



JOIN US ON
SUNDAYS FOR OUR
BRUNCH BUFFET.
Ask a Forker for details.

Appetizers

Choice of one Dipping Sauce, Each Additional Sauce +.50.
Ranch, Bloomin’ Sauce, House Honey Mustard, Buffalo, Spicy or Mild Teriyaki, SW Ranch, Garlic Dill Ranch, Blue Cheese, BBQ Sauce, Sriracha BBQ Sauce, Sweet Chili, Coconut Thai Peanut Sauce, Nashville Hot

BRUSCHETTA

Fresh Heirloom Tomato Bruschetta, Pesto, Feta Cheese and Balsamic Reduction on Griddled Rosemary Focaccia. 10

FRIES

Crispy Fried Waffle Fries, Seasoned Tater Tots, Rosemary Fries. 6 | Garlic Parmesan +2 Shredded Cheddar & Queso +2 | Bacon +1

SMOKEHOUSE FRIES

Seasoned Waffle Fries, Smoked Cheddar Cheese, BBQ, Green Onion and your choice of Beef Brisket or Pulled Pork. 10
ADD: Fresh Jalapeno +1 | Coleslaw +1

ONION TANGLERS

A generous portion of Thin Slice Crispy Onion Tangles with Bloomin’ Sauce. 7

WHITE CHEDDAR NUGGETS

Breaded Wisconsin White Cheddar Nuggets with your choice of Dipping Sauce. 10

SPICY CHEDDAR NUGGETS

Our White Cheddar Nuggets with a Spicy Buffalo Kick. Served with your choice of Dipping Sauce. 10

CHICKEN STRIPS

Four of our Large, Breaded Tenders with your choice of Dipping Sauce. 9

SPICY LOBSTER ROLLS

Spicy Sriracha Lobster Salad on Griddled Brioche Buns. Served with Lemon Wedges and a sprinkle of Parsley. 17

SOUTHWEST EGGROLLS

Loaded with Chicken, Black Beans, Corn and Cheese. Served with Southwest Ranch. 12

CHIPS AND QUESO 8

Mild or Spicy Queso.
ADD: Beef +2 | Salsa +2

CANDIED PORK BELLY

A pile of Sweet Glazed Pork Belly with just the right amount of heat. Garnished with Green Onions. 11

JUMBO CHICKEN WINGS

Jumbo Fried Chicken Wings served Naked or Tossed in your choice of Two Sauces. Nashville Hot, Buffalo, Sweet Chili, Teriyaki, Spicy Teriyaki, BBQ, Honey Chipotle BBQ, Coconut Thai Peanut, House Honey Mustard, Ranch, Bleu Cheese. Served with Celery on Request. (5) for 9 | (10) for 14

MINI CORN DOGS

Served with Ancho Mustard. 8

NACHOS

All Nachos have a choice of Tortilla Chips or Waffle Fries and a Mild or Spicy Queso.

TRADITIONAL

Choice of Beef, Chicken or Pork, Queso, Shredded Cheddar, Tomato, Onion, Jalapeno, Green Onion, Sour Cream and Salsa. 16
EACH ADDITIONAL TOPPING: +1
Avocado, Black Beans, Fire Roasted Corn and Poblano Blend, Black Olives, Cilantro, Cotija Cheese, Shredded Lettuce

BBQ BRISKET NACHOS

Queso, Smoked Beef Brisket and Pulled Pork, Smoked Cheddar Cheese, Choice of Mac and Cheese (Cheddar, Smoked Cheddar, American or Ghost Pepper), Bacon, BBQ Drizzle, and Green Onions. 18

MEXICAN ELOTE NACHOS

Choose from Shredded Chicken or Pork Carnitas with Poblano Cream Sauce, Ghost Pepper Cheese, Tajin Seasoning, Cotija Cheese, Fire Roasted Corn and Poblano Blend, Fresh Cilantro and Fresh Lime Wedges. 16

BUFFALO CHICKEN NACHOS

Queso, Cheddar Cheese, Shredded Buffalo Chicken, Smoked Blue Cheese Crumbles, Diced Tomatoes and Red Onions. Drizzled with Garlic Dill Ranch, Buffalo Sauce and sprinkled with Green Onions. 16

*** MAKE ANY NACHO PARTY SIZED FOR 12**

TACOS

2 Flour Soft Shell Tacos with your choice of Standard Side.

TRADITIONAL TACOS

Your choice of Taco Beef or Chicken Carnitas, with Lettuce, Cheese, Tomato, Onion and Sour Cream. Served with Taco Sauce. 13
SUB: Shrimp +2 | Bulgogi +2

CRISPY HONEY CHICKEN TACOS

Crispy Fried Chicken tossed in House Honey Mustard with Lettuce, Cheddar, Onion and Tomato, Finished with Sriracha BBQ Drizzle. 13

FISH TACOS

Blackened Mahi Mahi with Fire Roasted Corn and Poblano Blend, Crispy Red Cabbage, Cotija Cheese and Jalapeno Cilantro Lime Crema with a sprinkle of Cilantro. 16
Or try it with blackened Shrimp!

Sandwiches

With Choice of 1 Standard Side (Please see other side.)

PRIME RIB FRENCH DIP

Slow Roasted Prime Rib, Thinly Sliced and Piled High on a Griddled Banh Mi Hoagie. Smothered with Melted Swiss Cheese and served with Au Jus for Dipping. 16
Horsey Sauce upon request.

PRIME RIB PHILLY

Slow Roasted Prime Rib, thinly sliced and piled high on a Griddled Banh Mi Hoagie. Smothered with Melted Provolone, Sautéed Pepper and Onions, a Drizzle of Cheese Sauce and a Sprinkle of Parsley. 16

PULLED PORK

Pecan Smoked Pulled Pork topped with a Sweet Pepper Slaw and a side of Barbecue on a Griddled Potato Bun. 13

CHICKEN CORDON BLEU

Breaded or Grilled Chicken, House Made Honey Mustard, Swiss Cheese and Ham on a Pretzel Bun from Great Harvest Bread Company. 14

HONEY CHICKEN SANDWICH

Breaded or Grilled Chicken Breast tossed in House Made Honey Mustard, Provolone, Lettuce, Onion, Tomato and Sriracha BBQ Aioli on a Griddled Potato Bun. 14

THE CHICKEN SANDWICH

Grilled, Blackened or Crispy Fried, served with Lettuce, Tomato and Mayonnaise on a Griddled Potato Bun. 13

BUFFALO CHICKEN SANDWICH

Grilled, Blackened or Crispy Chicken Breast with Buffalo Sauce, Provolone and Smoked Blue Cheese on a Griddled Potato Bun. 14

BRUSCHETTA CHICKEN SANDWICH

Grilled, Blackened or Crispy Chicken Breast with Heirloom Tomato Bruschetta, Fresh Pesto, Feta Cheese, Provolone Cheese, Lettuce and Balsamic Reduction on Griddled Rosemary Focaccia Bread. 14

PICNIC BASKET B.L.T.

Crispy Bacon, Lettuce and Tomato topped with BBQ Pulled Pork, Sweet Pepper Slaw and Mayo on Toasted Sourdough. 14

GARDEN CLUB

Crispy Bacon, Sliced Turkey, Lettuce, Tomato, Cucumber, Red Onion, Mayo, Avocado, Provolone Cheese and Garlic Dill Ranch on Toasted Rye. 13

BRISKET DIP

Smoked Beef Brisket, Smoked Cheddar Cheese, Sautéed Onions and Mushrooms on a Banh Mi Hoagie served with Au Jus. 16

HOT HAM & CHEESE

Smoked Ham and your choice of Two Cheeses piled high on a locally made Pretzel Bun from Great Harvest Bread Company. 13
(American, Cheddar, Smoked Cheddar, Provolone, Swiss, Ghost Pepper)

**AUTOMATIC 20% GRATUITY ADDED TO PARTIES OF 8 OR MORE.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

Salads

HOUSE SALAD

Heirloom Tomatoes, Red Onion, Cucumber, Cheddar Cheese and House Croutons. 9

ADD: Grilled or Blackened Chicken +4
Shrimp +5 | Steak +6 | Salmon +6

ZESTY COBB

Wedges of Artisan Romaine, Grilled or Blackened Chicken, Heirloom Tomatoes, Fire Roasted Corn and Poblano Blend, Crispy Bacon, Smoked Blue Cheese, Dressed in Garlic Dill Ranch and Drizzled with Balsamic Reduction. 14

PESTO CHICKEN SALAD

Grilled or Crispy Pesto Chicken, Heirloom Tomato, Cucumber, Red Onion, Avocado, Feta Cheese and Dressed with Lemon Citrus Vinaigrette. 14

HONEY CHICKEN SALAD

Crispy Fried Chicken tossed in House Honey Mustard, Cheddar Cheese, Bacon, Heirloom Tomatoes, Green Onion, Red Onion and Sriracha Barbecue Drizzle. 14

Crispy Chopped Romaine. White Rosemary Focaccia Bread upon request.

DRESSING OPTIONS SERVED ON THE SIDE:

Western, Ranch, Southwest Ranch, Blue Cheese, 1000 Island, Garlic Dill Ranch, House Honey Mustard, Fresh Lemon Citrus Vinaigrette, Balsamic Vinaigrette.

P.F. CHEF SALAD

Ham, Turkey Breast, Hard Boiled Eggs, Bacon, Cheddar Cheese, Feta Cheese, Cucumber, Heirloom Tomatoes, Red Onion, Avocado and a Sprinkle of Parsley with your choice of Dressing. 14

BURRITO SALAD

Grilled Chicken, Sautéed Peppers, Fire Roasted Corn and Poblano Blend, Black Beans, Avocado, Heirloom Tomatoes, Red Onions and Brown Rice, Quinoa and a side of Southwest Ranch Dressing. 14

BRUSCHETTA STEAK SALAD

Tender, Juicy Sirloin, Bruschetta Tomato Blend, Red Onions, Feta Cheese, Balsamic Reduction Drizzle. Served with Balsamic Vinaigrette and White Rosemary Focaccia Bread smeared with Pesto. 16

SUB: Salmon +2

SIRLOIN PLATE

Tender, Juicy 8oz Sirloin on a Bed of Crispy Onion tangles. Served with Griddled Challah Bread from Great Harvest Bread Co., Seasoned Sautéed Broccoli and Garlic Mashed Potatoes Loaded with Cheddar Cheese, Bacon, Sour Cream and Green Onions. 25

PRIME RIB

SATURDAYS STARTING AT 4PM

12OZ QUEEN CUT 21

16OZ KING CUT 26

Served with Griddled Challah Bread from Great Harvest Bread Co., Au Jus, Choice of Creamy Horsey Sauce or Bloomin’ Sauce and Mashed Potatoes Loaded with Cheddar Cheese, Bacon, Sour Cream and Green Onions.

Burgers

1/2 LB. PEDALER’S CLASSIC BURGER

A Premium blend of Ground Short Rib & Brisket Grilled and served on a Griddled Potato Bun. 14

ADD: Cheese +1 | Bacon +1 | Extra Patty +3

LOADED BRISKET BURGER

Loaded with Beef Brisket, BBQ Sauce, Smoked Cheddar Cheese, Fresh Sautéed Jalapenos and Onions, Jalapeno Aioli, Served on a Griddled Potato Bun. 17

All Burgers are 1/2 lb. Short Rib and Brisket Blend Beef and include choice of 1 Standard Side

SUBSTITUTE Pretzel Bun from Great Harvest Bread Co. +1 | Gluten Free Bun +1.50

****Available as a Lettuce Wrap**

CHEESE OPTIONS: Smoked Cheddar, Swiss, Provolone, Applewood Smoked Blue Cheese, American, Cheddar, Ghost Pepper

DELUXE PATTY MELT

Sautéed Onions and Mushrooms, Swiss Cheese, American Cheese, and Special Sauce on Griddled Marbled Rye. 15

PINEAPPLE EXPRESS

Smoked Ham, Red Onion, Sriracha Dusted Fresh Grilled Pineapple, Swiss Cheese, Lettuce, Candied Jalapenos, Mild Teriyaki Glaze and Sriracha Aioli on Griddled Potato Bun. 16

GARLIC LOVERS MUSHROOM & SWISS

Sauteed Mushrooms, Swiss Cheese, Roasted Garlic Aioli and a Garlic Rosemary Butter Coin melting over it all. Served on a Parmesan Garlic Potato Bun. 16

BOWLS

ASIAN BOWL

Your choice of Grilled Chicken, Bulgogi Beef or Shrimp with Mixed Peppers, Broccoli, Mushrooms, Carrots and Green Onion. Choose from Teriyaki, Spicy Teriyaki, Sweet Chili or Thai Coconut Peanut Sauce tossed with Noodles or atop a bed of Brown Rice and Quinoa Sprinkled with Sesame Seeds. 18

TERIYAKI SALMON BOWL

Teriyaki Glazed Salmon on a Bed of Quinoa and Brown Rice. Served with a Grilled Pineapple Ring and Seasoned Sautéed Broccoli. 23

CAJUN SEAFOOD PASTA

Blackened Shrimp and Andouille Sausage over Linguine in a Creamy Cajun Pasta Sauce with Peppers and Onions. Served with griddled Challah Bread from Great Harvest Bread Company. 18

Mac & Cheese

BOWLS

All mac bowls have the option of American, Cheddar, Smoked Cheddar or Ghost Pepper Cheese Sauce. Sub Gluten Free Pasta +2

TRADITIONAL STYLE

Your choice of our Homemade Cheese Sauce, Cavatappi Noodles and topped with Garlic Parmesan Breadcrumbs. 12

ADD: Grilled, Blackened or Crispy Chicken +4
Grilled or Blackened Shrimp +5

BBQ STYLE

Your choice of our Homemade Cheese Sauce, drizzled with BBQ and Garnished with Crispy Onion Strings and Green Onion. 14

ADD: Grilled, Blackened or Crispy Chicken +4
BBQ Glazed Brisket or Pork Belly +4
BBQ Pulled Pork +3

BUFFALO STYLE

Your choice of our Homemade Cheese Sauce, topped with a Buffalo Sauce Drizzle, Diced Tomatoes, Smoked Blue Cheese Crumbles, Green Onion and Garlic Dill Ranch. Topped with Garlic Parmesan Bread Crumbs 14

ADD: Grilled, Blackened or Crispy Chicken +4
Shredded Chicken Carnitas + 3
Grilled or Blackened Shrimp +5

LOBSTER MAC

Buttery Grilled Lobster piled on with a sprinkle of Garlic Parmesan Breadcrumbs. 18

Sides

COTTAGE CHEESE 3.50

WAFFLE FRIES 3.50

ROSEMARY FRIES 3.50

SWEET PEPPER SLAW 3.50

Premium Sides

+2.50 (with an entree)

SEASONED TATER TOTS 4.50

SIDE SALAD 5

MAC & CHEESE 5

Choice of American, Cheddar, Smoked Cheddar or Ghost Pepper
Sub Gluten Free Pasta +1

ONION TANGLERS 4.50

PARMESAN GARLIC ROSEMARY FRIES 4.50

PARMESAN GARLIC WAFFLE FRIES 4.50

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DESSERTS

ASK A FORKER FOR A DESSERT MENU

MILLSTREAM ROOT BEER OR CREAM SODA FLOAT 5

DRINKS

SOFT DRINKS (Free Refills)

Coke, Diet Coke, Cherry Coke, Sprite, Mellow Yellow, Orange Fanta, Lemonade, Fresh Brewed Tea (add Strawberry, Mango, Raspberry puree +.50)

MILLSTREAM ROOT BEER & CREAM SODA