

FOR THE TABLE

Green Chile White Queso 10 Fire-roasted chiles, gueso blanco, and tri-colored chips. Jalapeno Popper Dip 12 A creamy blend of fresh jalapenos and cheese served with tortilla chips. Add bacon for +\$1 Spinach Artichoke Dip 12 Tri-color chips served with creamed spinach and artichokes. Chips & Guacamole 12 Tri-color chips served with guacamole. Chips & Dips 14 Tri-color chips, queso, salsa, spinach artichoke dip, and guacamole. Steak Nachos 15 Tri-color chips, queso, jack-cheddar, and steak; topped with pickled jalapenos, pico de gallo, sour cream, and guacamole. Fried Zucchini 12 Crispy fried zucchini slices served with ranch. Mozzarella Sticks 12 Fried mozzarella served with spicy marinara and ranch. **Tempura Mushrooms** 12 Crispy mushrooms served with ranch. Fried Pickles 10 Crispy pickle slices served with ranch.

Rattle Snake Bites15Steak bites tossed in your choice of sauce: Miso,BBQ, and Buffalo.Cheese Fries12

Stacked fries covered in queso, shredded cheese, jalapenos, bacon bits and sour cream.

82 Boneless Wings 14 Perfectly fried boneless wings, with your choice of sauce: Buffalo, BBQ, Miso Honey, or Ancho Dry Rub. **Add shoestring fries for +\$3**

82 Bone-In Wings 14 Perfectly fried bone-in wings, with your choice of sauce: Buffalo, BBQ, Miso Honey, or Ancho Dry Rub. **Add shoestring fries for +\$3**

Crispy Brussel Sprouts 10 Crispy brussel sprouts tossed in a salted maple glaze with bacon.

Crispy Calamari 14 Calamari rings breaded and fried until golden and topped with parmesan cheese and a side of arrabbiata.

Peel & Eat Shrimp (1 pound cold) **18** Shrimp and cajun lemon butter. Served cold with cocktail sauce.

Blue Point Oysters Market Price
Served with horseradish and cocktail sauce.



SALADS

House Salad half 6 | full 8

Chopped romaine, tomatoes, and sliced cucumbers, topped with feta cheese crumbles and croutons and served with balsamic vinaigrette on the side.

Caesar Salad half 6 | full 8

Chopped romaine, shredded parmesan cheese, and croutons tossed together in a classic caesar dressing. *Add chicken for +\$4*

Salmon Salad 15

Your choice of house or caesar salad topped with blackened salmon.

Cobb Salad 13

Grilled chicken, blue cheese crumbles, tomatoes, crispy bacon, egg, avocado and your choice of dressing.

Spinach Salad 13

Fresh spinach, blueberries, strawberries, grilled chicken, candied pecans and goat cheese, served with balsamic vinaigrette on the side.

Classic Wedge 9

Iceberg lettuce wedge topped with house-made blue cheese dressing, bacon bits, tomatoes, and blue cheese crumbles, and finished with a drizzle of balsamic reduction.

Add chicken to any salad for +\$4

<u>PASTA</u>

Green Chile Chicken Penne 19

Blackened chicken, green chiles, alfredo sauce, and penne noodles.

Coach Joey McGuire's Favorite Five Cheese

Cajun Tortellini 19

Cheese tortellini in a cajun cream sauce.

23
24
29
43

Fettucini Chicken Alfredo 18

Fettuccine pasta topped with alfredo sauce and grilled chicken.

Shrimp Pasta 18

Linguini noodles topped with alfredo sauce and shrimp.

WHERE'S THE CHICKEN

All plates are served with your choice of two sides.

Monterrey Chicken 17

Grilled chicken breast topped with pepper jack cheese, bacon and pico de gallo.

BBQ Chicken 17

Grilled chicken breast topped with BBQ sauce.

Island Fire Chicken 17

Grilled chicken tenders marinated in a sweet and spicy citrus sauce.

Adult Chicken Strips 17

Three chicken tenderloins.

Chicken Fried Chicken 17

Hand-battered chicken breast.

WHERE'S THE BEEF

All steaks are served with your choice of two sides.

6 oz Filet	32
8 oz Filet	39
12 oz Ribeye	29
16 oz Ribeye	32
8 oz Sirloin	18
12 oz Sirloin	23
8 oz NY Strip	19
12 oz NY Strip	24

Steak Add-Ons:

Shrimp Skewer \$9 | Mushrooms & Onions \$5 Parmesan Crusted \$5 | Peppercorn Sauce \$5 Mushroom & Heirloom Tomatoes \$5 Truffle Sauce \$9

Steak Frites 32

10 oz USDA Prime flat iron steak crusted with kosher salt, coarsely cracked pepper and garlic, topped with caramelized shallot butter and served with fries.

Chicken Fried Steak 19

Classic chicken fried steak served with green chile bacon gravy, red bliss mashed potatoes, and green beans.

Chimichurri Sirloin 25

Ancho-dusted 12 oz sirloin steak with the choice of two sides.

Classic American Burger 14

8 oz patty flame broiled and served with fries.

*Add cheese +\$1, Bacon +\$1, Green Chili +\$1 Make it a BBQ burger +\$3

Steak Tacos 16

Marinated steak in ancho seasoning, flash fried, and served in three corn tortillas with sriracha mayo, shredded cabbage, pico, pickled onions, cotija cheese and cilantro.

Chicken Sandwich 15

Grilled chicken breast, chipotle cherry BBQ sauce, and pickles.

Buffalo Chicken Sandwich 15

Fried chicken breast, buffalo sauce, and pickles.

OFF THE HOOK

Blackened Salmon 24

Blackened salmon served with your choice of two sides.

Fish N' Chips 19

Shiner Bock-battered cod served with fries.

Fried Shrimp 19

Fried shrimp with fries.

FOR THE KIDS

Chicken Tenders	10
Chicken alfredo	12
Burger	10
Kraft Mac N' Cheese	5
Scoop of vanilla ice cream	2

SIDES

French Fries	3.5
Rice Pilaf	3.5
Sauteed Zucchini	3.5
Spinach	3.5
Green Beans	3.5
Corn	3.5
Broccoli	3.5
Mashed Potatoes	3.5
Baked Potato	3.5

Load it with sour cream, chives, cheese, and bacon bits for \$1.50 more

DESSERTS

Red Velvet Cheesecake 12

Red velvet cake and New York-style cheesecake layered on an Oreo cookie crust with whipped cream.

New York-Style Cheesecake 12

New York-style cheesecake with raspberry puree.

Cinnamon Roll Bread Pudding 12 Triple Chocolate Fudge Cake 9. Butter Cake 9.

A suggested gratuity of 18% will be added to all parties of 6 or more. It is company policy that guests have the unrestricted right to determine the final amount of gratuity free from compulsion or negotiation. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert us of any food allergies. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.