

Appetizers

French Onion Soup **

Topped with Mozzarella, Swiss and Pecorino cheese \$6.50

Beer, Cheese & Bacon Soup

Cup \$4.50 Bowl \$5.50

Zucchini Sticks

Italian breaded zucchini sticks lightly fried, with spicy ranch for dipping \$7

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 of EZ peel shrimp steamed with Old Bay, served chilled with cocktail sauce \$10

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 \$8

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 and salsa \$9

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

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- \$6 Regular- \$8 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- \$6 Regular- \$8 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 dark balsamic vinaigrette \$11 Add grilled 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-\$11 Regular-\$14

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 \$14

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 \$10.50

Pretzel Burger **

Soft pretzel bun, American cheese, shredded lettuce, bacon and Russian dressing \$12.50

Brie, Bacon and Beer Burger **

Our Angus burger topped with brie cheese, bacon and beer braised onions \$12.50

Jake's Burger **

Topped with Pork Roll, American cheese and a fried egg \$12.50

Turkey Burger **

White meat turkey burger on a multi-grain bun \$9.50

Black Bean Burger **

On a multi-grain bun with choice of toppings \$12

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 fries and a side of Cajun mayo \$10

BBQ Pulled Pork Sandwich **

Slow roasted hand shredded BBQ pork on a Kaiser roll, with fries and cole slaw \$10

Open-Faced Reuben **

Corned beef, Swiss cheese, Russian dressing and sauerkraut served open-faced on seedless rye, with fries and cole slaw \$12

French Dip **

Thinly sliced roast beef served warm on a steak roll with Monterey jack cheese and garlic butter, served au jus with fries \$12

Roasted Vegetable Sandwich **

Zucchini, squash, portabella mushroom, red onion and red pepper marinated and roasted, served warm on a ciabatta roll with fresh mozzarella, with a side of fries \$10

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 and fries \$12

Chicken Salad BLT **

Our homemade chicken salad on a buttery croissant with bacon, lettuce and tomato, with a side of fries \$12

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 \$16

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 \$16

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 dusted with Montreal seasonings, topped with onion straws and garlic butter, with mashed potatoes and vegetables \$23

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 \$16

Half pound of golden fried shrimp with French fries, cole slaw and cocktail sauce

Garlic Ribeye **

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

Pulled Pork Platter

Slow roasted and hand shredded BBQ pork with baked beans, cole slaw and fresh corn bread \$17

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

Gluten Free-



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