

Appetizers

French Onion Soup

Topped with Mozzarella, Swiss and Pecorino cheese \$6.50

Cajun Chicken & Sausage Soup

Cup \$5.50 Bowl \$7

Ginger Chicken Pot Stickers

Wrapped in Oriental pastry and pan fried, on a bed of our famous sesame mustard sauce \$11

Chicken Fingers

Hand breaded in Ritz crackers, with our honey mustard sauce \$9

Nachos Grande

*Tri-color tortillas layered with shredded cheese, tomatoes, scallions, black olives and jalapenos, with sour cream and salsa
Small \$8 w/beef \$10 Large \$13 w/beef \$16*

Spinach Artichoke Dip

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

Cheese Quesadilla

Flour tortilla with cheddar-jack cheese, tomato & scallions, with sides of jalapenos, sour cream & salsa \$8 Add taco chicken \$11

Bang Bang Shrimp

Half pound of tempura battered shrimp tossed in Sweet Thai Chili sauce, finished with scallions and sesame seeds \$13

Pear & Prosciutto Flatbread

Toasted flatbread with brie cheese, prosciutto, pears and fresh thyme, drizzled with Mike's hot honey \$11

One BIG Pretzel

10 oz. jumbo salted Bavarian pretzel, served warm with cheese sauce \$10

Potato Skins

Filled with cheddar-jack cheese, bacon and scallions, with a side of sour cream \$9

Onion Straws

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

Cheesesteak Egg Rolls

Hand rolled with American cheese & shaved beef, with a side of spicy ketchup \$10.50

Riley & Jake's Wings

Try 'em Buffalo style, Jerk style, or BBQ, served with bleu cheese or ranch and celery sticks 6 wings- \$9 12 wings- \$16 18 wings- \$23

Appetizer Sampler

Perfect for sharing!

Enjoy a sampling of our wings, potato skins and mozzarella sticks \$14

Salads

Fiesta Salad

Mixed greens, corn salsa, black beans, fried tortilla strips, white balsamic vinaigrette

Petite- \$8 Regular- \$10

Add Cajun chicken, shrimp, salmon \$5/\$7/\$9

Caesar Salad

A signature dish! Romaine, homemade dressing, croutons and shredded parmesan

Petite- \$8 Regular- \$10

Add chicken, shrimp, salmon \$5/\$7/\$9

Orchard Cobb Salad

Mixed greens topped with pears, apples, goat cheese, pecans, bacon and hardboiled egg, with a side of poppyseed dressing \$14

Add chicken, shrimp, salmon \$5/\$7/\$9

Seared Ahi Tuna Salad

Mixed greens, red peppers, scallions, peanuts, mandarin oranges, sweet chili vinaigrette, sesame crusted tuna, fried rice noodles Petite-\$12 Regular-\$16

Crispy Chicken Salad

Romaine, tomatoes, red onion, bacon, corn cheddar cheese and ranch dressing, topped with crispy buttermilk fried chicken \$16

Gorgonzola Steak Salad

Mixed greens, red onion, grape tomatoes, gorgonzola cheese, sweet & spicy pecans, Italian vinaigrette, grilled flank steak \$18

Chop Salad

Shredded iceberg, bleu cheese, tomatoes, bacon, egg, onion straws, mushroom and ranch dressing \$8.50

Burgers

Classic Angus Burger

8 ounces of fresh Angus beef \$13

Pretzel Burger

Soft pretzel bun, American cheese, shredded lettuce, bacon, Russian dressing \$16

Brie, Bacon & Beer Burger

Brie cheese, bacon, beer braised onions \$16

Wagyu Guinness Sliders

Two Guinness infused wagyu beef sliders, sharp cheddar, beer braised onions \$12

Smash Burger

4 oz smashed burger, American cheese, lettuce, tomato, onion, mayo, brioche bun \$13

Double patty \$16

Black Bean Burger

Gardein black bean burger, multi grain bun \$16

Turkey Burger

White meat turkey burger, multi-grain bun \$12

Sub sweet potato fries \$1 Sub gluten free roll \$1

Toppings: Cheddar, Swiss, American, Monterey, Pepperjack, Bleu, Shrooms, Fried Onion, Egg \$1 Bacon \$1.50 Pork Roll \$1.50

Sandwiches

Cajun Chicken Sandwich

Grilled chicken dusted with Cajun spices, topped with Monterey Jack cheese, with fries and a side of Cajun mayo \$11

Hot Turkey Sandwich

House roasted turkey over white bread with mashed potatoes, turkey gravy and a side of cranberry relish \$11

Open-Faced Reuben

Corned beef, Swiss cheese, Russian dressing and sauerkraut served open-faced on seedless rye, with fries and cole slaw \$14

Buttermilk Chicken Sandwich

Marinated in buttermilk, dredged in seasoned flour and fried, on a brioche bun with pepperjack cheese, lettuce and tomato, with fries and a side of spicy ranch \$14

Eggplant Rustico

Thinly sliced eggplant breaded and fried, layered on a ciabatta roll with roasted red peppers, mozzarella cheese and pesto mayo, with a side of fries \$13

The Valet

Hot pastrami, Swiss cheese and fried onions piled high on rye bread, with a side of house fried potato chips and cole slaw \$14

Turkey BLT Wrap

Flour tortilla brushed with chipotle mayo, rolled with smoked turkey, lettuce, tomato and bacon, with a side of house fried potato chips \$13

French Dip

Thinly sliced roast beef served warm on a steak roll with Monterey jack cheese and garlic butter, served au jus with fries \$14

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 \$19

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 parmesan cheese \$23

Apple Cider Chicken

Twin chicken breasts sautéed in an apple cider demi glaze with julienne apples, over mashed sweet potatoes and fresh veggies \$19

Entrees

Crab Cakes

Specially seasoned jumbo lump crab cakes fried golden brown, with Louie sauce, rice and fresh vegetables \$22

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 parmesan cheese \$19

Fish & Chips

Fresh cod fillet dipped in our beer batter and fried golden brown, with fries, tartar sauce and homemade cole slaw \$18

Herb Crusted Chicken

Twin chicken breasts marinated in white balsamic vinaigrette, coated in an herb panko crust and pan seared, over mashed potatoes and fresh vegetables \$19

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 \$26

Roast Turkey Platter

House roasted turkey served over homemade mashed potatoes and stuffing, topped with turkey gravy and accompanied by a side of cranberry relish \$18

Baby Back Ribs

*Half rack of tender baby back ribs grilled then slow roasted and lathered with our Bourbon BBQ sauce, with fries and cole slaw \$22
Make it a full rack \$26*

Chicken Cordon Bleu

Chicken breast stuffed with Virginia ham and Swiss cheese, breaded and fried golden brown, topped with mornay sauce and served with mashed potatoes and veggies \$20

Garlic Ribeye

12 ounce ribeye grilled and brushed with garlic butter, topped with onion straws, with mashed potatoes and fresh vegetables \$28

Fried Shrimp Basket

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

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 \$18

20% gratuity added to parties of 6 or more