASH BACON CHEESEBURGER \$18

(2) 5-ounce ground sirloin patties topped with Applewood-smoked bacon, Cheddar cheese and our own house sauce.

ALL-AMERICAN BURGER \$16

8-ounce charbroiled sirloin burger topped with lettuce, tomato and onion.

IMPOSSIBLE BURGER \$16

6-ounce plant based vegetarian burger topped with lettuce, tomato, red onion and garlic aioli.

ADD TO ANY BURGER:

Cheese, jalapeños, sautéed onions +\$1(ea.)

Bacon, egg, avocado +\$2(ea.)

RIBEYE MELT \$21

Thinly sliced beef ribeye topped with sautéed onions, melted Mozzarella cheese and a horse-radish sauce, served on French bread.

CHICKEN CAPRESE \$17

Grilled chicken topped with fresh Mozzarella cheese, tomatoes, pesto aioli and a balsamic glaze. Served on a toasted French bread.

GYRO \$18

Grilled lamb and beef gyro meat with lettuce, tomato, and onion in a warm pita served with a side of tzatziki.

CBR \$18

Crispy, deep-fried, buttermilk-battered chicken breast, topped with Applewood-smoked bacon, lettuce, tomato and ranch dressing. Served on a toasted French bread.

ENTREES

(3) STEAK TACOS \$18

Grilled ribeye with roasted corn, topped with chili aioli and Cotija cheese. Served in warm flour tortillas with a side of homemade corn tortilla chips.

PESTO PRIMAVERA \$18

Sautéed broccoli, roasted sweet peppers and mushrooms tossed with cavatappi pasta in a creamy pesto sauce, served with garlic toast.

Add chicken +\$5

BABY BACK RIBS \$24

Full rack of slow-roasted Danish baby backs finished with a honey BBQ sauce. Served with fries and Cole slaw.

SHEPHERD'S PIE \$24

Lamb stew topped with mashed potatoes and baked until golden brown.

MEATLOAF \$22

House-made baked meatloaf served with mashed potatoes and gravy and the vegetable of the day.

JAMBALAYA \$24

Andouille sausage, shrimp and chicken simmered in a Creole-style red sauce over rice.

FISH AND CHIPS \$20

(3) fried, beer-battered Cod Loins served with fries and Cole slaw with a side of Tartar sauce.

PINEAPPLE-GLAZED SALMON \$26

Grilled 8-ounce Salmon Filet with pineapple-bourbon glaze, served with rice pilaf and the vegetable of the day.