COCKTAILS

IT’S ELECTRIC!
Choose from our original Electric Lemonade, OR our blueberry Electric Lemonade
2: Electric Blu-galloo ............................... 8.6

PIP’S GIN LIME-AID
Our friend Pip’s award winning combination of Hendrick’s Gin, Elderflower, fresh squeezed lime & soda .................. 8.6

HIGHWAY TO THE DANGER ZONE
Let this be your wing man! Goose & Gin, soaring with Lillet Blanc, lemon & soda .............................. 9.6

CEREAL KILLER
Our delicious Rumphatica White Russian shaken with Cinnamon Toast Crunch .............................. 8.6

MANGO THAI-TINI
Fresh mango, cilantro, basil & mint muddled with vodka, mango rum, homemade sour, OJ & blue agave .................. 9.6

THE CHAMPAGNE OF BEERS
Wow! Part champagne cocktail, part beer cocktail, part nothing you’ve ever experienced before .................. 8.4

AN INCONVENIENT TRUTH
Woodford. Neat. Dash of Peychaud’s. Can you handle it? ... 10.9

JUST A CRUSH (UP OR ON THE ROCKS)
Choose from Orange, Orange Pomegranate or Ruby Red ... 9.6

WHITE MANDARIN COSMO
Elderflower Liqueur, Orange Vodka & fresh lemon .............................. 9.6

WINES

WHITE

BERINGER, White Zinfandel (California) ................. 24 .... 7
DOMINO, Moscato (California) .......................... 32 .... 8.2
WASHINGTON HILLS, Riesling (Washington) .......... 32 .... 8.2
MATUA, Sauvignon Blanc (New Zealand) .............. 34 .... 8.8
AVIA, Pinot Grigio (Italy) .................................. 7
ECCO DOMANI, Pinot Grigio (Italy) ....................... 35 .... 9
REDWOOD CREEK, Chardonnay (California) ........ 28 .... 7.2
KENDALL JACKSON ‘V.R.’, Chardonnay (Calif.) ....... 42 .... 10.8

TECHNICAL NOTE:

Some items listed above are “bottled” and others are “split”. A bottle is 750 mL, and a split is 375 mL. Please confirm availability before placing your order.

KICKIN’ MULES
Choose from our classic Russian Standard Moscow Mule, Pineapple, Blueberry or a Kickin’ Kentucky Mule .................. 8.6

YOU'RE MY BOY BLUE
Choose from our Blueberry Mule with fresh blueberries, a creamy Blue Russian with Rumphatica or our famous Electric Lemonade 2: Electric Blu-galloo ............................. 8.6

THE DIRTY DUO
‘THE STANDARD’ - A Russian Standard Vodka martini served “dirty” with hand-stuffed blue cheese olives .......................... 10
‘THE DOUBLELY DIRTY’ - 7 times distilled Double Cross Vodka with double the olives (blue cheese and garlic stuffed!) ........... 11

THE PINEAPPLE EXPRESS
Our own House-Infused Pineapple Vodka, blah, blah, blah... Also available in Strawberry Pineapple! .................. 9

MOJITO MADNESS
Our homemade mojito-infused rum, fresh mint, lime & soda. Available in Classic, Pineapple or Strawberry .................. 8.6

SIGNATURE SANGRIAS
Red Strawberry Bliss or White Pineapple Passion .................. 8.2

NOT YOUR FATHER’S MILKSHAKE
A creamy and delicious alcoholic milkshake with Not Your Father’s Root Beer and Rumphatica ............................. 8.6

AFTER DINNER MARTINIS
Actually, these are great anytime! Our chocolatey Chocolate after Dinner martinis ............................. 9.6

RED

TRINITY OAKS, Pinot Noir (California) ............... 32 .... 8
10 SPAN, Pinot Noir (California) ......................... 36 .... 9.2
CANYON ROAD, Merlot (California) .................. 30 .... 7.8
RUTA 22, Malbec (Argentina) ............................. 36 .... 9.2
WYNDHAM, Shiraz (Australia) .......................... 34 .... 8.8
SYCAMORE LANE, Cabernet Sauvignon (California) .. 7.8
MURPHY GOODE, Cabernet Sauvignon (California) ... 34 .... 8.8
COPPOLA ‘DIAMOND’, Cabernet Sauvignon (Calif.) .... 34 .... 10.8

MORE BOTTLED WINES ON BACK OF MENU

SPARKLING WINE/CHAMPAGNE

FREIXENET, Brut (Spain) .................. split 13 bot 35

BEERS

MILLER LITE (tap) ..................................... 5
YUENGLING LAGER (tap) ......................... 5
SAM ADAMS SEASONAL (tap) .................. 6.2
BLUE MOON (tap) ................................. 6.2
FEATURE DRAFT (tap) ......................... varies
BUDWEISER (bottle) .................................. 5.3
SIERRA NEVADA PALE ALE (bottle) ............ 5.9
HEINEKEN (bottle) .................................. 5.6
GUINNESS (bottle) .................................. 5.9
SAM ADAMS (bottle) .............................. 5.6
CORONA (bottle) .................................... 5.6
COORS LIGHT (bottle) ............................. 5.3
AMSTEL LIGHT (bottle) .......................... 5.6

BEER TECHNICAL NOTE:

Some items listed above are “bottled” and others are “split”. A bottle is 12 oz., and a split is 7 oz. Please confirm availability before placing your order.

KALIBER (N/A) (bottle) .............................. 5.3
MICHELOB ULTRA (bottle) ......................... 5.3
STOUT’S SCARLET LADY (bottle) .............. 6.6
BUD LIGHT (bottle) .................................. 5.3
STELLA ARTOIS (bottle) ........................... 6.1
REDBRIDGE (GLUTEN FREE) (bottle) .......... 5.6
ANGRY ORCHARD CIDER (GLUTEN FREE) (bottle) .... 5.8
TRÖEGS HOPBACK AMBER (bottle) ............ 6.6
VICTORY HOP DEVIL (bottle) ..................... 6.6
DOGFISH HEAD 60 MIN. (bottle) ............... 6.6
OMISSION IPA (bottle) ............................ 6.6
NOT YOUR FATHER'S ROOT BEER (bottle) .... 6.8
+ FEATURED BOTTLE(S)
STARTERS

HOUSE-MADE SOUPS
Baked Potato - Topped with bacon & cheddar 5.7
Featured Soup(s) 5.7

STONE BAKED CORNBREAD
Crisp outside & moist inside, served with house-made maple butter 7.4

SWEET & SPICY ISLAND WINGS
10 marinated, fried wings tossed in our sweet & spicy sauce 11.7

BRUSCHETTA
Tomatoes marinated in balsamic vinegar, garlic & olive oil, toasted bread 10.9
Half order 7.4

ROADSIDE SLIDERS
3 fresh ground chuck patties with Vermont cheddar, dill pickles, frizzled onions & our signature sauce 10.5

CRAB DIP
A creamy blend of crab meat & reggiano cheese served with house-made tortilla chips 13.9

SPINACH REGGIANO DIP
Spinach, artichoke hearts & reggiano cheese with house-made tortilla chips 11.5

SEARED AHI TUNA
Space rubbed & seared rare with soy sauce, wasabi & pickled ginger 13.5

TWISTED SHRIMP
Tender, crispy shrimp tossed in a creamy spicy sauce 10.7

PHILLY CHEESESTEAK FLAT BREAD
Thin crust pizza dough topped with thinly sliced roasted ribeye, melted cheddar and monterey jack cheeses and sautéed onions Half 9.4 Full 14.9

SALADS

GARLIC PEPPERCORN RANCH, HONEY MUSTARD, BLUE CHEESE, 1000 ISLAND, FAT FREE ITALIAN VINAIGRETTE. TRADITIONAL, HONEY-LIME, APPLE, STRAWBERRY BALSAMIC

FIELD GREEN SALAD
Romaine, iceberg, croutons, mozzarella cheese, red onion & tomatoes 9.5

CAESAR SALAD
Romaine, croutons & parmesan cheese 9.5
Add grilled chicken 4.5
Add Cajun grilled shrimp 5.5
Add two skewers of filet tips 6.9
Add grilled salmon or seared Ahi tuna 7.9

TOWER OF COBB
Our field green mix, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese, tossed with garlic peppercorn ranch 14.9

VEGETABLE PLATE
Broccoli, zucchini, yellow squash, rice, chipotle black beans, garlic toast 13.9

SOUTHERN SALAD
Select greens, chicken tenders, bacon, tomatoes, croutons, jack & cheddar cheese tossed in dressing of your choice 14.5

THAI STEAK NOODLE SALAD
Marninated filet tips with chilled noodles, mango, basil, cilantro, mint, peanuts, coconut & Thai dressing 15.5
SUBSTITUTE CHICKEN AT NO CHARGE

APPLE WALNUT SALAD
Spring mix, spinach, chilled chicken, walnuts & onions in an apple vinaigrette topped with blue cheese, dried cranberries, bacon & fresh apples 14.5

HAND HELDS

CHOOSE A HOUSE SIDE EXCEPT FOR FISH & CHIPS.

CHEESEBURGER
100% Angus Burger, cheddar, lettuce, tomato, onion, pickle, signature sauce 12.5

HOUSE-MADE VEGGIE BURGER
Vegetarian patty of brown rice, black beans, bran & beets topped with lettuce, tomato onion & a sweet soy glaze 11.9

CHICKEN CIABATTA
Grilled chicken, spinach, arugula, pepperjack cheese with a sundried tomato aioli on a toasted ciabatta roll 12.5

TWISTED BURGER
100% Angus Burger, pepper jack cheese, frizzled onions, twisted slaw & our signature twisted sauce 12.5

CRAB CAKE SANDWICH
Lump backfin crab cake, lettuce, tomato & onion 13.9

ADD BLUE CHEESE CRUMBLES – 1.5

FISH & CHIPS
Our original beer battered New England Haddock fillets & crispy shoe string fries 13.7

BAJA FISH TACOS
3 flour tortillas, seasoned tilapia, chimichurri sauce, mango cilantro salsa & a lime cream drizzle 13.9

CAJUN CHICKEN SANDWICH
Grilled chicken breast seasoned with Cajun spices, pepper jack cheese, lettuce, tomato, onion & Cajun sauce 11.9

PULLED PORK SANDWICH
Slow smoked & hand pulled pork with our house-made BBQ sauce 11.9

PRIME RIB SANDWICH
Thinly sliced prime rib, sautéed onions & jack cheese, on a toasted ciabatta roll with au jus 13.9

KIDS UNDER 12

CHOOSE BROCCOLI, MANDARIN ORANGES OR ONE HOUSE SIDE (EXCLUDES CHEESE PIZZA). INCLUDES BEVERAGE OR MILK

MINI DOGS (2) 6
CHEESEBURGER SLIDERS (2) 6
CHICKEN SANDWICH SLIDERS WITH CHEESE (2) 6
GRILLED TILAPIA 6
GRILLED CHEESE SANDWICH 6

MACARONI & CHEESE 6
CHICKEN TENDER BITES 6
CHEESE PIZZA (no side included) 6
SUBSTITUTE GLUTEN FREE BUN (INCLUDING CHEESE PIZZA) – 1

KIDS EAT FREE SUNDAYS (EXCLUDES HOLIDAYS), 1 CHILDS MEAL PER ENTREE

SUBSTITUTE GLUTEN FREE BUN – 1

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY & SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES. A GLUTEN-FREE MENU IS AVAILABLE FROM YOUR SERVER.
STEAKS & PRIME RIB

CHOOSE ANY 2 HOUSE OR PREMIUM SIDES

PRIME RIB
(Available after 4pm until gone)
12 oz. Slow roasted aged prime rib, au jus 25.3

MAUI RIBEYE
12 oz. Ribeeye marinated in soy sauce, pineapple & ginger 25.1

FILET OSCAR
Center cut tenderloin, seasoned lump crab meat, asparagus & garlic cream sauce
8 oz. 33.4
6 oz. 29.9

GRILLED MUSHROOMS & ONIONS – 3
ADD BLUE CHEESE CRUMBLE – 1.5

FRESH SEAFOOD

CHOOSE ANY 2 HOUSE OR PREMIUM SIDES

GRILLED SALMON OR CAJUN SALMON
Simply grilled & lightly seasoned 22.9

CRAB CAKES
Two large lump backfin crab cakes 24.5

PASTA

CRAB ALFREDO PASTA
Backfin lump crab meat, linguine, alfredo sauce, parmesan cheese & Old Bay seasoning 18.9

CHICKEN BRUSCHETTA PASTA
Roasted chicken, penne, basil & mozzarella cheese tossed in a fresh roma tomato based sauce garnished with seasoned bread crumbs 17.5

SHRIMP PASTA SAUTÉ
Shrimp, linguine, sun-dried tomatoes, spinach, pine nuts, parmesan cheese & herb cream sauce 17.9

SUBSTITUTE CHICKEN AT NO CHARGE

CHICKEN & RIBS

CHOOSE 2 HOUSE SIDES

TEXAS TENDERS PLATTER
Hand-battered chicken tenders 15.9

TEXAS TENDERS & RIBS
Hand-battered tenders & a half rack of slow roasted “knife & fork” Danish baby back ribs 20.9

SMOKED PULLED PORK
Smoked pulled pork, BBQ sauce served with house-made stone baked cornbread 16.9

ROTISSERIE STYLE CHICKEN
Available after 4:00PM. Limited Availability. Half chicken seasoned & slow roasted 14.9

BABY BACK RIBS
Slow roasted “knife & fork” Danish baby back ribs
FULL RACK 23.5  HALF RACK 16.9

PLEASE ASK YOUR SERVER FOR OUR SWEET & SPICY “KICKED UP” BBQ Sauce if you want to try something different
MONDAYS . . . ALL YOU CAN EAT 27.9

HOUSE SIDES 2.5
COLE SLAW
FRENCH FRIES
“MEATY” BAKED BEANS
GARLIC WHIPPED POTATOES
HOUSE MADE CHIPS

PREMIUM SIDES 4.5
CREAMED SPINACH
STEAMED BROCCOLI
GREEN BEANS ALMONDINE
CHIPOTLE BLACK BEANS & RICE
1LB SEA SALTED BAKED POTATO
(after 4pm, all day Sunday)

DELUXE SIDES 5.5
CAESAR OR FIELD GREEN SALAD
ASPARGUS
FOUR CHEESE MAC & CHEESE
Sharp Cheddar, Pepperjack, Mzzarella & Reggiano dusted with bread crumbs

SUBSTITUTE FOR ANY HOUSE SIDE – 3
SUBSTITUTE FOR ANY PREMIUM SIDE – 1

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY & SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER OF ANY FOOD AllERGIES. A GLUTEN-FREE MENU IS AVAILABLE FROM YOUR SERVER.
WHITES

BERINGER, White Zinfandel (California) ................................................................. 24
DOMINO, Moscato (California) .............................................................................. 32
WASHINGTON HILLS, Riesling (Washington) ...................................................... 32
MATUA, Sauvignon Blanc (New Zealand) ............................................................... 34
ECCO DOMANI, Pinot Grigio (Italy) ..................................................................... 35
REDWOOD CREEK, Chardonnay (California) ......................................................... 28
KENDALL JACKSON ‘V.R.’, Chardonnay (California) ........................................ 42
MARKHAM, Chardonnay (Napa Valley) ................................................................. 47
CAYMUS CONUNDRUM, Proprietary Blend (California) ....................................... 53

REDS

TRINITY OAKS, Pinot Noir (California) ................................................................. 32
10 SPAN, Pinot Noir (California) ............................................................................. 36
CANYON ROAD, Merlot (California) .................................................................... 30
RUTA 22, Malbec (Argentina) ................................................................................ 36
WYNDHAM, Shiraz (Australia) ............................................................................... 34
MURPHY GOODE, Cabernet Sauvignon (California) ............................................. 34
COPPOLA ‘DIAMOND’, Cabernet Sauvignon (California) .................................... 42
APOTHIC, Red Blend (California) .......................................................................... 36
ERATH, Pinot Noir (Oregon) ................................................................................... 40
GREYSTONE, Merlot (California) .......................................................................... 34
ANTIGAL UNO, Malbec (Argentina) ..................................................................... 40
GREG NORMAN, Shiraz (Australia) ...................................................................... 36
CAMPO VIEJO, Tempranillo (Spain) ...................................................................... 34
RODNEY STRONG, Knotty Vines Red Zinfandel (California) ............................... 46
SEBASTIANI, Cabernet Sauvignon (Sonoma Valley) .......................................... 46
FREI BROTHERS RESERVE, Cabernet Sauvignon (California) ......................... 53
LOUIS MARTINI, Cabernet Sauvignon (Napa Valley) .......................................... 59