



1250 River Road Prospect  
Heights, IL 60070  
847 693-7323

## APPETIZERS

**Hummus Flight** a flight of hummus, tzatziki & tabouli served with pita chips (ask your server about the hummus flavor of the day) **\$13**

**Drunken Mussels** new zealand green lipped mussels sauteed in beer broth made with GOOSE ISLAND's 312, garlic, fresh herbs and spices, served with garlic bread points **\$15**

**Italian Beef Egg Rolls** house made italian beef, mozzarella, giardiniera served with au jus **\$9**

**Spinach Artichoke Dip** with pita chips **\$12**

**Pretzel Bites** with signature cheese sauce **\$8**

**Baked Clams** breadcrumb topped little neck clams, white wine butter, lemon **\$15**

**Breaded Cauliflower** with player's sauce **\$8**

**Buffalo Shrimp** breaded shrimp tossed in your choice of mild or hot buffalo served with celery and carrots **\$14**

**Beer Nuggets** tossed in garlic butter and parmesan served with pizza sauce **\$8**

**Trash Can Nachos** nacho chips loaded with ground beef, refried beans, shredded cheddar-jack cheese, queso, lettuce, tomato, onion, olives and jalapeno served with salsa and sour cream **\$14**

**Reuben Egg Rolls** corned beef, sauerkraut, swiss, homemade 1000 island **\$9**

**Potato Skins** applewood smoked bacon, sharp cheddar, sour cream, scallions **\$9**

**Beer Battered Cheese Curds** wisconsin cheddar cheese, ranch dressing **\$9**

**Blackened Chicken Quesadilla** cajun chicken, bbq, caramelized onion, cheddar & mozzarella served with pico and sour cream **\$12**

**Wonton Mozzarella Stix** served with marinara sauce **\$10**

## FLAT BREADS

We start with our homemade pizza dough and cool all our pizzas in our brick stone pizza oven.

**Meat Lovers** sausage, pepperoni, bacon, meatball **\$14**

**The Bianca Lana** olive oil, fresh ricotta, roasted garlic, fresh basil and thyme **\$14**

**Chicken Bacon Ranch** ranch dressing, mozzarella, grilled chicken, smoked bacon, Roma tomatoes, red onion **\$14**

**The Maui Wow "E"** maple bourbon BBQ sauce, pineapple, grilled chicken, applewood smoked bacon **\$14**

**The Americano** hotdogs, onion straws, bourbon BBQ drizzle **\$14**

## PASTA

**Signature Mac** smoked gouda, american cheese, parmesan, and cavatelli pasta served with garlic bread points **\$10**  
add grilled chicken or bacon **\$4**

**Bourbon Street Pasta** cajun crusted chicken breast, green pepper, onions, spicy cream sauce served with garlic bread points **\$15**

**Lobster Mac & Cheese** over a ½ pound of lobster meat over our signature mac, baked and served with garlic bread points **\$18**

**Mediterranean Rigatoni** chicken breast, sundried tomatoes, onions, spinach, feta cheese, black olives, marinara served with garlic bread points **\$16**

**Chicken Alfredo** cavatappi noodles, chicken breast, signature alfredo sauce served with garlic bread points **\$14**



# SIGNATURE SANDWICHES

comes with your choice of french fries, chips, tater tots or coleslaw

**New England Lobster Roll** crisp romaine, sweet chili aioli **\$18**

**Firecracker Chicken** crusted chicken, lettuce, tomato, onion and citrus aioli **\$13**

**Reuben** corned beef, sauerkraut, swiss , homemade 1000 Island **\$14**

**The Twister** Chicago dog stuffed with cheese and wrapped in bacon **\$8**

**Grilled Chicken Wrap** chicken breast, lettuce, tomato, onion, bacon, cheddar, avocado  
**Try it buffalo style \$12**

**Shrimp Po' Boy** lettuce, tomato, onion, tangy remoulade **\$13**

**Roasted Veggie Wrap** roma tomatoes, onions, bell pepper, mushrooms, iceberg lettuce, boursin cheese **\$9**

**Pulled Pork Sandwich** applewood smoked pulled pork, our award winning Maple-Bacon Bourbon BBQ and onion straws **\$10**

**Grilled PBJ&B** smooth peanut butter, strawberry jelly, applewood smoked bacon **\$9**

**Philly Cheese Steak** razor sliced ribeye, swiss, green peppers, onions, mushrooms mayo **\$12**

**Adult Grilled Cheese** parmesan crusted adult fav stuffed with smoked gouda, american cheese and applewood bacon **\$11**

**Chicago Style Italian Beef** mozzarella, sweet peppers, hot peppers, garlic bread **\$11**  
**build it your way:**  
giardiniera **50¢** sweet peppers **50¢** mozzarella **\$1** marinara **50¢**

**Chicken California** grilled chicken breast, lettuce, tomato, onion, avocado, applewood smoked bacon **\$13**

**Meatball Hero** mozzarella, marinara **\$13**

**BLT & A** toasted-thick cut artisan bread, applewood smoked bacon, lettuce, tomato **\$10**

## HOUSE FAVORITES

**Player's Famous Tavern Steak** USDA choice dry-aged NY Strip, grilled to temperature on a sizzling platter, topped with fried onion strings and served with a baked potato **\$29**  
add grilled onion, sautéed mushrooms or bleu cheese for **\$2**

**St. Louis Ribs** cold smoked St Louis Ribs glazed with our sweet tangy BBQ sauce with house potatoes **Full Slab \$21**

**Homemade Meatloaf Stacker** meatloaf, mashed potatoes, brown gravy, onion straws **\$18**

**Beer Battered Fish & Chips** tarter sauce, lemon **\$15**

**Hand Breaded Butterflied Shrimp** jumbo shrimp, cocktail sauce, lemon  
**Try it buffalo style**  
**1/2 pound \$15 Full Pound \$21**

**Blackened Chicken Stacker** chicken breast, homemade mashed potatoes, cajun cream sauce, onion straws **\$18**

## SALADS

All salads are served with garlic bread points

**Greek Salad** mixed field greens, tomatoes, cucumbers, onions, black olives, pepperoncini, feta **\$13**

**Caesar** crisp romaine, shaved parmesan, seasoned croutons **\$8** Add Chicken **\$4**

**Chopped** mixed field greens, diced tomato, onions, cucumbers, bacon, blue cheese, pasta **\$12**

**Chicken Panzanella** seasoned croutons, Roma tomatoes, fresh basil, shaved parmesan, house Italian dressing **\$14**

**Southwest** cajun chicken, cheddar, roasted corn, black beans, avocado, pico de gallo, and tortilla strips served and your choice of dressing **\$13**

**Wedge** quartered iceberg topped with bleu cheese dressing, diced tomato, bacon bits, and bleu cheese crumbles **\$12**

### Dressing Choices

ranch, chipotle ranch, bleu cheese, honey mustard, 1000 island, balsamic, house italian, Lo-Cal Italian, vinegar & oil, Greek, Caesar

## SOUP OF THE DAY

Soup of the Day Bowl **\$5**



# BURGERS

## Daily Fresh Ground Burgers:

100% USDA Prime Black Angus Burgers -  
a blend you won't find anywhere else

comes with your choice of french fries, chips  
tater tots or coleslaw

**All American** american, smoked  
bacon, lettuce, tomato, onion,  
pickle **\$13**

**Day Break** cheddar, applewood  
smoked bacon, sunny side up **\$13**

**Jaded Kilt** corned beef, swiss,  
homemade 1000 Island **\$14**

**Big Bar Burger** sliced smoked  
ham, sharp cheddar cheese,  
BBQ sauce **\$14**

**Barbi Burger** ham, BBQ sauce,  
cheddar cheese **\$13**

**Fat Elvis** smooth peanut butter,  
crisp applewood smoked  
bacon **\$13**

**Smokin' Black & Bleu** cajun  
crusted, crumbled bleu cheese,  
double smoked bacon **\$13**

**Turkey Burger** all white meat  
ground turkey, sauteed spinach,  
swiss cheese, sweet chili aioli **\$13**

# PUB WINGS

## Classic Pub Wings:

1 lb \$14, 2 lbs \$28, 3 lbs \$39

## Boneless Wings:

10pc \$11, 15pc \$16, 20pc \$20

### SAUCES:

- mild buffalo
- hot buffalo
- bacon maple  
bourbon BBQ

- moonshine BBQ
- garlic parm
- mango habanero
- sweet red chili
- teriyaki
- Irish ghost pepper
- mango coconut

- lemon pepper
- naked
- "my cheating wife"  
(cuz nothing burns more  
than a cheating spouse)
- scorned woman

# TAVERN SLIDERS

**SLIDER TRIO:** pick your favorite slider trio with a side **\$14**  
*All Burgers are Certified Black Angus*

**Pulled Pork Trio** applewood  
smoked pulled pork, onion straws,  
award-winning, maple bacon  
bourbon BBQ

**Americana Trio** american,  
grilled onion, pickle chips

**Black Angus Bacon  
Cheeseburger Trio** american,  
applewood smoked bacon

**Black & Blue Burgers Trio** cajun  
crusted black angus burgers,  
crumbled blue cheese

**Chicken Italiano Trio** breaded  
chicken strips topped mozzarella,  
marinara

**Buffalo Chicken Trio** breaded  
chicken strips, mild buffalo sauce  
and lettuce

# PLAYERS DEEP DISH PIZZA

**Build Your Own 12": \$18.95    Toppings: \$2.50**

- sausage
- pepperoni
- bacon
- ground beef
- Italian beef
- ham
- onions
- bell peppers

- mushroom
- tomato
- jalapeno
- green onion
- black olive
- hot giardiniera
- spinach
- pineapple

*Double fermented pizza dough  
made fresh in house daily.  
Special blend of cheese and  
San Marzano pizza sauce.*

**Limited Quantities Daily.**  
**Please allow 30 minutes**

# SIDES

**Side Baked Potato: \$3**  
(add bacon & cheddar \$2)

**Chips & Salsa: \$4**

**Side Mac n' Cheese: \$6**

**Side Coleslaw: \$3**

**Side Kettle Chips:** served  
with chipotle ranch **\$3.25**

**Side Fries:** with fry sauce **\$3.25**

**Sweet Potato French Fries: \$4**

**Mashed Potatoes \$5**  
make em' loaded for **\$1.50**

**Side Garlic Bread: \$3**

**Fry Sauce:**

shhh.. it's a secret recipe **\$.75**

**Tater Puffs:** the original tater tot **\$4**

**Side House Salad \$6**

**Side Caesar Salad \$5**

**Side Salad add ons:**  
chicken **\$4**, shrimp (4 pcs) **\$7**,  
new york strip **\$15**



# SPIRITS

## VODKAS

- Absolut
- Abs Citron
- Abs Mandarin
- Abs Raspberry
- Abs Vanilla
- Barstool's Pink Whitney
- Deep Eddy Vodka (Well)
- Deep Eddy Cranberry
- Deep Eddy Peach
- Deep Eddy Sweet Tea
- Deep Eddy Lime
- Deep Eddy Lemon
- Effen Black Cherry
- Effen Cucumber
- Grey Goose
- Ketel One
- Kettle One Botanicals
- Skyy Cherry
- Skyy Strawberry
- Skyy Cranberry
- Skyy Pineapple
- Titos
- Van Gough Blueberry

## TEQUILAS

- Ancho Reyes Poblano
- Ancho Reyes Jalapeno
- Casamigos Anejo
- Casamigos Blanco
- Casamigos Reposado
- Don Julio Blanco
- Jose Cuervo Gold
- Jose Cuervo Silver (Well)
- Patron Silver
- Patron XO
- Teremana Blanco
- Teremana Reposado

## COGNAC

- Courvoiser VS
- Grand Marnier
- Henessey VS

## GIN

- Bombay Sapphire
- Beefeaters Pink
- Hendricks
- Tanqueray
- Nolets (Well)

## RUM

- Bacardi
- Bacardi 8
- Bacardi 4
- Bacardi Oakheart
- Bacardi Limon
- Bacardi Mango
- Bacardi Pineapple
- Captain Morgan
- Captain White (Well)
- Captain Apple
- Malibu
- Malibu Lime

## SCOTCH

- Dewars
- Glenlivet 12
- Glenlivet 14
- Glenlivet 15
- Glenlivet Founders Reserve
- Glenlivet Nadurra
- JW Black

## WHISKEY

- Bulleit Bourbon
- Canadian Club
- Christian Brothers Brandy
- Contradiction
- Crown Royal
- Crown Royal Apple
- Fireball
- Jack Daniels
- Jack Daniels Fire
- Jack Daniels Honey
- Jack Daniels Legacy
- Gentleman's Jack
- Jameson
- Jameson Cold Brew
- Jim Beam
- Jim Beam Peach
- Jim Beam Red Stag
- Knob Creek
- Makers Mark
- Powers
- Seagrams 7
- Seagrams VO
- Skrewball
- Southern Comfort

# COCKTAILS

## MULES

- **American Mule:** titos, ginger beer, lime
- **Tennessee Mule:** jack daniels ginger beer, lime
- **Southern Bell Mule:** jack honey, ginger beer, lime
- **Mexican Mule:** tequila, ginger beer, lime
- **Lime Mule:** deep eddy's lime, ginger beer, lime

## PLAYERS ORIGINALS

- **Player's Old Fashion:** knob creek, fiero, simple syrup, orange, cherry
- **Signature Margartia:** patron, triple sec, simple syrup, lime sour
- **Kinky Melon:** watermelon pucker, teremana blanco, simple syrup, lime sour
- **Pineapple Mai Tai:** bacardi pineapple, malibu, orange juice, pineapple juice, grenadine

## BARTENDERS FAVORITES

- **Lynchburg Lemonade:** jack daniels, triple sec, lemonade, shaken and topped sprite, garnished with a lemon **(Sandy's)**
- **Player's Punch:** raspberry vodka, pama, splash of oj, triple sec, grenadine, lime & cranberry, garnished with an orange **(Basia's)**
- **So Lexxii:** malibu, malibu lime topped with lemonade and cranberry juice, garnished with a lime **(Alexi's)**
- **Pineapple Jalapeno Mule:** two jalapeno slices muddled, two squeezed limes, pineapple vodka or tequila, pineapple juice shaken and topped with ginger beer **(Deanna)**
- **Purple Starf%&cker:** jim beam peach, amaretto, blue curacao, cranberry juice topped with blue redbull **(Nicole's)**
- **The Zodiac:** equal parts blueberry,raspberry, mandarin and citrus vodka, sour mix, with a splash of cranberry **(Jaqui's)**
- **The Boss Drink:** titos and orange powerade **(Johnny's)**