

## TABLE STARTERS

### SIGNATURE CHICKEN WINGS GF

Baked dry-rubbed or traditional deep-fried wings 15

### FRIED SHRIMP

Panko breaded shrimp, fried to perfection. Served with cocktail and tartar sauce 15

### GIANT MEATBALL

Handmade 10 oz meatball smothered in marinara sauce 12

### FRIED CALAMARI

Hand-breaded and fried to a golden brown served with marinara sauce 15

### ROLLED NY STRIP W/ ASPARAGUS\*

NY strip stuffed with provolone cheese, basil, sun-dried tomatoes, wrapped with asparagus spears and smothered in marsala mushroom sauce 16

### SPICY SHRIMP COCKTAIL GF

4 jumbo shrimp with cocktail sauce 18

## BRUNCH

### STEAK AND EGGS\*

New York steak with eggs your way, waffle potato fries and a selection of toast 23

### PHILLY CHEESE STEAK & HASH GF

Steak strips, breakfast potatoes, onions, bell peppers, served with two eggs your way 24

### TWO EGGS\*

2 eggs your way, served with choice of bacon, sausage or ham steak, and choice of toast 13

### VEGGIE SKILLET GF & VGTN

Scrambled eggs with asparagus, avocado, waffle potato fries and spinach 16  
*Egg Whites only Add \$2*

### CARNIVORE SKILLET GF

Scrambled egg skillet with red peppers, sausage, ham, bacon and cheddar cheese 19

### BREAKFAST WRAP

Wheat tortilla stuffed with scrambled eggs, avocado, tomato, cheddar cheese and waffle fries 16

### BELGIAN WAFFLE

Topped with seasonal berries, served with bacon or sausage 14

### PANCAKES

Buttermilk short stack of our fluffly pancakes 11

### SEASONAL MELON & BERRIES GF & VGTN

Half melon filled with fresh seasonal berries 11

### RIGATONI ALLA VODKA

Tossed with vodka sauce 25

### SHORT RIB RAVIOLI

Smothered in our homemade brown gravy and surrounded by Yukon mashed potatoes 26

### LOBSTER RAVIOLI

Lobster raviolis with asparagus, mushrooms, and shallots, smothered with vodka sauce 29

## SALADS

### GARBAGE INSALATA GF

Mixed greens, shrimp, salami, capers, cherry peppers, hearts of palm, mushrooms, olives, bleu cheese, feta, and provolone tossed in balsamic dressing 16

### GARDEN GREENS SALAD

GF & VEGAN

Garden greens, cucumbers, carrots, radish, roasted red pepper, and cherry tomato tossed in balsamic dressing 12  
 Add Chicken \$5  
 Add Steak \$8

### CAPRESE SALAD GF

Fresh mozzarella, fresh basil, and Roma tomato drizzled with balsamic vinegar and olive oil 13

### GARLIC CAESAR VGTN

Garlic Caesar dressing over a bed of hearts of romaine lettuce, parmesan cheese and croutons 14  
 Add Chicken \$5  
 Add Steak \$8

### WEDGE SALAD GF

Iceberg lettuce, bleu cheese dressing, bleu cheese crumbles, bacon and cherry tomatoes 16

## FRESH & FIT BOWLS

### CHICKEN, QUINOA & AVOCADO BOWL

Grilled chicken breast, quinoa, avocado, black beans, spinach, cherry tomato 19

### TERIYAKI STEAK BOWL

Tender steak, brown rice, scallions, and broccoli 21

### SALMON & BROWN RICE BOWL

Salmon, brown rice, asparagus, zucchini and julienned carrots 21

### KALUA PORK & RICE BOWL

Kalua pork, scallions, brown rice, red cabbage, and carrot shavings 21

### CHICKEN & SPAGHETTI SQUASH BOWL

Served over a bed of spaghetti squash, spinach, broccoli, brussels sprouts and cherry tomatoes 19

### ATLANTIC SALMON\* GF

Served on a bed of quinoa with spinach, cherry tomatoes, black beans and onions. Garnished with spaghetti squash 29

### STEAK & AVOCADO BOWL

Tender steak, brown rice, black beans, pico de gallo, cilantro, avocado, and feta cheese 21

### CHICKEN, BROWN RICE & BROCCOLI BOWL

Grilled chicken breast over a bed of brown rice and broccoli 18

### PROTEIN QUINOA BOWL

VEGAN

Quinoa, zucchini, tomatoes, onion, black beans, avocado, asparagus and roasted red peppers 17

### CAJUN SHRIMP BOWL

Cajun shrimp, brown rice, quinoa, avocado and scallions 19

## LEGENDS

### CHICKEN PARMIGIANA

10 oz hand breaded chicken topped with marinara sauce. Served with spaghetti 29

### HANDCRAFTED MEATLOAF

Topped with our homemade gravy and served with a side of Yukon mashed potatoes and green beans 24

### 16 OZ RIBEYE\* GF

CAB steak, served with Yukon mashed potatoes and seasonal veggies 42

### BEEF STROGANOFF\*

Tender beef and mushrooms mixed with brown gravy and cream on fettuccine noodles 28

### SPAGHETTI WITH GIANT MEATBALL

Spaghetti with a giant meatball, smothered in marinara sauce 26

## BETWEEN THE BUNS

### CLASSIC BURGER\*

10 oz burger with lettuce, tomato, coleslaw and American cheese 16

### M.O.A.B. BURGER\*

10 oz burger with hickory smoked bacon, mushrooms, onions, and cheddar 19

### ROAST TURKEY CLUB

Turkey breast, bacon, provolone cheese, lettuce, tomato, and mayo 17

### POT ROAST BEEF SANDWICH

Shredded beef, caramelized onions, served on sour dough 15

### CHICKEN AVOCADO

Chicken breast with pepper jack cheese, guacamole, sliced tomato and lettuce 18

18% automatic gratuity will be added to parties of 8 or more.

(\*) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition. GF = GLUTEN FREE VGTN = VEGETARIAN VEGAN = VEGAN

# WINE BY THE GLASS

# LIBATIONS

## SPARKLING

WYCLIFF 8 / 30 • TINTERO MOSCATO 13 / 48

JULES SPARKLING ROSE 16 / 45

## WHITE

### CHARDONNAY

2017 J. Lohr Estates

Riverstone 10 / 33

Arroyo Seco, Monterrey

2016 Ferrari Carano 16 / 55

Sonoma County, CA

### SAUVIGNON BLANC

2018 Kim Crawford 12 / 42

New Zealand

### WHITE ZINFANDEL

Beringer 12 / 42

California

### PINOT GRIGIO

2017 Maso Canali

10 / 32

Trentino, Italy

### RIESLING

Dr. Loosen 10 / 32

Mosel, Germany

## RED

### CABERNET SAUVIGNON

2016 Joel Gott 815 13 / 46

California Blend

2017 Josh Cellars 15 / 50

Napa County, USA

2016 Justin 17 / 58

Paso Robles, CA

### PINOT NOIR

2017 Hitching Post 15 / 51

Santa Maria Valley, CA

2017 Argyle 16 / 55

Willamette Valley, OR

### MALBEC

2016 Catena 12 / 42

Mendoza, Argentina

### MERLOT

2015 Sageland 10 / 32

Columbia Valley, WA

### ZINFANDEL

2014 Tobin James

"Ballistic" 13 / 46

Paso Robles, CA

## HOUSE WHITE

House of Cards Chardonnay 8 / 40

## HOUSE RED

House of Cards Cabernet Red Blend 9 / 45

### WHISKEY SMASH 15

Knob Creek, Mint, Orange Slice, Blackberries, Cointreau, Lime Juice, Simple Syrup, Orange Juice

### OLD FASHIONED 14

Bulleit Rye, Orange Bitters, Orange Slice, Cherries, Simple Syrup

### THE GOLDEN MULE 14

Stoli Vodka, Lime, Simple Syrup, Ginger Beer, Crushed Ice

### CUCUMBER MARTINI 14

Stoli Cucumber, Fresh Cucumber, Simple Syrup, Lime, Cucumber Garnish

### MAI TAI 14

Rum, Seasonal Juices, Lime & Mint

### BLOODY MARY 14

Vodka, Secret OTS Mary mix, plus all the fixins

### MOJITO HAND MUDDLED 15

Barcardi Rum, Lime Wedges, Mint, Lime Juice, Simple Syrup

### MARGARITA HAND MUDDLED 15

Cazadores Reposado, Triple Sec, Simple Syrup, Orange Juice, Lime, Orange Slice, Lemon Wedges

### OCEAN BREEZE 15

Ciroc Pineapple, Coconut Rum Haven, Blue Curacao, Simple Syrup, Pineapple Juice, Lemonade

### MANHATTAN 14

Bulleit Rye, Vermouth, Bitters, Filthy Cherries

### JOHN DALY 14

Stoli Razberi, Lemonade, Sweet Tea

### BOTTOMLESS MIMOSAS 25 (10am - 3pm)

2 hour limit

## BEERS

BUDWEISER 7

BUD LIGHT 7

BLUE MOON 8

COORS LIGHT 7

S.N. HAZY LITTLE THING IPA 8

MILLER LITE 7

GUINNESS 8

MICHELOB ULTRA 7

STELLA 8

CORONA 8

MODELO 8

## LOCAL BEERS

### BAD BEAT BREWING

THE RINGER- PILSNER 8

BLUFFING ISN'T WEISSE-HEFEWEIZEN 8

HOPPY TIMES- IPA 8

## BEER BUCKETS

IMPORTS 35

DOMESTIC 25

## HAPPY HOUR

MONDAY-FRIDAY

2-5PM