

# APPETIZERS

## FRENCH ONION SOUP

*Topped with mozzarella, Swiss, and pecorino cheese \$6.50*

## CAJUN CHICKEN & SAUSAGE SOUP

*Cup \$5.50 Bowl \$7*

## WAGYU GUINNESS SLIDERS

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

## GINGER CHICKEN POT STICKERS

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

## PEEL & EAT SHRIMP

*Half pound of EZ peel shrimp steamed in 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 \$8*

## APPETIZER SAMPLER

*Perfect for sharing! Enjoy a sampling of our wings, potato skins and pretzel sticks \$14*

## NACHOS GRANDE

*Tri-color tortillas layered with shredded cheese, tomatoes, scallions, black olives and jalapeños, 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*

## ONION STRAWS

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

## CHEESE QUESADILLA

*Flour tortilla with cheddar-jack cheese, tomato and scallions, with sides of jalapeños, sour cream and salsa \$8 Add taco chicken \$10*

## CHEESESTEAK EGG ROLLS

*Egg roll wrappers filled with meat and cheese, fried golden, with spicy ketchup \$9.50*

## CHICKEN FINGERS

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

## BAVARIAN PRETZEL STICKS

*Three soft pretzel sticks served warm with creamy cheese sauce \$8*

## POTATO SKINS

*Filled with cheddar-jack cheese, bacon and scallions, with a side of sour cream \$8.50*

*Many items can be prepared gluten free, ask us how!*

# SALADS

## FIESTA SALAD

*Mixed greens tossed in white balsamic vinaigrette, topped with corn salsa, black beans and tortilla strips*  
Petite \$8 Regular \$10 Add Cajun chicken, shrimp, salmon \$5/\$6/\$8

## CAESAR SALAD

*A signature dish! Romaine tossed in our homemade dressing, garnished with croutons and shaved pecorino cheese*  
Petite \$8 Regular \$10 Add chicken, shrimp, salmon \$5/\$6/\$8

## SUMMERTIME COBB SALAD

*Mixed greens topped with grapes, apples, gorgonzola cheese, walnuts, raisins and mandarin oranges, with choice of dressing \$14 Add chicken, shrimp, salmon \$5/\$6/\$8*

## 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 \$16

## CRISPY CHICKEN SALAD

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

## GORGONZOLA STEAK SALAD

*Mixed greens, red onion, grape tomatoes, gorgonzola cheese and sweet & spicy pecans tossed in Italian vinaigrette, topped with grilled flank steak \$17*

# BURGERS

## ANGUS BURGER

*8 ounces of fresh Angus beef \$12.50*

## PRETZEL BURGER

*Soft pretzel bun, American cheese, shredded lettuce, bacon and Russian dressing \$15.50*

## BRIE, BACON AND BEER BURGER

*Our Angus burger topped with Brie cheese, bacon and beer braised onions \$15.50*

## SMASH BURGER

*4 oz smashed burger, American, lettuce, tomato, onion, mayo, brioche bun \$12 Double patty \$15*

## TURKEY BURGER

*White meat turkey burger on a multi-grain bun \$12*

## BLACK BEAN BURGER

*On a multi-grain bun with choice of toppings \$15.50*

*All burgers served with French fries Sub sweet potato fries \$1 Sub gluten free roll \$1*

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

# SANDWICHES

## CAJUN CHICKEN SANDWICH

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

## CHICKEN SALAD BLT

*Homemade chicken salad on a buttery croissant with lettuce, tomato and bacon, with a side of fries \$13*

## OPEN-FACED REUBEN

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

## BUTTERMILK CHICKEN SANDWICH

*Chicken breast marinated in buttermilk, dredged in seasoned flour and fried, on a brioche bun with bacon, tomato and pickle chips, with fries and 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*

## CHICKEN CROISSANT

*Grilled chicken topped with Swiss cheese, lettuce and tomato on a buttery croissant, with honey mustard and melon slices \$13*

## BBQ PULLED PORK

*House roasted shredded pork tossed in our Bourbon BBQ sauce, on a brioche bun, served with fries and coleslaw \$12*

## FRENCH DIP

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

*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 pierogies 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 pecorino cheese \$23*

## CAJUN MAC & CHEESE

*Elbow macaroni tossed in our four cheese Cajun cream sauce with baby shrimp and andouille sausage, baked with a panko crust \$16*

## CRAB CAKES

*Specially seasoned jumbo lump crab cakes fried golden brown, with Louis sauce, rice and fresh vegetables \$21*

# ENTREES

## 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 \$19*

## FISH & CHIPS

*Fresh cod fillet dipped in our beer batter and fried golden brown, with fries, tartar sauce and homemade coleslaw \$17.50*

## 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 \$25*

## CHICKEN PARMESAN

*Italian breaded chicken breast layered with marinara and mozzarella, served with a side of linguini and a garlic breadstick \$17*

## 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 coleslaw \$22*

## FRIED SHRIMP BASKET

*Half pound of golden fried shrimp with French fries, coleslaw 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 \$28*

## BBQ PULLED PORK

*House roasted pork hand-shredded and tossed in our Bourbon BBQ sauce, with French fries and coleslaw \$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 \$18*

*Many items can be prepared gluten free, ask us how!*