

# Appetizers

## **French Onion Soup** \*\*

Topped with Mozzarella, Swiss and Pecorino cheese \$6.50

## **Cajun Chicken & Sausage Soup**

Cup \$5 Bowl \$6.50

## **Zucchini Sticks**

Italian breaded zucchini sticks lightly fried, with spicy ranch for dipping \$7.50

## **Ginger Chicken Pot Stickers**

Wrapped in Oriental pastry, pan fried, on a bed of our famous sesame mustard sauce \$9.50

## **Riley & Jake's Wings** \*\*

Try 'em Buffalo style, Jerk style, or BBQ, served with bleu cheese or ranch and celery sticks

6 wings- \$8 12 wings- \$15

## **Peel & Eat Shrimp** Ⓞ

Half pound steamed with Old Bay, served chilled with cocktail sauce \$12

## **Chop Salad** \*\*

Iceberg lettuce tossed with grape tomatoes, bacon, onion straws, mushrooms, hardboiled egg, crumbled bleu cheese and ranch dressing \$7

## **Nachos Grande** Ⓞ

Tri-color tortillas layered with shredded cheese, tomatoes, scallions, black olives and jalapenos, with sour cream and salsa  
Small \$7 w/beef \$9 Large \$12 w/beef \$15

## **Spinach Artichoke Dip** Ⓞ

Topped with Mozzarella cheese, served warm with tri-color tortilla chips \$9

## **Onion Straws**

Thinly sliced Spanish onions dusted with seasoned flour and fried golden brown \$6

## **Chicken Quesadilla**

Flour tortilla with cheddar jack cheese, taco seasoned chicken, tomato & scallions, with sides of jalapenos, sour cream & salsa \$9.50

## **Burrata** Ⓞ

Buttery mozzarella cheese presented with a grape tomato salad and balsamic glaze \$9.50

## **Chicken Fingers**

Hand breaded in Ritz crackers, with our honey mustard sauce \$8

## **Bavarian Pretzel Sticks**

Three soft pretzel sticks served warm with creamy cheese sauce \$7.50

## **Potato Skins**

Filled with cheddar-jack cheese, bacon and scallions, with a side of sour cream \$7.50

## **Appetizer Sampler \$13**

Perfect for sharing!

Enjoy a sampling of our wings, potato skins and pretzel sticks

Gluten Free Ⓞ

Can be prepared Gluten Free-\*\*

# Salads

## **Fiesta Salad \*\***

Mixed greens tossed in white balsamic vinaigrette, topped with corn salsa, black beans and tortilla strips Petite- \$7 Regular- \$9 Add Cajun chicken, shrimp, salmon \$4/\$6/\$6

## **Caesar Salad \*\***

A signature dish! Romaine tossed in our homemade dressing, garnished with croutons and shaved pecorino cheese Petite- \$7 Regular- \$9 Add chicken, shrimp, salmon \$4/\$6/\$6

## **Summertime Cobb Salad (GF)**

Mixed greens, sliced apples, red grapes, walnuts, raisins, gorgonzola cheese and mandarin oranges, with choice of dressing \$11 Add chicken, shrimp or salmon \$4/\$6/\$6

## **Seared Ahi Tuna Salad \*\***

Mixed greens, red peppers, peanuts, scallions and mandarin oranges tossed in a sweet chili vinaigrette, topped with sesame crusted tuna & fried rice noodles Petite-\$12 Regular-\$15

## **Seared Salmon Spinach Salad (GF)**

Sweet and spicy pan seared salmon atop baby spinach with candied pears and julienne apples, tossed in Dijon vinaigrette, garnished with toasted almonds \$15

## **Gorgonzola Steak Salad (GF)**

Mixed greens, red onion, grape tomatoes, gorgonzola cheese and sweet & spicy pecans tossed in Italian vinaigrette, topped with grilled flank steak \$16

# Burgers

## **Angus Burger \*\***

8 ounces of fresh Angus beef \$11.50

## **Pretzel Burger \*\***

Soft pretzel bun, American cheese, shredded lettuce, bacon and Russian dressing \$14

## **Brie, Bacon and Beer Burger \*\***

Our Angus burger topped with brie cheese, bacon and beer braised onions \$14

## **Jake's Burger \*\***

Topped with Pork Roll, American cheese and a fried egg \$14

## **Turkey Burger \*\***

White meat turkey burger on a multi-grain bun \$10

## **Black Bean Burger \*\***

On a multi-grain bun with choice of toppings \$13

All burgers served with French fries Sub sweet potato fries \$1 Sub Gluten Free Roll \$1

Toppings: Cheddar, Swiss, American, Monterey, Bleu, Shrooms, Onion \$1 Bacon \$1.50

# Sandwiches

## **Cajun Chicken Sandwich \*\***

Grilled chicken dusted with Cajun spices, topped with Monterey Jack cheese, with a side of Cajun mayo \$10

## **BBQ Pulled Pork Sandwich \*\***

House slow roasted pork tossed in our Bourbon BBQ sauce, on a Kaiser roll \$10

## **Open-Faced Reuben \*\***

Corned beef, Swiss cheese, Russian dressing and sauerkraut served open-faced on seedless rye, with a side of cole slaw \$12.50

## **Buttermilk Chicken Sandwich**

Chicken breast marinated in buttermilk, dredged in seasoned flour and fried, on a bun with bacon, tomato and pickle chips, with a side of spicy ranch \$12.50

## **Roasted Vegetable Sandwich \*\***

Zucchini, squash, portabella mushroom, red onion and red pepper marinated and roasted, served warm on a ciabatta roll with fresh mozzarella \$10.50

## **Chicken Salad BLT**

House made chicken salad, lettuce, tomato and bacon on a buttery croissant \$12

## **Prosciutto & Pear Panini**

Thinly sliced prosciutto grilled on sour-dough bread with brie cheese, pears, a drizzle of honey and a sprinkle of fresh thyme \$12

## **French Dip \*\***

Thinly sliced roast beef served warm on a steak roll with Monterey jack cheese and garlic butter, presented au jus \$12.50

*All sandwiches served with fries*

*Substitute Gluten Free Roll- \$1*

# Entrees

## **Bratwurst & Perogies \*\***


Three jumbo bratwursts braised in beer and grilled, over a bed of sauerkraut, accompanied by mini cheese filled perogies sautéed with butter and onions \$18

## **Shrimp & Crab Scampi**

Succulent shrimp and lump crab meat sautéed in a garlic infused olive oil, tossed with linguini, tomato and chiffonade of basil, topped with pecorino cheese \$22

## **BBQ Glazed Meatloaf**

Our homemade meatloaf glazed with BBQ sauce, with mashed potatoes and vegetables \$16

Gluten Free - 

Can be prepared Gluten Free-\*\*

# Entrees

## **Crab Cakes**

*Specially seasoned jumbo lump crab cakes fried golden brown, with Louis sauce, rice and vegetables \$20*

## **Chicken & Sausage Rigatoni**

*Chicken and sweet Italian sausage tossed with rigatoni pasta in our light tomato basil sauce, finished with a swirl of scampi butter and pecorino cheese \$18*

## **Fish & Chips**

*Fresh cod fillet dipped in our beer batter and fried golden brown, with fries, tartar sauce and homemade cole slaw \$16*

## **Herb Crusted Chicken**

*Twin chicken breasts marinated in white balsamic vinaigrette, coated in an herb crust and pan seared, over roasted vegetables and mashed potatoes \$18*

## **Montreal Top Sirloin \*\***

*10 ounce choice top sirloin grilled with Montreal spices, topped with garlic butter and onion straws, over mashed potatoes and fresh veggies \$24*

## **Baby Back Ribs \*\***

*Half rack of tender baby back ribs grilled then slow roasted and lathered with our own Bourbon BBQ sauce, with fries and cole slaw \$20*

## **Fried Shrimp Basket**

*Half pound of golden fried shrimp with French fries, cole slaw and cocktail sauce \$17*

## **Garlic Ribeye \*\***

*12 ounce ribeye grilled and brushed with garlic butter, topped with onion straws, with mashed potatoes and fresh vegetables \$27*

## **Chicken Murphy \*\***

*Twin chicken breasts sauteed with peppers, onions, hot cherry peppers, sweet Italian sausage and red potatoes, finished with balsamic vinegar \$18*

## **Mahi Mahi Tacos**

*Strips of fresh Mahi Mahi blackened in a skillet, served in soft flour tortillas with cheddar-jack cheese, lettuce, pico de gallo and chipotle cream sauce \$16*

## **Lemon Thyme Scallops**

*Fresh sea scallops broiled in lemon, butter and wine, finished with fresh thyme, presented with our wild rice blend and vegetables \$21*

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