

54

BEVERAGES

STRAWBERRY LEMONADE

lemonade, blended strawberries ◦ 190 CAL
one complimentary refill

4

CHERRY LIMEADE

lemon-lime soda, fresh lime juice, cherry purée ◦ 310 CAL
one complimentary refill

4

STRAWBERRY LIMEADE

lemon-lime soda, fresh lime juice, blended strawberries ◦ 230 CAL
one complimentary refill

4

FRESH BREWED INFUSED ICED TEA

iced tea, all natural syrup (mango, peach or raspberry) ◦ 160-170 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

MARGARITAS

EL PERFECTO

grand marnier, fresh lime juice, simple syrup ◦ 490-530 CAL

CHOOSE YOUR POUR

ON THE ROCKS | MARTINI STYLE IN SHAKER TIN

CHOOSE YOUR TEQUILA

EL JIMADOR SILVER | CUERVO 1800 SILVER

9

PATRÓN SILVER | DON JULIO SILVER | CASAMIGOS BLANCO | TRES GENERACIONES AÑEJO

12

54 MARGARITA

gold tequila, orange liqueur, sweet-n-sour, fresh lime juice (traditional or strawberry) ◦ 290/320 CAL

8

54 FROZEN MARGARITA

gold tequila, fresh lime juice, fresh lemon juice, real sugar (traditional, strawberry, mango or sangria swirl) ◦ 440-700 CAL

8

BEERGARITA

54 frozen margarita, upside down bottle cerveza ◦ 510 CAL

10

CHAMPAGNE MARGARITA

54 frozen margarita, upside down bottle korbelt california champagne ◦ 460 CAL

12

MARGARITA MEZCAL

casamigos mezcal, patron silver tequila, grand marnier, fresh lime juice, simple syrup ◦ 450 CAL
frozen available upon request

12

ISLAND FUEL

LONG ISLAND TEA

bacardi rum, sobieski vodka, new amsterdam gin, gold tequila, triple sec, sweet-n-sour, fresh lime juice, cola (traditional or strawberry) ◦ 300 CAL

8

PAINKILLER

pusser's rum, pineapple juice, orange juice, real coconut purée, grated nutmeg ◦ 380 CAL

8

BAHAMA MAMA

sugar island coconut rum, myers's dark rum, crème de banana, pineapple juice, orange juice ◦ 310 CAL

8

CUBAN MOJITO

bacardi rum, fresh mint, fresh lime juice, club soda (traditional or strawberry) ◦ 250/290 CAL

8

BASIL LEMONADE

bacardi rum, fresh basil, fresh lemonade (traditional or strawberry) ◦ 370/420 CAL

8

STRAWBERRY VODKA LEMONADE

strawberry vodka, blended strawberries, fresh lemonade ◦ 240 CAL

8

BLOODY MARY

s.d. strong vodka, housemade bloody mary juice ◦ 220 CAL

8

STRONG COLLINS

s.d. strong pillar 136 gin, fresh lemon juice, simple syrup, club soda ◦ 330 CAL

8

WATERMELON HIGH

s.d. strong pillar 136 gin, fresh watermelon juice, fresh lime juice, simple syrup ◦ 330 CAL

8

WHISKEY PUNCH

bulleit rye, r&w tart cherry liqueur, fresh lemon juice, infused simple syrup ◦ 380 CAL

8

RED SANGRIA

red wine, brandy, fresh lime juice, pineapple juice, simple syrup, fresh fruit ◦ 450 CAL

8

WHITE SANGRIA

white wine, mango, peach, coconut, fresh lemon juice, fresh fruit ◦ 340 CAL

8

MARTINIS

ISLAND PARADISE

sugar island coconut rum, peach schnapps, strawberries, pineapple juice ◦ 180 CAL

8

SNICKERDOODLE

rumchata, fireball cinnamon whiskey, sugar island coconut rum, simple syrup, cream ◦ 290 CAL

8

FRENCH IPA 75

s.d. strong pillar 136 gin, r&w tart cherry liqueur, fresh lemon juice, simple syrup, draft ipa ◦ 220 CAL

8

CLASSICS

COSMOPOLITAN 220 CAL

8

CHOCOLATE 310 CAL

8

WINE

110-250 CAL/glass
470-720 CAL/bottle

WHITE

dry intensity sweet

WHITE ZINFANDEL

sycamore lane, california

6oz	9oz	bottle
5	6.5	16

MOSCATO

mirassou, california

7	10	28
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RIESLING

seaglass, santa barbara

7	10	28
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light + crisp

PINOT GRIGIO

sycamore lane, california

5	6.5	16
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PINOT GRIGIO

ecco domani, italy

7	10	28
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SAUVIGNON BLANC

joel gott, california

7	10	28
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ROSÉ

josh cellars, california

7	10	28
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lush + smooth

CHARDONNAY

sycamore lane, california

5	6.5	16
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CHARDONNAY

laguna, russian river valley

9	12	34
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sparkling

WHITE WINE

segura viudas brut cava, spain

8.5	11.5	28
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RED

dry medium intensity

MERLOT

bogle, california

6 oz	9 oz	bottle
7	10	28

PINOT NOIR

sycamore lane, california

5	6.5	16
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PINOT NOIR

macmurray, russian river valley

9	12	34
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dry robust + full intensity

CABERNET SAUVIGNON

sycamore lane, california

5	6.5	16
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CABERNET SAUVIGNON

alexander valley vineyards, alexander valley

9	12	34
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RED BLEND

phantom, california

9	12	34
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PREMIUM SPIRITS

VODKA

80-130 CAL/drink

s.d. strong

tito's

ketel one

grey goose

stolichnaya

absolut

absolut citron

absolut peppar

absolut mandarin

sobieski vanilla

prairie organic cucumber

deep eddy grapefruit

RUM

bacardi silver

bacardi limon

bacardi dragon berry

pusser's old navy

myers's dark

captain morgan

sugar island coconut

GIN

s.d. strong pillar 136

new amsterdam

hendrick's

tanqueray

bombay sapphire

TEQUILA

patrón silver

cuervo 1800 silver

don julio blanco

casamigos blanco

el jimador silver

tres generaciones añejo

casamigos mezcal

SCOTCH

14yr balvenie caribbean cask

12yr glenlivet

j&b

johnny walker red

dewar's white label

BOURBON + WHISKEY

woodford reserve

knob creek

maker's mark

bulleit rye

crown royal

crown royal apple

jack daniels

wild turkey

wild turkey american honey

MUNCHIES

GRINGO DIP® + CHIPS

creamy pepper jack cheese dip, pico de gallo, spice, salsa, tortilla chips ◦ 1030 CAL
sub waffle fries for tortilla chips + salsa 1.5

8

CHICAGO SPINACH + ARTICHOKE DIP

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

10

SHROOMS

jumbo mushroom caps, herb + garlic cream cheese, horseradish sauce ◦ 1340 CAL

10

CHICKEN WINGS 10 COUNT

buffalo, hot buffalo, cajun dry rub or garlic lemon pepper dry rub (buttermilk ranch or creamy bleu cheese) ◦ 950-1040 CAL

11

BONELESS WINGS

buffalo or hot buffalo (buttermilk ranch or creamy bleu cheese) ◦ 1460-1490 CAL

10

TEQUILA WRAPPERS

crispy flour tortillas, smoked chicken, pico de gallo, black bean, fire-roasted corn, pepper jack, avocado ranch ◦ 1360 CAL

10

FRIED CHICKEN FINGERS

hand-breaded chicken tenderloins, french fries (buttermilk ranch, honey mustard or barbecue) ◦ 1020 CAL

10

SUPER NACHOS

chicken, ground beef or combo, tortilla chips, refried beans, cheddar, housemade cheese sauce, jalapeno, pico de gallo, sour cream, guacamole, salsa ◦ 1720-1890 CAL

11

CHESAPEAKE BAY CRAB CAKES

our signature recipe with wild-caught crab meat (roasted red pepper or lemon zested tartar sauce) ◦ 450/710 CAL

11

CALAMARI

hand-breaded calamari rings, hot cherry peppers (cocktail sauce, marinara or garlic lemon aioli) ◦ 460-850 CAL

11

BASIC BITES

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 buttermilk ranch) ◦ 480-730 CAL

8

FRY ME SOME CHEESE

breaded white cheddar bites, breaded mozzarella sticks, marinara ◦ 630 CAL

9

FRY ME TO THE MOON

skinny fries, waffle fries, cheddar, bacon, scallion (gringo dip or chipotle ranch) ◦ 1770/2050 CAL

10

FRIED PICKLES

pickle spears, spice, buttermilk ranch ◦ 770 CAL

9.5

FOUR PLAY SERVES 4+

fried cheese (mozzarella sticks or cheese bites), boneless wings (buffalo or hot buffalo), waffle fries, chicken quesadilla, gringo dip (buttermilk ranch or creamy bleu cheese) ◦ 2380-2510 CAL

15

SALADS

BUFFALO CHICKEN SALAD

grilled or fried chicken, wing sauce, fresh greens, spiced chopped bacon, white cheddar, pico de gallo, tortilla strips, crumbled bleu, chipotle ranch ◦ 1560/1820 CAL

13.5

CALIFORNIA BLEU CHICKEN SALAD

grilled chicken, romaine, spiced chopped bacon, pico de gallo, tortilla strips, egg, crumbled bleu, honey lime ◦ 1400 CAL

13.5

SUMMER CHICKEN SALAD

grilled chicken, spring mix + fresh greens, red onion, apple, strawberries, celery, candied pecans, crumbled goat cheese, balsamic vinaigrette ◦ 1060 CAL

13.5

FAJITA SALAD

chicken, ground beef or veggie patty, fresh greens, sautéed red + green pepper, onion, white cheddar, fire-roasted corn, jalapeño, pico de gallo, sour cream, tortilla chips, dressing ◦ 960-1080 CAL

sub guacamole for sour cream | add guacamole 1.5

13

CHICKEN CAESAR SALAD

grilled, blackened or fried chicken, romaine, croutons, parmesan, classic caesar dressing ◦ 1090-1360 CAL

12

CHICKEN CLUB SALAD

grilled, blackened, fried breast or chicken tenders, fresh greens, cheddar, avocado, chopped bacon, carrot, egg, cucumber, tomato, croutons, dressing ◦ 820-980 CAL

13.5

PROTEIN UPGRADE SEARED SHRIMP 3 | FRIED SHRIMP 3 | SALMON 4 | SNAPPER 4 | FLAT-IRON STEAK 4

HOUSE SALADS

TRADITIONAL

fresh greens, cheddar, chopped bacon, carrot, egg, cucumber, tomato, croutons, dressing ◦ 250-760 CAL
add to entrée 4

6

CAESAR

romaine, croutons, parmesan, classic caesar dressing ◦ 420 CAL
add to entrée 4

5.5

SUMMER BLEND

spring mix, red onion, apple, strawberries, celery, candied pecans, crumbled goat cheese, balsamic vinaigrette ◦ 330 CAL
add to entrée 4

6

HOUSEMADE DRESSINGS CAL (per ounce)

avocado ranch	120	chipotle ranch	130	honey mustard	180	french	120
balsamic vinaigrette	160	cilantro honey lime	160	thousand island	110	light italian	40
butter milk ranch	140	creamy bleu cheese	140			salsa	10
caesar dressing	170						

SOUPS

IDAHO® BAKED POTATO

bacon, scallion, cheddar ◦ 550 CAL add to entrée 4

5.5

OUTLAW STEAK 430 CAL add to entrée 4

6

CHICKEN TORTILLA

naked or fully dressed (tortilla strips, sour cream, cheddar) ◦ 180/330 CAL add to entrée 4

5.5

CUP OF SOUP 120-260 CAL add to entrée 3

4

COMBOS

SANDWICH + SOUP COMBO

beef brisket, pulled pork, sliced turkey or chicken salad half sandwich, lettuce, smoked gouda + house spread [except chicken salad], french baguette, bowl soup ◦ 610-1270 CAL

upgrade to half prime rib french dip **3**

11

SOUP + SALAD COMBO

bowl soup, house salad ◦ 350-1230 CAL

10

LOADED IDAHO® BAKED POTATO PLATTER

jumbo baked potato, butter, sour cream, chopped bacon, broccoli, cheddar, bowl soup or house salad ◦ 1070-1560 CAL

11

MILE HIGH BURGERS

ALL-AMERICAN BACON CHEESEBURGER*

1/2 lb patty, cheese, fried egg, "thick-cut" smoked bacon, one standard side, (sesame or pretzel bun) (garlic aioli or comeback sauce) ◦ 1160-1440 CAL

13

DEVIL'S DEN BURGER*

1/2 lb patty, wing sauce, carolina reaper cheese, jalapeno bacon, smoky spread, one standard side (buttermilk ranch, creamy bleu cheese or wing sauce) ◦ 1220 CAL

13

AVOCADO BURGER*

1/2 lb patty, smashed avocado, monterey jack, smoked bacon, avocado ranch, one standard side ◦ 1090 CAL

13

SCRATCH VEGGIE BURGER

fresh cut vegetables, brown rice, quinoa, kale, pepitas, monterey jack, pickled onion, arugula, cuban mustard, garlic aioli, one standard side ◦ 870 CAL

13

BURGER*

1/2 lb patty, one standard side ◦ 730 CAL

9

BURGER WITH CHEESE*

1/2 lb patty, cheese, one standard side ◦ 730 CAL

10

MUSHROOM SWISS BURGER*

1/2 lb patty, mushroom, swiss, one standard side ◦ 880 CAL

10.5

SLIDERS

mini-burgers (4 single patty or 2 double patty), american, grilled onion, one standard side ◦ 750/950 CAL
add smoked bacon **1**

9.5

DOUBLE SMASHED CHEESEBURGER

two 3 ounce patties [crispy], cheese, one standard side ◦ 630 CAL

add smoked bacon **1**

9.5

CHEESE 60-110 CAL/slice

AMERICAN | SHARP CHEDDAR | MONTEREY JACK | PEPPER JACK | CAROLINA REAPER | SMOKED GOUDA | SWISS

SIDES

FRENCH FRIES 380 CAL

FRESH STEAMED VEGETABLES 140 CAL

CUP OF SOUP 120-260 CAL

UPGRADES

WAFFLE FRIES WITH GRINGO DIP 730 CAL **2**

CRISPY ONION RINGS 360 CAL **1.5**

SWEET POTATO FRIES 480 CAL **1.5**

SKINNY FRIES 350 CAL **.5**

GLUTEN FREE BUN **1**

PRETZEL BUN **.5**

CRAFT SANDWICHES

PRIME RIB FRENCH DIP*

certified angus beef^f ribeye, french baguette, au jus, one standard side (horseradish sauce or garlic aioli)
◦ 1260/1300 CAL

monterey jack upon request

17

SIRLOIN STEAK CHEESE

chopped sirloin, sautéed mushroom, bell pepper, onion, artisan baguette, one standard side (horseradish sauce or garlic aioli) ◦ 1250/1290 CAL

13

CAJUN CHICKEN PHILLY

chopped chicken, cajun spice, bell pepper, onion, chipotle mayo, smoked gouda, pico de gallo, artisan baguette, one standard side ◦ 1340 CAL

12.5

HAVANA CLUB

smoked turkey, pit pulled pork, swiss, dill pickle, garlic aioli, cuban mustard, french baguette, one standard side ◦ 1120 CAL

12.5

GRILLED REUBEN

corned beef, sauerkraut, comeback sauce, swiss, marble rye, one standard side ◦ 1140 CAL

"carnegie deli" style: nine ounces of corned beef 3

12.5

TRIPLE STACKED CLUB

sliced turkey, "thick cut" smoked bacon, sharp cheddar, swiss, honey mustard, smashed avocado, toasted wheat, one standard side ◦ 1480 CAL

sub garlic aioli for smashed avocado

12.5

SOUTHWEST TORTILLA WRAP

grilled chicken, romaine, cotija, red bell pepper, spiced chopped bacon, tortilla strips, pico de gallo, chipotle ranch, flour tortilla, one standard side [vegetarian option available] ◦ 1020 CAL

12.5

GYRO "HERO" PITA

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

12.5

SPICY FRIED CHICKEN

fried chicken breast, wing sauce, carolina reaper cheese, jalapeño bacon, smoky spread, one standard side (buttermilk ranch, creamy bleu cheese or wing sauce) ◦ 1210-1270 CAL

13

CHICKEN AVOCADO GRILLE

grilled chicken, smashed avocado, smoked bacon, monterey jack, avocado ranch, one standard side ◦ 950 CAL

12.5

BACON CHEESE CHICKEN GRILLE

grilled chicken, "thick-cut" smoked bacon, monterey jack, one standard side (garlic aioli or honey mustard) ◦ 970/1000 CAL

12.5

ROCKET Q

pit-smoked pulled pork + brisket, barbecue, carolina reaper cheese, jalapeño bacon, fried jalapeño coins, pickle, smoky spread, one standard side ◦ 1300 CAL

12.5

SNAPPER FISH

blackened or fried crimson snapper filet, lettuce, tomato, comeback sauce, one standard side ◦ 760/890 CAL

13

MEXICAN KITCHEN

PACIFIC FISH TACO PLATTER

grilled or fried tilapia, spicy dressed cabbage, tomato, cilantro, cotija, corn-flour tortillas, red pepper sauce, mexican rice, refried beans ◦ 1080/1220 CAL

15

CARNE ASADA TACO PLATTER

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

15

SIZZLING FAJITA SKILLET

red pepper, green pepper, onion, flour tortillas, pico de gallo, sour cream, shredded cheddar, lettuce, sour cream, salsa (mexican rice or refried beans)

sub guacamole for any side item

FIRE-GRILLED CHICKEN 1200/1250 CAL

15

FLAT-IRON STEAK* 1320/1370 CAL

16

SIGNATURE two proteins (fire-grilled chicken, flat-iron steak*, seared shrimp) ◦ 1240-1430 CAL

17

COMFORT CLASSICS

'CENTER CUT' BABY BACK RIBS

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

20

COUNTRY FRIED TOP SIRLOIN STEAK

hand-breaded top sirloin, country gravy, two standard sides, buttermilk biscuit ◦ 1310 CAL

15

CHICKEN FRIED CHICKEN

hand-breaded chicken breast, country gravy, two standard sides, buttermilk biscuit ◦ 1150 CAL

15

CHICKEN MADEIRA

"pan fried" chicken breast, mashed potatoes, asparagus, melted monterey jack, housemade mushroom madeira sauce ◦ 1620 CAL

16

FRIED CHICKEN FINGERS PLATTER

hand-breaded chicken tenderloins, two standard sides (buttermilk ranch, honey mustard or barbecue) ◦ 760 CAL

14

"BABY BACKS" + CHICKEN FINGER PLATTER

'center cut' baby back ribs (half slab), hand-breaded chicken tenderloins, two standard sides (buttermilk ranch, honey mustard or barbecue) ◦ 1200 CAL

18.5

JAMBALAYA

chicken, shrimp, andouille sausage, cajun-spiced sauce, red pepper, green pepper, onion, tomato, spicy rice, toasted bread ◦ 1330 CAL

spicy

16

SEAFOOD

BLACKENED ATLANTIC SALMON

fresh salmon, cajun spice, power grain rice, house salad (traditional, caesar or summer blend), one side
◦ 610 CAL
simply grilled upon request

17

BLACKENED CRIMSON SNAPPER

grilled crimson snapper, cajun spice, power grain rice, house salad (traditional, caesar or summer blend),
one side ◦ 440 CAL
simply grilled upon request

17

LIEUTENANT DAN'S SHRIMP PLATTER

hand-breaded shrimp, two standard sides, cocktail sauce ◦ 560 CAL

14.5

FISH, SHRIMP + CHIPS PLATTER

hand-breaded tilapia + shrimp, two standard sides, tartar sauce, cocktail sauce ◦ 1040 CAL

15

A CATFISH CALLED WANDA

hand-breaded catfish filet, two standard sides, tartar sauce ◦ 790 CAL

14.5

PASTA

RATTLESNAKE PASTA

chicken, shrimp, penne, parmesan cream sauce, red pepper, green pepper, scallion, parmesan,
garlic bread ◦ 1870 CAL
spicy

17

CHICKEN FETTUCCINE

grilled or blackened chicken, fettuccine, alfredo sauce, fresh steamed vegetables, parmesan,
garlic bread ◦ 1720/1760 CAL
add seared shrimp 2

14

SPINACH + ARTICHOKE CREAM PASTA

chicken, shrimp, penne, spinach + artichoke cream sauce, parmesan, garlic bread ◦ 1750 CAL

16

MAC DADDY + CHEESE

chicken, cavatappi + shell pasta, housemade cheese sauce, spiced chopped bacon, toasted bread
crumbs, garlic bread ◦ 2140 CAL

16

DINNER FOR TWO

30

MUNCHIES

SHARE 1 ITEM

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

ENTREES

CHOOSE 2 ITEMS

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

CAJUN CHICKEN PHILLY
GYRO "HERO" PITA
HALF ORDER
CHICKEN FRIED CHICKEN
8oz. SIRLOIN* (+1.00)

DESSERTS

SHARE 1 ITEM

HOUSE CHOCOLATE
CAKE
MINI CRÈME BRULEE
CHEESECAKE

STEAKHOUSE

BLACKENED RIBEYE*

14 oz. USDA certified angus beef® ribeye, cajun spice, house salad (traditional, caesar or summer blend), one side ◦ 1100 CAL

24

RIBEYE*

14 oz. USDA certified angus beef® ribeye, house salad (traditional, caesar or summer blend), one side ◦ 1090 CAL

24

FLAT-IRON STEAK*

8 oz. USDA certified angus beef®, house salad (traditional, caesar or summer blend), one side ◦ 640 CAL

18

FILET MIGNON*

'center cut' 7 oz. filet mignon, house salad (traditional, caesar or summer blend), one side ◦ 420 CAL

21

STEAK* + RIBS PLATTER

flat-iron steak, 'center cut' baby back ribs (half slab), one side ◦ 1330 CAL

upgrade to *filet mignon 2*

22

STEAK* + SHRIMP PLATTER

flat-iron steak, grilled or fried shrimp, one side, cocktail sauce ◦ 880/930 CAL

upgrade to *filet mignon 2*

19

STEAK* + CRAB CAKE PLATTER

flat-iron steak, chesapeake bay crab cake, one side (roasted red pepper or lemon zested tartar sauce) ◦ 820 CAL

upgrade to *filet mignon 2*

20

THE BLUE PLATE

8oz. SIRLOIN* SPECIAL

sirloin steak, one side (baked potato, french fries or fresh steamed vegetables), garlic bread ◦ 850-1390 CAL

upgrade to *one premium side + house salad 3.5*

13.5

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

BOWLS

PROTEIN POWER GRAIN BOWL

cajun spice, power grain rice, grilled vegetable medley, crumbled feta

CHICKEN 7 oz. 610 CAL 56 GRAMS OF PROTEIN

12

SALMON 7 oz. 720 CAL 50 GRAMS OF PROTEIN

16

CRIMSON SNAPPER 7 oz. 550 CAL 52 GRAMS OF PROTEIN

16

SIRLOIN STEAK* 8 oz. 860 CAL 56 GRAMS OF PROTEIN

14

FLAT-IRON STEAK* 8 oz. 970 CAL 50 GRAMS OF PROTEIN

17

FILET MIGNON* 7 oz. 810 CAL 58 GRAMS OF PROTEIN

18

simply grilled upon request

LET'S DO LUNCH MON-FRI 11AM-3PM 9.5

ALL YOU CAN EAT SOUP + SALAD

bowl soup (baked potato, chicken tortilla or outlaw steak), house salad (traditional, caesar or summer blend), loaf honey wheat bread + honey butter ◦ 970+ CAL

BURGER WITH CHEESE*

1/2 lb patty or double smashed patties, cheese, french fries ◦ 1120-1230 CAL

MONTEREY CHICKEN GRILLE

grilled chicken, smoked bacon, monterey jack, french fries (garlic aioli or honey mustard) ◦ 1300/1340 CAL

FRIED CHICKEN FINGERS

hand-breaded chicken tenderloins, french fries (buttermilk ranch, honey mustard or barbecue) ◦ 1020 CAL

LOADED IDAHO® BAKED POTATO PLATTER

jumbo baked potato, butter, sour cream, chopped bacon, broccoli, cheddar, bowl soup (baked potato, chicken tortilla or outlaw steak) or house salad (traditional, caesar or summer blend) ◦ 1070-1560 CAL

SANDWICH + SOUP COMBO

beef brisket, pulled pork, sliced turkey or chicken salad half sandwich, lettuce, smoked gouda + house spread [except chicken salad], french baguette, bowl soup (baked potato, chicken tortilla or outlaw steak) ◦ 610-1270 CAL

SANDWICH • SOUP • FRIES

beef brisket, pulled pork, sliced turkey or chicken salad half sandwich, lettuce, smoked gouda + house spread [except chicken salad], french baguette, cup soup (baked potato, chicken tortilla or outlaw steak), french fries ◦ 770-1200 CAL

DESSERT

SALTED CARAMEL + CHOCOLATE BROWNIE

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

6.5

COLOSSAL CARROT CAKE

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

6.5

NEW YORK CHEESECAKE

traditional new york style, graham cracker crust, fresh strawberries, strawberry puree ◦ 960 CA
plain upon request

6.5

AUTHENTIC KEY LIME PIE

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

6.5

HOUSE CHOCOLATE CAKE

moist chocolate cake, chocolate icing, vanilla bean ice cream ◦ 510 CAL

4

MINI CRÈME BRULÉE CHEESECAKE

new york's cheesecake, france's crème brulee custard, caramelized sugar, vanilla cookie crust ◦ 360 CAL

3.5

STREET KIDS

ENTREES

- SLIDER BURGER (2) 410 CAL (add cheese +60 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) 400 CAL
- GRILLED CHEESE 390-440 CAL (choice of cheese | choice of white or wheat)
- CHICKEN QUESADILLA 450 CAL
- KRAFT 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
- POWER GRAIN RICE 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 50 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 260 CAL (strawberry or chocolate topping)
- COOKIES 120 CAL
- GO-GURT 50 CAL (strawberry)

STANDARD SIDES

		CAL
FRENCH FRIES	3	380
GRILLED VEGETABLE MEDLEY	4	50
FRESH STEAMED VEGETABLES	4	140
GRILLED ASPARAGUS	4	80
DRESSED ROASTED BRUSSELS SPROUTS	4	300
CUP OF SOUP	4	120-260
HOMESTYLE MASHED POTATOES + GRAVY	3	450
ADULT MAC-N-CHEESE	3	460
SCRATCH BBQ BEANS WITH BRISKET	3	230
POWER GRAIN RICE	3	220
COLESLAW	2	190

PREMIUM

		CAL
LOADED BAKED POTATO	4	790
LOADED MASHED POTATOES	4	540
SEASONED WAFFLE FRIES WITH GRINGO DIP	4	730
SEASONED WAFFLE FRIES	3.5	470
CRISPY ONION RINGS	3.5	360
SWEET POTATO FRIES	3.5	480
SKINNY FRIES	3.5	350
HOUSE SALAD	VARIES	170-680
BOWL OF SOUP	VARIES	180-550

BREAD

BUTTERMILK BISCUIT	1	380
GARLIC BREAD	1	360