

BEVERAGES

STRAWBERRY LEMONADE

lemonade, blended strawberries • 190 CAL
one complimentary refill

4

LIMEADE

lemon-lime soda, fresh lime juice (strawberry or cherry) • 310 CAL
one complimentary refill

4

FRESH BREWED INFUSED ICED TEA

iced tea, all natural syrup (mango, peach or raspberry) • 160 CAL
free refills

3

BUBBLES OVER ICE

coke, diet coke, coke zero, sprite, dr. pepper, diet dr. pepper, barq's root beer, lemonade • 0-130 CAL

2.5

MUNCHIES

GRINGO DIP® + CHIPS

creamy pepper jack cheese dip, pico de gallo, spice, salsa, tortilla chips • 1040 CAL
sub waffle fries for tortilla chips + salsa 1.5

8.5

CHICAGO SPINACH + ARTICHOKE DIP

cream sauce, imported reggiano parmesan, spinach, artichoke, salsa, sour cream, tortilla chips • 1270 CAL

11

SHROOMS

jumbo mushroom caps, herb + garlic cream cheese, horseradish sauce • 1330 CAL

10

BAJA DIPPERS

baja bites (chicken + cheese hand rolled in-house in a crispy corn tortilla), gringo dip, salsa, tortilla chips • 1560 CAL

11

CHICKEN WINGS 10 COUNT

buffalo, hot buffalo, cajun dry rub or garlic lemon pepper dry rub (ranch or creamy bleu cheese) • 1320 CAL

13

BONELESS WINGS

buffalo or hot buffalo (ranch or creamy bleu cheese) • 1440 CAL

10

TEQUILA WRAPPERS

crispy flour tortillas, smoked chicken, pico de gallo, black bean, fire-roasted corn, white cheddar, avocado ranch • 1330 CAL

10

FRIED CHICKEN FINGERS

hand-breaded chicken tenderloins, french fries (ranch or honey mustard) • 1370 CAL

10

MUNCHIES

NACHOS

chicken or ground beef, refried beans, cheddar, cheese sauce, jalapeño, pico de gallo, sour cream, guacamole, salsa ◦ 1880 CAL

12.5

CHESAPEAKE BAY CRAB CAKES

our signature recipe with wild-caught crab meat (roasted red pepper or lemon zested tartar sauce) ◦ 910 CAL

12.5

CALAMARI

hand-breaded calamari rings, hot cherry peppers (cocktail sauce, marinara or garlic lemon aioli) ◦ 850 CAL

12.5

CHICKEN QUESADILLA

chicken, pico de gallo, pepper jack, tortillas, sour cream, salsa ◦ 870 CAL
sub guacamole for sour cream | add guacamole 1.5

10

TATER KEGS

jumbo tater tots, bacon, cheddar, chive (sour cream, cheese sauce or ranch) ◦ 730 CAL

8.5

FRY ME SOME CHEESE

breaded white cheddar bites, breaded mozzarella sticks, marinara ◦ 620 CAL

9

FRIED PICKLES

breaded pickles, spice, ranch ◦ 770 CAL

10

SOUPS

BAKED POTATO

bacon, scallion, cheddar ◦ 550 CAL

CUP 4

BOWL 6

OUTLAW STEAK 430 CAL

CUP 4

BOWL 6.5

CHICKEN TORTILLA

Naked no toppings 180 CAL

Fully Dressed tortilla strips, sour cream, cheddar 330 CAL

CUP 4

BOWL 6

THIS + THAT

HALF SANDWICH + SOUP COMBO

TURKEY oven roasted, smoked gouda, arugula, tomato, house spread, baguette ◦ 570 CAL

11.5

CHICKEN SALAD scratch recipe, arugula, tomato, baguette ◦ 420 CAL

11.5

PRIME RIB CAB® ribeye, baguette, au jus (horseradish sauce or aioli) ◦ 610 CAL

15

monterey jack upon request

SOUP + SALAD COMBO

bowl soup, house salad ◦ 1230 CAL

10

SALADS

BUFFALO CHICKEN SALAD

grilled or fried chicken, wing sauce, bacon, white cheddar, pico de gallo, tortilla strips, crumbled bleu, chipotle ranch • 1830 CAL

14

CALIFORNIA BLEU CHICKEN SALAD

grilled chicken, romaine, bacon, pico de gallo, tortilla strips, egg, crumbled bleu, cilantro honey lime • 1430 CAL

14

SUMMER CHICKEN SALAD

grilled chicken, spring mix + fresh greens, red onion, apple, strawberries, celery, candied pecans, goat cheese, balsamic vinaigrette • 1100 CAL

14

FAJITA SALAD

chicken, ground beef or veggie patty, sautéed vegetables, cilantro, cotija, jalapeño, pico de gallo, sour cream, tortilla chips (avocado or chipotle ranch) • 1580 CAL

14

CHICKEN CAESAR SALAD

grilled, blackened or fried chicken, romaine, croutons, parmesan, caesar dressing • 1380 CAL

13

CHICKEN CLUB SALAD

grilled, blackened or fried chicken, cheddar, avocado, bacon, carrot, egg, cucumber, tomato, croutons, dressing • 1010 CAL

14

PROTEIN UPGRADE

SEARED SHRIMP 3 | FRIED SHRIMP 3 | SALMON 4 | FLAT-IRON STEAK 4

HOUSE SALADS

TRADITIONAL

cheddar, bacon, carrot, egg, cucumber, tomato, croutons, dressing • 720 CAL

6

CAESAR

romaine, croutons, parmesan, caesar dressing • 430 CAL

5.5

SUMMER

spring mix, red onion, apple, strawberry, celery, pecans, goat cheese, balsamic vinaigrette • 330 CAL

6

DRESSINGS

avocado ranch | balsamic vinaigrette | buttermilk ranch | caesar dressing | chipotle ranch | cilantro honey lime | creamy bleu cheese | french | honey mustard | light italian | salsa | thousand island | 10-180 CAL per ounce

BOWL

PROTEIN POWER GRAIN BOWL

cajun spice, ancient power grains, grilled vegetable medley, feta

CHICKEN 8 oz. 610-970 CAL 66 GRAMS OF PROTEIN

13

SALMON 7 oz. 710 CAL 53 GRAMS OF PROTEIN

16

SIRLOIN STEAK* 8 oz. 850 CAL 59 GRAMS OF PROTEIN

15

FLAT-IRON STEAK* 8 oz. 970 CAL 52 GRAMS OF PROTEIN

18

FILET MIGNON* 7 oz. 860 CAL 61 GRAMS OF PROTEIN

20

simply grilled upon request | add avocado 2

CRAFT SANDWICHES

PRIME RIB FRENCH DIP*

CAB® ribeye, baguette, au jus, standard side (horseradish sauce or aioli) ◦ 1300 CAL
monterey jack upon request

18

SIRLOIN STEAK CHEESE

chopped sirloin, mushroom, pepper, onion, swiss, baguette, standard side (horseradish sauce or aioli) ◦ 1290 CAL

14

CAJUN CHICKEN PHILLY

chopped chicken, cajun spice, pepper, onion, chipotle mayo, smoked gouda, baguette, standard side ◦ 1370 CAL

14

HAVANA CLUB

smoked turkey, pit pulled pork, swiss, pickle, aioli, cuban mustard, baguette, standard side ◦ 1150 CAL

14

GRILLED REUBEN

corned beef, sauerkraut, comeback sauce, swiss, rye, standard side ◦ 1100 CAL
"carnegie deli" style: 9oz. of corned beef 3

14

TRIPLE STACKED CLUB

turkey, bacon, cheddar, swiss, honey mustard, avocado, toasted wheat, standard side ◦ 1600 CAL
sub aioli for avocado

14

SOUTHWEST WRAP

chicken, romaine, cotija, red pepper, bacon, tortilla strips, pico de gallo, chipotle ranch, flour tortilla, standard side ◦ 1030 CAL

13.5

GYRO "HERO" PITA

carved gyro meat, sautéed onion, cucumber sauce, lettuce, tomato, crumbled feta, pita, standard side ◦ 780 CAL

13.5

SPICY FRIED CHICKEN

dressed in wing sauce or simply crispy, carolina reaper, bacon, lettuce, pickle, smoky spread, standard side (ranch or bleu cheese) ◦ 1470 CAL

14

FRIED TENDERLOIN

fried pork loin, garden, standard side (horseradish, horseradish sauce or aioli) ◦ 950 CAL
cheese upon request

13.5

CHICKEN AVOCADO GRILLE

grilled chicken, avocado, bacon, monterey jack, arugula, tomato, avocado ranch, standard side ◦ 980 CAL

14

BACON CHEESE CHICKEN GRILLE

grilled chicken, "thick-cut" bacon, monterey jack, arugula, tomato, standard side (aioli or honey mustard) ◦ 1040 CAL

14

TRADITIONAL FISH

blackened or fried responsibly farmed white fish, arugula, tomato, comeback sauce, standard side ◦ 910 CAL

14

MILE HIGH BURGERS

ALL-AMERICAN BACON CHEESEBURGER*

½ lb patty, cheese, fried egg, "thick-cut" bacon, garden, aioli, standard side (sesame or pretzel bun) ◦ 1440 CAL

14

DEVIL'S DEN BURGER*

½ lb patty, wing sauce, carolina reaper cheese, bacon, smoky spread, standard side (ranch or bleu cheese) ◦ 1340 CAL

14

AVOCADO BURGER*

½ lb patty, avocado, monterey jack, bacon, avocado ranch, standard side ◦ 1120 CAL

14

PHILLY BURGER

½ lb patty, swiss, sautéed mushroom, red pepper, onion, horseradish sauce, standard side ◦ 1070 CAL

14

SCRATCH VEGGIE BURGER

fresh cut vegetables, ancient grains, kale, pepitas, monterey jack, pickled onion, arugula, mustard, aioli, standard side ◦ 900 CAL (does contain egg)

14

BURGER WITH CHEESE*

½ lb patty, cheese, garden, aioli, standard side ◦ 1060 CAL

without cheese -1

11

DOUBLE SMASHED CHEESEBURGER

two 4 ounce patties (crispy), cheese, grilled onion, pickle, aioli, standard side ◦ 1180 CAL

add bacon 1

12

CHEESE

AMERICAN | SHARP CHEDDAR | SWISS | PEPPER JACK | MONTEREY JACK | CAROLINA REAPER | SMOKED GOUDA | 60-110 CAL/slice

UPGRADES

WAFFLE FRIES WITH GRINGO DIP 730 CAL 2 | CRISPY ONION RINGS 360 CAL 2 | SWEET POTATO FRIES 480 CAL 1 | GLUTEN FREE BUN 1 | PRETZEL BUN .5

SOUTHWEST

PACIFIC FISH TACO PLATTER

grilled or fried white fish, dressed slaw, tomato, cilantro, cotija, corn-flour tortillas, red pepper sauce, rice, refried beans ◦ 1220 CAL

16.5

CARNE ASADA TACO PLATTER

thin sliced CAB® ribeye, fire-roasted corn, avocado, cotija, cilantro, corn-flour tortillas, rice, refried beans ◦ 1050 CAL

16.5

TACO PLATTER

ground beef or chicken tacos (3), rice, refried beans, salsa ◦ 1010 CAL

14

BORDER ATTACK

ground beef or chicken tacos (2), baja bites (chicken + cheese in a crispy corn tortilla), tortilla chips, gringo dip, salsa ◦ 1470 CAL

14

SIZZLING FAJITA SKILLET

bell pepper, onion, tortillas, pico de gallo, cheddar, sour cream, salsa (rice or refried beans)

sub guac for any

FIRE-GRILLED CHICKEN 1180 CAL

FLAT-IRON STEAK* 2200 CAL

SIGNATURE two proteins (fire-grilled chicken, flat-iron steak*, seared shrimp) ◦ 1410 CAL

16

20

20

PASTA

RATTLESNAKE PASTA

chicken, shrimp, pasta, parmesan cream sauce, red + green pepper, scallion, parmesan, garlic bread • 1870 CAL

spicy

18

CHICKEN BUCATINI

grilled or blackened chicken, bucatini, alfredo sauce, steamed vegetables, parmesan, garlic bread • 2180 CAL

add seared shrimp 2

16

SPINACH + ARTICHOKE CREAM PASTA

chicken, shrimp, pasta, spinach + artichoke cream sauce, parmesan, garlic bread • 1900 CAL

18

MAC DADDY + CHEESE

chicken, pasta, housemade cheese sauce, "thick-cut" chopped bacon, toasted bread crumbs, garlic bread • 2200 CAL

17

COMFORT

'CENTER CUT' BABY BACK RIBS

smoked center cut ribs (full slab), french fries, scratch bbq beans with brisket • 1980 CAL

22

COUNTRY FRIED TOP SIRLOIN STEAK

country gravy, mashed potatoes, one standard side, buttermilk biscuit • 1360 CAL

16.5

CHICKEN FRIED CHICKEN

country gravy, mashed potatoes, one standard side, buttermilk biscuit • 1200 CAL

16.5

CHICKEN MADEIRA

"pan fried" chicken breast, mashed potatoes, asparagus, melted monterey jack, housemade mushroom madeira sauce • 1650 CAL

16.5

FRIED CHICKEN FINGERS PLATTER

hand-breaded chicken tenderloins, two standard sides (ranch or honey mustard) • 1120 CAL

15

"BABY BACKS" + CHICKEN FINGER PLATTER

baby back ribs (half slab), hand-breaded chicken tenderloins, two standard sides (ranch or honey mustard) • 1200 CAL

22

DINNER FOR TWO

34

MUNCHIES

SHARE 1 ITEM

GRINGO DIP + CHIPS
FRIED PICKLES
FRY ME SOME CHEESE
TATER KEGS

ENTRÉES

CHOOSE 2 ITEMS

TRADITIONAL CHICKEN SALAD
SOUP & SALAD COMBO
BURGER WITH CHEESE*
SCRATCH VEGGIE BURGER
BACON CHEESE
CHICKEN GRILLE

CAJUN CHICKEN PHILLY
GYRO "HERO" PITA
TACO PLATTER
CHICKEN FRIED CHICKEN
8oz. SIRLOIN* (+1)

DESSERTS

SHARE 1 ITEM

CHOCOLATE
BUNDT CAKE

STEAK + SEAFOOD

BLACKENED RIBEYE*

14 oz. USDA certified angus beef® ribeye, cajun spice, house salad, any side ◦ 1100 CAL
simply grilled upon request

28

FLAT-IRON STEAK*

8 oz. USDA certified angus beef®, house salad, any side ◦ 640 CAL

22

FILET MIGNON*

'center cut' 7 oz. filet mignon, house salad, any side ◦ 420 CAL

24

STEAK* + RIBS

flat-iron steak, 'center cut' baby back ribs (half slab), any side ◦ 1330 CAL
upgrade to filet mignon 2

25

STEAK* + SEAFOOD

flat-iron steak, any side

SHRIMP four large (grilled or fried), cocktail sauce ◦ 950 CAL

24

CRAB CAKE

signature recipe with wild caught crab meat (roasted red pepper or lemon zested tartar sauce) ◦ 990 CAL

26

SCALLOPS three seared scallops ◦ 880 CAL

26

upgrade to filet mignon 2

8OZ. SIRLOIN* THE BLUE PLATE SPECIAL

sirloin steak, side (baked potato, fries or steamed vegetables), garlic bread ◦ 1390 CAL
upgrade to one premium side + house salad 3.5

16

BLACKENED ATLANTIC SALMON

fresh salmon, cajun spice, ancient power grains, house salad, any side ◦ 620 CAL
simply grilled upon request

19

SCALLOPS + SHRIMP

five scallops, five large shrimp, "thick-cut" bacon, ancient power grains, asparagus, white wine butter sauce ◦ 790 CAL

22

LIEUTENANT DAN'S SHRIMP PLATTER

large hand-breaded shrimp, two standard sides, cocktail sauce ◦ 680 CAL

18

A CATFISH CALLED WANDA

hand-breaded catfish filet, mashed potatoes, one standard side, buttermilk biscuit, tartar sauce ◦ 940 CAL

16.5

TEMPERATURES

RARE

cool to warm + bright red center

MEDIUM RARE

warm with pink to red center

MEDIUM

pink center + browned edges

MEDIUM WELL

mostly browned throughout with reduced thermal moisture

WELL

browned throughout with no sign of pink + very little moisture

LET'S DO LUNCH

MONDAY-FRIDAY 11AM-3PM

ALL YOU CAN EAT SOUP + SALAD

bowl soup, house salad • 1230 CAL

9

BURGER WITH CHEESE*

10

TRADITIONAL ½ lb patty, cheese, garden, aioli, french fries • 1440 CAL

DOUBLE SMASHED two 4 ounce patties (crispy), cheese, grilled onion, pickle, aioli, french fries • 1560 CAL

SCRATCH VEGGIE BURGER

10

fresh cut vegetables, ancient grains, kale, pepitas, monterey jack, pickled onion, arugula, mustard, aioli, french fries • 1250 CAL

egg

BACON CHEESE CHICKEN GRILLE

10

grilled chicken, "thick-cut" bacon, monterey jack, arugula, tomato, french fries (aioli or honey mustard) • 1420 CAL

FRIED CHICKEN FINGERS

10

hand-breaded chicken tenderloins, french fries (ranch or honey mustard) • 1370 CAL

CHICKEN FRIED CHICKEN

10

country gravy, mashed potatoes, one standard side, buttermilk biscuit • 1200 CAL

TACO PLATTER

10

ground beef or chicken tacos (3)], rice, refried beans, salsa • 1010 CAL

TRADITIONAL CHICKEN SALAD

10

grilled, blackened or fried chicken, fresh greens, cheddar, bacon, carrot, egg, cucumber, tomato, croutons, dressing • 930 CAL

LOADED IDAHO® BAKED POTATO PLATTER

10

jumbo baked potato, butter, sour cream, bacon, broccoli, cheddar, bowl soup or house salad • 1560 CAL

HALF SANDWICH + SOUP COMBO

10

TURKEY oven roasted, smoked gouda, arugula, tomato, house spread, baguette • 570 CAL

CHICKEN SALAD scratch recipe, arugula, tomato, baguette • 420 CAL

DESSERT

SALTED CARAMEL + CHOCOLATE BROWNIE

7

chocolate brownie, pretzel crust, sea salted caramel, vanilla bean ice cream • 910 CAL

COLOSSAL CARROT CAKE

7

traditionally spiced, grated carrot, pineapple, walnut, pistachio, shaved coconut, cream cheese icing • 1320 CAL

NEW YORK CHEESECAKE

7

traditional new york style, graham cracker crust, fresh strawberries, strawberry puree • 940 CAL

plain upon request

AUTHENTIC KEY LIME PIE

7

key lime juice, graham cracker crust, fresh whipped cream, lime zest • 550 CAL

CHOCOLATE BUNDT CAKE

4.5

moist chocolate cake, chocolate icing, vanilla bean ice cream • 710 CAL

STREET KIDS

6.00

ENTREES

SMASHED BURGER 510 CAL (add cheese +110 CAL)

CHICKEN FINGERS 380 CAL (choice of dipping sauce)

CHICKEN NUGGETS 370 CAL (choice of dipping sauce)

FRIED SHRIMP 260/460 CAL (choice of ketchup or ranch)

FLAT-IRON STEAK (+ 1.00) 270 CAL

GRILLED CHEESE 390-440 CAL (choice of cheese | choice of white or wheat)

CHICKEN QUESADILLA 450 CAL

MACARONI + CHEESE 340 CAL

PENNE PASTA 440/680 CAL (choice of red or alfredo sauce)

BUTTERED PENNE + CHICKEN 700 CAL

SIDES

FRENCH FRIES 220 CAL

MOTT'S APPLESAUCE 100 CAL

SLICED STRAWBERRIES 20 CAL

APPLE WEDGES WITH CARAMEL 170 CAL

CARROT STICKS WITH RANCH 170 CAL

STEAMED BROCCOLI 60 CAL

ANCIENT POWER GRAINS 220 CAL

MASHED POTATOES WITH GRAVY 260 CAL

ADULT MAC-N-CHEESE 460 CAL

MEXICAN RICE 130 CAL

CHIPS + SALSA 270 CAL

BUTTERMILK BISCUIT 380 CAL

GARLIC BREAD 180 CAL

GO-GURT 70 CAL (strawberry)

DRINKS

SOFT DRINKS 0-80 CAL (free refills)

MILK 230 CAL (refills .49)

APPLE JUICE 180 CAL (refills .49)

STRAWBERRY LEMONADE 80 CAL (refills .49)

DESSERTS

SCOOP OF VANILLA ICE CREAM 160 CAL
(strawberry or chocolate topping)

COOKIES 120 CAL

GO-GURT 70 CAL (strawberry)

SIDES

STANDARD			PREMIUM		
		CAL			CAL
FRENCH FRIES	3	380	LOADED BAKED POTATO	5	790
GRILLED VEGETABLE MEDLEY	4.5	70	LOADED MASHED POTATOES	4.5	540
FRESH STEAMED VEGETABLES	4.5	140	SEASONED WAFFLE FRIES WITH GRINGO DIP	5	730
GRILLED ASPARAGUS	4.5	80	SEASONED WAFFLE FRIES	3.5	470
DRESSED ROASTED BRUSSELS SPROUTS	4.5	300	CRISPY ONION RINGS	3.5	360
HOMESTYLE MASHED POTATOES + GRAVY	3.5	450	SWEET POTATO FRIES	3.5	480
ADULT MAC-N-CHEESE	3.5	450			
SCRATCH BBQ BEANS WITH BRISKET	3.5	230			
ANCIENT POWER GRAINS	3.5	220			
COLESLAW	2.5	220			

*Contains or may contain raw or undercooked ingredients. The state and city health code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. 1,200 to 1,400 calories a day is used for general nutrition advice for children ages 4-8 years and 1,400 to 2,000 calories a day for children ages 9-13 years, but calorie needs vary.