



STARTERS

Breaded Onion Rings **6.99**
Served with Ranch Dressing

Sweet Potato Fries (Veg) **6.99**
Served with Marshmallow Dipping Sauce

Bam Bam Shrimp **12.49**
Fried Shrimp with Spicy Sriracha Bleu Cheese Sauce

Buffalo Wings **15.50**
Served with Bleu Cheese, Carrots and Celery Sticks

Garlic Wings **15.50**
Served with Bleu Cheese, Carrots and Celery Sticks

NEW! **Carolina Mustard Barbeque Wings** . **15.50**
Served with Bleu Cheese, Carrots and Celery Sticks

Chicken Tenders **11.99**
Deep Fried Chicken Strips, served with Chipotle Ranch Sauce

NEW! **Fish Tacos** **17.99**
Three Flour Tortillas filled with Deep Fried Cod, Cabbage, Pico de Gallo, and Jalapeño-Cilantro Crema

Pork Belly Tacos (GF) **14.49**
Crispy Pork Belly, Mini Corn Tortillas, Cilantro, Spicy Avocado Salsa and Seasonal Fruit Salsa

Fried Calamari **14.99**
Served with both Lemon Basil and Chili Aioli

Trash Can Nachos **16.99**
Crispy Tortilla Chips, Carne Asada, Jalapeño & Beer Cheese, Guacamole, Sour Cream, Jalapeños, Cilantro and Pico de Gallo

Garlic Fries (Veg) **6.99**
Shoestring Fries served with Lemon Basil Mayonnaise

Cheese Curds **11.49**
Crispy Fried Cheese, served with Spicy and Sweet Dipping Sauces

SALADS & SOUPS

Classic Caesar Salad **10.99**
Romaine Lettuce, Parmesan Cheese, Croutons and Creamy Caesar Dressing
Add chicken 4.00 Add shrimp 6.00

Asian "Chop Chop" Salad (Veg) **11.99**
Iceberg Lettuce, Napa Cabbage, Red Cabbage, Carrots, Green Onions, Cilantro, Sesame Seeds and Crispy Wontons, tossed in a Peanut Sesame Dressing
Add Chicken 4.00 Add Shrimp 6.00

Grilled Salmon Salad (GF) **18.99**
Mixed Greens, Black Olives, Sliced Almonds, Cucumbers, Tomatoes, Dried Cranberries and Bleu Cheese Crumbles, tossed in a Cranberry Vinaigrette

NEW! **Chef's Salad** **15.50**
Turkey, Ham, Roast Beef, Swiss Cheese, Red Onion, Cherry Tomatoes, Cucumber, and Olives with your choice of Dressing

Soup of the Day	Clam Chowder
Cup 3.99 / Bowl 5.50	Cup 4.50 / Bowl 6.00

FISH

Fish 'n Chips **15.99**
Freshly Beer-Battered Fish, Tartar Sauce, Cole Slaw and Fries

Grilled Tuna Melt **13.99**
Albacore Tuna Salad and Swiss Cheese on Sourdough Bread served with choice of Coleslaw or French Fries

HOT OFF THE GRILL

NEW! **Chimichurri Steak Frites** **22.99**
Grilled New York Steak topped with a house-made Chimichurri Sauce and served with Garlic French Fries

Classic Build a Burger **15.99**
House-made Prime Burger Patty with Lettuce, Tomatoes, Onions, Sweet Pickle Chips on a Brioche Bun served with choice of Coleslaw or French Fries and your choice of Cheese

Cheese Options: Swiss, Cheddar, Provolone, American, Jack Cheese

Meat Substitutions Available Upon Request
Beyond Burger or Zesty Chipotle Black Bean Patty

Extra Toppings Available for 1.00 Each
Applewood Smoked Bacon, Avocado, Fried Onions, Sautéed Mushrooms, Sautéed Onions, BBQ Sauce

NEW! **Nacho Burger** **17.99**
House-made Prime Burger Patty, Lettuce, Tomato, Onion, Jalapeños, Pico de Gallo, Guacamole, Nacho Cheese Sauce, and Crunchy Tortilla Strips served on a Brioche Bun with choice of Coleslaw or French Fries

Bacon Barbeque Brisket Burger **18.99**
House-made Prime Burger Patty, Mesquite Smoked Brisket, Applewood Smoked Bacon, Spicy Pimento Cheese, Barbeque Sauce, Onions and Sweet Pickle Chips on a Brioche Bun served with choice of Coleslaw or French Fries

PIZZA

Cheese Pizza **16.99**

Pepperoni Pizza **17.99**

Pepperoni & Mushroom Pizza **17.99**

Sports Page Combo Specialty Pizza . . **21.99**
Pepperoni, Italian Sausage, Salami, Mushrooms, Onions, Bell Peppers, Olives and a Cheese Blend

All Meat Pizza **21.99**
Pepperoni, Italian Sausage and Salami

Hawaiian Pizza **18.99**
Pineapple, Ham, Barbeque Sauce and our Signature Three Cheese Blend

Vegetarian Pizza (Veg) **17.99**
Mushrooms, Onions, Bell Peppers, Olives, Tomatoes and our Signature Three Cheese Blend

Margherita Pizza (GF)(Veg) **17.99**
Fresh Mozzarella, Tomato and Fresh Basil on a Gluten-Free, Cauliflower-Based Crust

NEW! **Stromboli** **15.99**
Fresh-Made Dough, Pepperoni, Salami, Mushroom, and our Signature Three Cheese Blend, served with Marinara Sauce

All pizzas are 14". Gluten-Free Cauliflower-Based Crust Available Upon Request

ALL DAY BREAKFAST

Two Eggs Any Style **13.99**
Bacon or Ham, Country Potatoes served with choice of Toast

Ham & Cheese Omelet **13.99**
Country Potatoes served with choice of Toast

(GF) = Gluten Free (Veg) = Vegetarian
Gluten Free items available upon request at an additional cost. Please ask your server for more information. 18% gratuity will be applied to parties of six or more.
Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



SANDWICHES

All whole Sandwiches are served with choice of Coleslaw or French Fries. Side substitutions available at an additional cost.

French Dip♦ 14.99

Thinly Sliced Roast Beef dipped in Au Jus on a French Roll

Traditional Reuben♦ 14.99

Corned Beef, Swiss Cheese, Sauerkraut and Thousand Island Dressing served on Marble Rye

California Turkey Club♦ 15.99

Roasted Turkey Breast, Lettuce, Tomatoes, Applewood Smoked Bacon, Avocado, Monterey Jack Cheese and Mayonnaise on Focaccia Bread

The Original Philly Cheese Steak♦ . . 14.99

Shaved Beef "wid" or "widout" Onions, Peppers and Cheez Whiz or Provolone Cheese on a Hoagie Roll

Chicken Bacon Ranch 15.99

Grilled Chicken Breast, Cheddar Cheese, Applewood Smoked Bacon, Lettuce, Tomatoes and Ranch Dressing on a Brioche Bun

Steak Banh Mi 19.99

Marinated New York Steak, Pickled Daikon, Carrots, Jalapeños, Fresh Cilantro and Sweet Chili Aioli on a French Roll

Half Sandwich♦ and 13.99
Soup or Salad Special

Your choice of selected Sandwiches with Soup or Salad. Sides available at additional cost.

DRAFT BEER

16oz Domestic. 5.50

23oz Domestic. 8.00

16oz Imported and Microbrews Ask Server

23oz Imported and Microbrews Ask Server

Bottled Domestic Beers 5.00

Budweiser, Bud Light, Coors Light, O'Doul's Non-Alcoholic

Bottled Microbrews & Imported Beers 7.00

Corona, Modelo Especial, Heineken, Sierra Nevada Pale Ale and Seasonal Selections

COCKTAILS

Play-Offs 11.00

Tequila, Citrónge, Lemon, Agave

Back Nine 11.00

Jack Daniel's Whiskey, Lemon, Iced Tea

Bulletproof Pancakes 13.00

PiggyBack Rye, Maple Syrup, Bitters

Golden Glove 11.00

Flor de Caña, Triple Sec, Lime, Simple Syrup

Triple Crown 11.00

Jack Daniel's, Mint, Simple Syrup

SWEET STUFF

Carrot Cake 7.99

Cream Cheese Frosting, Pineapple and Coconut Chocolate Bark

NEW! Ding Dong Cake 7.99

Chocolate Cake with a Whipped Cream Frosting, coated in Chocolate Ganache

Mudd Pie 9.99

Coffee Ice Cream, Toasted Almonds, and Chocolate Shavings on an Oreo Crust

NEW! New York Cheesecake 7.99

Homemade Cheesecake with a Graham Cracker Crust

WINES by the GLASS

Frontera Cabernet Sauvignon 7.00

Frontera Chardonnay 7.00

Frontera Merlot 7.00

Sutter Home Moscato. 6.00

Sutter Home White Zinfandel 6.00

Séka Hills Tuluk'a Red Blend 11.00

Séka Hills Sauvignon Blanc 11.00

Séka Hills Viognier 11.00

SIDES

French Fries (Veg) 4.99

Coleslaw (GF) (Veg) 3.99

House Salad (Veg). 5.99

Country Potatoes (Veg). 4.99

Eggs (GF) (Veg) 2.99

Applewood Smoked Bacon (GF). 6.99

Ham 6.99

Fruit Cup (GF) (Veg) 4.99

Side Caesar 5.99

Toast (Veg). 3.99

BEVERAGES

Fountain Drinks. 2.75

Mixed Beverages 2.75

Arnold Palmer, Roy Rogers, Shirley Temple

Coffee, Decaffeinated Coffee, Tea . . . 2.95

Cranberry, Pineapple, Tomato Juices . 2.75



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