STARTERS

French Onion Soup*

10 00

Caramelized onion, artisan crouton and Swiss cheese gratin

Caesar Salad*

10 00

Romaine, croutons, XVOO imported pecorino Romano and parmesan *Dressing contains anchovies*

Goat Cheese Salad*

13 00

Caramelized pear topped with baked goat cheese crostini served over mixed greens with strawberries and candied walnuts served with balsamic and pear dressing

Calamari

13 00

Wild U.S.A Squid sliced and breaded, deep fried served with lite Cajun-spiced marinara sauce

Crab Cake

13 00

Pan seared, lightly breaded, served over a bed of spring mix with wasabi aioli

Wings

14 00

Bone-In (10)
Choice of: Mild, Medium, Hot, BBQ

Cheese Quesadilla

12 00

Salsa and Sour Cream

DRINKS

Soda

3 50

Pepsi, Diet Pepsi, Ginger Ale, Sprite

Lemonade

3 ⁵⁰

Coffee

Tea

3 ⁰⁰

3 ⁰⁰

Hot Chocolate

3 ⁰⁰

Beer

xx 00

Coors Light, Budweiser, Michelob Ultra, Double IPA, Guinness

Wines by the Glass

9 00

Red: Cabernet Sauvignon, Cote du Rhone, Malbec, Pinot Noir

White: Pinot Grigio, Chardonnay,

Sauvignon Blanc

ENTRÉES

Epic Burger*

15 00

Prime Rib burger, Lettuce, Tomato, Onion, Sweet Pickles, & Epic Sauce on a Brioche Bun, served with French Fries

Chicken Parmesan

19 00

Lightly breaded chicken breast served with marinara sauce and melted mozzarella on a bed of spaghetti

Airline Chicken Breast*

25 ºº

Bone in, skin on, pan seared chicken breast served over roasted garlic and baby spinach with wild mushroom sauce, mashed potato & seasonal vegetable

Grilled 8 oz. Steak*

27 00

Served with sautéed mushroom and caramelized onions, mashed potato and seasonal vegetable

Spaghetti Bolognese

19 00

Beef and Pork Ragu, Bacon, Touch of Cream, Pecorino Romano, Shaved Imported Parmesan

Linguine Alfredo

19 00

Creamy parmesan cheese sauce, served with garlic & herb crostini

Fish & Chips

19 00

8 oz. Beer Battered Haddock Filet, French Fries, Tartar Sauce, Lemon, Malt Vinegar

Salmon*

25 ºº

8 oz. pan seared salmon. Chopped green olive demi-glace over vegetable and seasoned kale rice

Add on's: Chicken \$900, Shrimp \$1200, Bacon \$300

SIDES

Veggies 5°

French Fries

5 °°

PIZZA

Margherita 12 inch

13 00

Cheese 12 inch

15 ºº

14 50

Gluten Free Cheese* 10 inch

Gluten Free Margherita* 10 inch

16 50

Extra Toppings

2 ºº ea.

Pepperoni, Sausage, Fresh Tomatoes, Fresh Basil, Raw Onion, Caramelized Onion, Garlic, Black Olives, Bell Peppers, Jalapeño Peppers, Mushrooms, Bacon (§300)

* Indicates gluten free or can be made gluten free

Mask required. Cashless Facility. Service Charge will be added to parties 6+. Checks can be split up to 4 ways. Please alert your server of any dietary restrictions or allergies. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.