



\$4 Happy Hour

4PM - 6PM WEEKDAYS
★ SPORTS BAR ONLY ★

STARTERS

CRISPY BRUSSELS SPROUTS **GF V Df** : House pesto, balsamic glaze, parmesan \$16.50

MEATBALLS : Pomodoro sauce, whole-milk ricotta, crushed red pepper \$17.75

FRIES FOR THE TABLE : French fries, parsley, house fry dust \$13

Pick 3 Dippers: Curry Mayo, Buttermilk Ranch, Spicy Mayo, Truffle Ketchup, Honey Mustard, Chipotle BBQ
Add onion rings \$4

SPINACH DIP **GF** : Cheese blend, spinach, artichokes, crostini \$17

ARANCINI : Crispy risotto bites, parmesan, house red sauce \$16.50

CALAMARI : Fried calamari, yellow peppers, lemon, vodka sauce \$19.50

BURRATA BRUSCHETTA **GF V** : Burrata, tomato, pesto, balsamic glaze, crostini \$17

Soup, Salads & Bread

ADD: CHICKEN \$8 | STEAK \$17 | SALMON \$13 | SHRIMP \$15

BREAD SERVICE **GF V** : House pesto, herb butter, pimento cheese \$7

CLASSIC WEDGE **GF V Df** : Iceberg lettuce, aged bleu cheese, bacon, tomato, bleu cheese dressing \$18

FRESH FARMED **GF V Df** : Organic greens, parmesan, carrots, tomato, cucumber \$16

Dressings: ranch, house Italian, bleu cheese, raspberry vinaigrette

CRISP CAESAR **GF V** : Romaine, parmesan, house Caesar, crostini \$16

BEETS & BURRATA **GF V** : Roasted beets, burrata, pistachios, EVOO, microgreens \$18.50

LOBSTER BISQUE : Creamy lobster bisque, sherry CUP \$9 | BOWL \$18

Bowl includes a 4 oz lobster tail

BURGERS & SANDWICHES

ALL BURGERS & SANDWICHES SERVED WITH FRENCH FRIES
ADD: COLESLAW \$2 | SWEET POTATO FRIES, TRUFFLE FRIES, OR ONION RINGS \$4

CLASSIC **GF** : Char-grilled beef patty \$17.75

Add Cheese: American, Cheddar, Provolone, Swiss, Bleu \$1.50ea

VEGGIE **GF V** : Black bean patty, sautéed onions, mushrooms, spicy aioli \$19.25

TEXAN **GF** : Applewood bacon, caramelized onion, cheddar, jalapeños, chipotle BBQ \$19.75

OMG **GF** : Green olive mayo, Swiss cheese \$19.25

BRUTUS **GF** : Caramelized onions, bacon aioli, Swiss, cheddar, Texas toast \$19.75

FRENCH DIP : Shaved rib-eye, Swiss cheese, rosemary jus \$17

PERCH : Fried perch, lemon-caper remoulade, fresh citrus \$22.50

Pizza & Wings

PERSONAL SIZE PIZZA **GF** : Hand-tossed or flatbread, choice of two toppings \$18.25
Additional toppings: \$2 each

VEGGIES : onion, green pepper, mushroom, green olive, pineapple, tomato, jalapeño

MEAT : pepperoni, ham, fennel sausage, bacon, anchovy

MARGHERITA PIZZA **GF V** : Garlic, basil, tomato, fresh mozzarella, pesto, balsamic \$21

WILD MUSHROOM PIZZA **GF V** : Mushrooms, spinach, shallot, goat cheese, mozzarella, balsamic \$21

BONELESS OR TRADITIONAL WINGS : Crispy wings, house made buttermilk ranch; nine-wing or a full eighteen-wing order \$18.50 | \$37
Sauces: buffalo, BBQ, garlic, spicy honey garlic, mango habaero

CASUAL

ADD: SIDE CAESAR, FARMED \$6

ADD: SIDE WEDGE, BEETS & BURRATA, CUP LOBSTER BISQUE \$9

BAR STEAK **GF** : 6 oz American Wagyu, whipped potatoes, Texas toast, Boursin \$36

SHRIMP TACOS **GF Df** : Cumin-dusted fried shrimp, cilantro, pico, shredded lettuce, sriracha aioli \$18.50

SPAGHETTI & MEATBALLS **GF Df** : Pomodoro, house meatballs, parmesan, pesto \$27.50

PENNE ALFREDO **GF** : Garlic parmesan cream sauce \$30.50
Add: Chicken \$8 | Steak \$17 | Salmon \$13 | Shrimp \$15

* gluten-free buns \$ 2.50 | gluten-free crust \$4.75 | gluten-free spaghetti \$3 *

* A 20% service charge may be added to groups of eight or more. *

Menu prices reflect our cash discount.

For card payments, your check will show both the cash price and the standard electronic payment price before you finalize payment.

Please ask your server or a manager if you have questions.

Many dishes can be prepared gluten-free, dairy-free, or vegetarian.

Please inform your server about any allergies. While we follow proper handling procedures, our kitchen is not a certified gluten-free facility.

We cannot guarantee satisfaction on modified dishes or steaks ordered medium-well or higher.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

HOUSE ENTRÉES


- ADD: SIDE CAESAR, FARMED \$6
ADD: SIDE WEDGE, BEETS & BURRATA, OR CUP LOBSTER BISQUE \$9
- CHICKEN PARMIGIANO** GF : Crispy chicken, vodka pomodoro, mozzarella, parmesan, spaghetti \$38
- PORTOBELLO MUSHROOM** GF : Stuffed portobello, spinach, roasted red pepper, tomato, red onion, cheese, balsamic glaze \$38
- LAKE PERCH** : Sautéed perch, lemon-caper aioli, couscous \$42
- TORTELLINI ALA VODKA** : Cheese tortellini, Italian sausage, red onion, red pepper, vodka cream sauce \$36.50

- EGGPLANT NAPOLEON** V : Fried eggplant, tomato, burrata, pesto, balsamic, asparagus, couscous \$38.50
- ALASKAN KING CRAB** : 1.25 lb jumbo legs, couscous, melted butter, lemon MKT
- BAKED SALMON** GF V Df : Roasted salmon, shallots, tomato, red onion, white balsamic, couscous \$43
- SEAFOOD RISOTTO** GF : Creamy risotto, shrimp, lobster, crab \$49

CHOPS


- SERVED WITH GARLIC WHIPPED POTATOES, DEMI-GLACE, AND FRIED LEEKS
ADD: SIDE CAESAR, FARMED \$6
ADD: SIDE WEDGE, BEETS & BURRATA, OR CUP LOBSTER BISQUE \$9
- RIBEYE - 14 OZ ANGUS RIB STEAK** GF Df : Angus ribeye, rich marbling, juicy finish \$54
- SHORT RIB** GF : Slow-braised bone-in short rib, mushroom gravy, creamy risotto \$48
- SCOTCH - 6 OZ SLICED AMERICAN WAGYU** GF Df : Sliced American Wagyu, rich, tender \$40
- MEDALLIONS - TWO 4 OZ ANGUS FILETS** GF Df : Grilled Angus filet medallions, lightly seasoned \$56

- FILET - 7 OZ CENTER-CUT ANGUS** GF Df : Lean Angus filet, buttery, tender \$59
- TOMAHAWK - 30 OZ AMERICAN WAGYU RIBEYE** GF Df : Bold marbling, signature cut MKT



Black & Blue - seared raw 110° • Rare - cold, purple center 120° • Medium Rare - warm, red center 130°
Medium - hot, pink center 140° • Medium Well - slightly pink 150° • Well Done - hot, gray center 160°

All chops can be prepared gluten-free; request with your server



Steak Enhancements

- SAUCES** : Béarnaise \$5.50 | Garlic Herb Butter \$3.50
- TOPPINGS** : Bleu Cheese Crumbles \$5.50 | Mushrooms & Onions \$5.50
- SEAFOOD** : Fried Shrimp \$7 | 4 oz Lobster Tail \$9

Sides For Two

- STARCH** : Jumbo Baked Potato \$5 | Loaded Baked Potato \$8 | Steak Fries \$7
- SIGNATURE** : Shrimp Scampi \$17 | Baked Mac \$13 | Lobster Mac \$18
- VEGGIES** : Seasonal Vegetables \$7 | Stuffed Tomato \$8.50 | Roasted Mushrooms in Port Cream \$8



SHARED TABLE EXPERIENCES

PLATTERS ARE PREPARED FOR PARTIES OF 2, 4, 6, 8 OR MORE	
ITALIAN	Eggplant Napoleon, tortellini alla vodka, chicken parmesan \$49 PER PERSON
CHATEAUBRIAND	GF : Center-cut tenderloin, whipped potatoes, roasted tomatoes \$68 PER PERSON
TOMAHAWK	GF : Tomahawk ribeye, whipped potatoes, roasted tomatoes, demi-glaze, fried leeks \$84 PER PERSON
SURF & TURF	GF : Bone-in Wagyu tomahawk, tiger shrimp, lobster, whipped potatoes, lemon, butter \$99 PER PERSON
SEAFOOD	GF : Shrimp, lobster, snow crab, couscous, lemon, butter \$75 PER PERSON