

# 54

## BEVERAGES

### STRAWBERRY LEMONADE

lemonade, blended strawberries ◦ 190 CAL  
one complimentary refill

4

### LIMEADE

lemon-lime soda, fresh lime juice (strawberry or cherry) ◦ 230/310 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

## 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

### BAJA DIPPERS

baja bites [chicken + cheese hand rolled in-house in a crispy corn tortilla], gringo dip, salsa, tortilla chips  
◦ 1450 CAL (only available at KC locations)

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

13

### BONELESS WINGS

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

10

# MUNCHIES

## FRIED CHICKEN FINGERS

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

10

## TEQUILA WRAPPERS

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

12

## CHESAPEAKE BAY CRAB CAKES

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

12

## CALAMARI

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

12

## BASIC BITES

### FRIED PICKLES

pickle spears, spice, buttermilk ranch ◦ 770 CAL

10

### 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

8.5

### 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

# SOUPS

## IDAHO® BAKED POTATO

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

6

## OUTLAW STEAK 430 CAL

add to entrée 4

6.5

## CHICKEN TORTILLA

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

6

## CUP OF SOUP 120-260 CAL

add to entrée 3

4

# SALADS

## BUFFALO CHICKEN SALAD

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

14

## CALIFORNIA BLEU CHICKEN SALAD

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

14

## SUMMER CHICKEN SALAD

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

14

## FAJITA SALAD

chicken, ground beef or veggie patty, fresh greens, sautéed red + green pepper, onion, cilantro, cotija, fire-roasted corn, jalapeño, pico de gallo, sour cream, tortilla chips (avocado ranch or chipotle ranch) ◦ 880-1000 CAL

14

sub guacamole for sour cream | add guacamole 1.5

## CHICKEN CAESAR SALAD

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

12.5

## 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

14

**PROTEIN UPGRADE** SEARED SHRIMP 3 | FRIED SHRIMP 3 | SALMON 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						

# COMBOS

## HALF SANDWICH + SOUP COMBO

**TURKEY** oven roasted, smoked gouda, arugula, tomato, house spread, french baguette ◦ 570 CAL 11

**CHICKEN SALAD** scratch recipe, arugula, tomato, french baguette ◦ 430 CAL 11

**PRIME RIB** certified angus beef® ribeye, french baguette, au jus (horseradish sauce or garlic aioli) ◦ 610 CAL 14  
*monterey jack upon request*

## SOUP + SALAD COMBO

bowl soup, house salad ◦ 350-1230 CAL 10

# CRAFT SANDWICHES

## PRIME RIB FRENCH DIP\*

certified angus beef® ribeye, french baguette, au jus, one standard side (horseradish sauce or garlic aioli) ◦ 1260/1300 CAL 18

*monterey jack upon request*

## SIRLOIN STEAK CHEESE

chopped sirloin, sautéed mushroom, bell pepper, onion, swiss, artisan baguette, one standard side (horseradish sauce or garlic aioli) ◦ 1250/1290 CAL 13.5

## CAJUN CHICKEN PHILLY

chopped chicken, cajun spice, bell pepper, onion, chipotle mayo, smoked gouda, pico de gallo, artisan baguette, one standard side ◦ 1340 CAL 13

## HAVANA CLUB

smoked turkey, pit pulled pork, swiss, dill pickle, garlic aioli, cuban mustard, french baguette, one standard side ◦ 1120 CAL 13

## GRILLED REUBEN

corned beef, sauerkraut, comeback sauce, swiss, marble rye, one standard side ◦ 1140 CAL 13  
*"carnegie deli" style: nine ounces of corned beef 3*

## TRIPLE STACKED CLUB

sliced turkey, "thick-cut" smoked bacon, sharp cheddar, swiss, honey mustard, smashed avocado, toasted wheat, one standard side ◦ 1480 CAL 13  
*sub garlic aioli for smashed avocado*

## SOUTHWEST TORTILLA WRAP

grilled chicken, romaine, cotija, red bell pepper, chopped bacon, tortilla strips, pico de gallo, chipotle ranch, flour tortilla, one standard side [vegetarian option available] ◦ 1020 CAL 12.5

## SPICY FRIED CHICKEN

fried chicken (dressed in wing sauce or simply crispy), carolina reaper cheese, smoked bacon, lettuce, pickle, smoky spread, one standard side (buttermilk ranch, creamy bleu cheese or wing sauce) ◦ 1100-1340 CAL 13.5

## FRIED TENDERLOIN

fried pork loin, garden, one standard side (horseradish, horseradish sauce or garlic aioli) ◦ 700-900 CAL 12.5  
(only available at KC locations)  
*cheese upon request*

# CRAFT SANDWICHES

## CHICKEN AVOCADO GRILLE

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

13

## BACON CHEESE CHICKEN GRILLE

grilled chicken, "thick-cut" smoked bacon, monterey jack, arugula, tomato, one standard side (garlic aioli or honey mustard) ◦ 970/1010 CAL

13

## GYRO "HERO" PITA

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

12.5

## TRADITIONAL FISH

blackened or fried tilapia, arugula, tomato, comeback sauce, one standard side ◦ 910/940 CAL

13.5

**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 **2**

SWEET POTATO FRIES 480 CAL **1.5**

SKINNY FRIES 350 CAL **.5**

GLUTEN FREE BUN **1**

PRETZEL BUN **.5**

# 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

16

## CARNE ASADA TACO PLATTER

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

16

## TACO PLATTER

ground beef or chicken tacos [3], mexican rice, refried beans, salsa ◦ 800-1010 CAL (only available at KC locations)

13

## BORDER ATTACK

ground beef or chicken tacos [2], baja bites [chicken + cheese hand rolled in-house in a crispy corn tortilla], tortilla chips, gringo dip, salsa ◦ 1350-1430 CAL (only available at KC locations)

13

## 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

FLAT-IRON STEAK\* 1320/1370 CAL

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

16

17

18

# MILE HIGH BURGERS

## ALL-AMERICAN BACON CHEESEBURGER\*

1/2 lb patty, cheese, fried egg, "thick-cut" smoked bacon, garden, garlic aioli, one standard side (sesame or pretzel bun) ◦ 1260-1440 CAL

13.5

## DEVIL'S DEN BURGER\*

1/2 lb patty, wing sauce, carolina reaper cheese, smoked bacon, smoky spread, one standard side (buttermilk ranch, creamy bleu cheese or wing sauce) ◦ 1290-1340 CAL

13.5

## AVOCADO BURGER\*

1/2 lb patty, smashed avocado, monterey jack, smoked bacon, avocado ranch, one standard side ◦ 1130 CAL

13.5

## PHILLY BURGER

1/2 lb patty, swiss, sautéed mushroom, red bell pepper + onion, horseradish sauce ◦ 1070 CAL

13

## SCRATCH VEGGIE BURGER

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

13.5

## BURGER WITH CHEESE\*

1/2 lb patty, cheese, garden, garlic aioli, one standard side ◦ 950 CAL

without cheese -1

10

## SLIDERS

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

add smoked bacon 1

11

## DOUBLE SMASHED CHEESEBURGER

two 4 ounce patties (crispy), cheese, grilled onion, pickle, garlic aioli, one standard side ◦ 960 CAL

add smoked bacon 1

11

## 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 2

SWEET POTATO FRIES 480 CAL 1.5

SKINNY FRIES 350 CAL .5

GLUTEN FREE BUN 1

PRETZEL BUN .5

# BOWLS

## PROTEIN POWER GRAIN BOWL

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

CHICKEN 7 oz. 620 CAL 57 GRAMS OF PROTEIN

SALMON 7 oz. 730 CAL 51 GRAMS OF PROTEIN

SIRLOIN STEAK\* 8 oz. 870 CAL 57 GRAMS OF PROTEIN

FLAT-IRON STEAK\* 8 oz. 990 CAL 50 GRAMS OF PROTEIN

FILET MIGNON\* 7 oz. 820 CAL 59 GRAMS OF PROTEIN

simply grilled upon request | add avocado 2

12

16

14

18

20

# SEAFOOD

## BLACKENED ATLANTIC SALMON

fresh salmon, cajun spice, ancient power grains, house salad (traditional, caesar or summer blend), one side ◦ 620 CAL

*simply grilled upon request*

18

## SCALLOPS + SHRIMP

five scallops, four large shrimp, "thick-cut" smoked bacon, ancient power grains, asparagus, white wine butter sauce ◦ 770 CAL

20

## LIEUTENANT DAN'S SHRIMP PLATTER

hand-breaded large shrimp, two standard sides, cocktail sauce ◦ 690 CAL

16.5

## 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*

18

## CHICKEN BUCATINI

grilled or blackened chicken, bucatini, alfredo sauce, fresh steamed vegetables, parmesan, garlic bread ◦ 1780/1820 CAL

*add seared shrimp 2*

15

## SPINACH + ARTICHOKE CREAM PASTA

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

17

## MAC DADDY + CHEESE

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

16

# DINNER FOR TWO

32

## MUNCHIES

SHARE 1 ITEM

GRINGO DIP + CHIPS  
FRIED PICKLES (6)  
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 (*only available at KC locations*)  
HALF ORDER  
CHICKEN FRIED CHICKEN  
8oz. SIRLOIN (+1)

## DESSERTS

SHARE 1 ITEM

HOUSE  
CHOCOLATE CAKE  
MINI CRÈME BRULEE  
CHEESECAKE

# COMFORT CLASSICS

## 'CENTER CUT' BABY BACK RIBS

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

21

## COUNTRY FRIED TOP SIRLOIN STEAK

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

16

## CHICKEN FRIED CHICKEN

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

16

## 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

15

## "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

19

# STEAKHOUSE

## BLACKENED RIBEYE\*

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

25

## RIBEYE\*

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

25

## FLAT-IRON STEAK\*

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

20

## FILET MIGNON\*

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

22

## 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



# STEAKHOUSE

## STEAK\* + RIBS

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

24

## STEAK\* + SEAFOOD

flat-iron steak, one side

SHRIMP four large grilled or fried, cocktail sauce ◦ 890/950 CAL

23

## CRAB CAKE

signature recipe with wild caught crab meat (roasted red pepper or lemon zested tartar sauce) ◦ 860/990 CAL

25

SCALLOPS three seared scallops ◦ 880 CAL

26

upgrade to filet mignon 2

## THE BLUE PLATE SPECIAL

### 8oz. SIRLOIN\*

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

14

# LET'S DO LUNCH MON-FRI 11AM-3PM 10

## 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\*

TRADITIONAL 1/2 lb patty, cheese, garden, garlic aioli, french fries ◦ 1320 CAL

DOUBLE SMASHED two 4 ounce patties (crispy), cheese, grilled onion, pickle, garlic aioli, french fries ◦ 1340 CAL

## BACON CHEESE CHICKEN GRILLE

grilled chicken, "thick-cut" smoked bacon, monterey jack, french fries (garlic aioli or honey mustard) ◦ 1680/1720 CAL

## FRIED CHICKEN FINGERS

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

## HALF ORDER CHICKEN FRIED CHICKEN

hand-breaded chicken breast, country gravy, two standard sides, buttermilk biscuit ◦ 710 CAL

## TACO PLATTER

ground beef or chicken tacos [3], mexican rice, refried beans, salsa ◦ 800-1010 CAL (only available at KC locations)

## TRADITIONAL CHICKEN SALAD

grilled, blackened or fried chicken, fresh greens, cheddar, chopped bacon, carrot, egg, cucumber, tomato, croutons, dressing ◦ 510-770 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

## HALF SANDWICH + SOUP COMBO

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

CHICKEN SALAD scratch recipe, arugula, tomato, french baguette ◦ 430 CAL

# DESSERT

- SALTED CARAMEL + CHOCOLATE BROWNIE** 6.5  
*chocolate brownie, pretzel crust, sea salted caramel, vanilla bean ice cream* ◦ 910 CAL
- COLOSSAL CARROT CAKE** 6.5  
*traditionally spiced, grated carrot, pineapple, walnut, pistachio, shaved coconut, real cream cheese icing* ◦ 1320 CAL
- NEW YORK CHEESECAKE** 6.5  
*traditional new york style, graham cracker crust, fresh strawberries, strawberry puree* ◦ 960 CAL  
*plain upon request*
- AUTHENTIC KEY LIME PIE** 6.5  
*key lime juice, graham cracker crust, fresh whipped cream, lime zest* ◦ 550 CAL
- HOUSE CHOCOLATE CAKE** 4  
*moist chocolate cake, chocolate icing, vanilla bean ice cream* ◦ 510 CAL
- MINI CRÈME BRULÉE CHEESECAKE** 3.5  
*new york's cheesecake, france's crème brulee custard, caramelized sugar, vanilla cookie crust* ◦ 360 CAL

# STREET KIDS

6.00

## 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) 270 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
- 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*)

# STREET KIDS

## 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

		CAL
FRENCH FRIES	3	380
GRILLED VEGETABLE MEDLEY	4.5	50
FRESH STEAMED VEGETABLES	4.5	140
GRILLED ASPARAGUS	4.5	80
DRESSED ROASTED BRUSSEL SPROUTS <i>candied pecans, dried cranberries, goat cheese, balsamic glaze</i>	4.5	300
CUP OF SOUP	4.5	120-260
HOMESTYLE MASHED POTATOES + GRAVY	3.5	450
ADULT MAC-N-CHEESE	3.5	460
SCRATCH BBQ BEANS WITH BRISKET	3.5	230
ANCIENT POWER GRAINS <i>grains, kale, pepitas (vegan)</i>	3.5	220
COLESLAW	2.5	190

## PREMIUM

		CAL
LOADED BAKED POTATO	5	790
LOADED MASHED POTATOES	4.5	540
SEASONED WAFFLE FRIES WITH GRINGO DIP	5	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

\*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.