



## small plates

### A little of this. A little of that. Taste around.

In general, 2-4 plates per person would comprise a traditional full meal.

Vegetarian items are indicated with a "V". We are **not** a gluten-free environment, but items indicated by "G" have gluten-free *ingredients*

### dips, rolls, etc.

<b>WHITE BEAN &amp; ARTICHOKE HUMMUS</b> <sup>V</sup> with grilled pita and marinated olives .....	\$6.50
<b>SPICY CHICKEN AND AVOCADO EGGROLLS</b> served with sour cream .....	\$5.50
<b>MINI SPINACH DIP AND TORTILLA CHIPS</b> .....	\$5.50
<b>JUMBO STUFFED 'SHROOMS</b> <sup>V</sup> (3) with creamy horseradish sauce .....	\$4.50
<b>VIETNAMESE SHRIMP SPRING ROLLS</b> a trio of sauces .....	\$5.25
<b>GOAT CHEESE &amp; ARTICHOKE POPPERS</b> <sup>V</sup> with fresh thyme and lemon zest .....	\$5.50

### flatbread pizzas

<b>BBQ CHICKEN FLATBREAD</b> red onions, cilantro, pepper jack, romano & cheddar cheese .....	\$7.95
<b>WILD MUSHROOM &amp; ARUGULA FLATBREAD</b> <sup>V</sup> portobello, shitake & oyster mushrooms, roasted garlic white sauce, topped with truffle vinaigrette, blend of cheeses .....	\$8.25
<b>MARGHERITA FLATBREAD</b> <sup>V</sup> marinara sauce, basil, tomatoes, fresh mozzarella and romano cheese .....	\$7.95

### frites bar



<b>DISCO FRIES</b> canadian 'poutine' (poot-sin) style with melty mozzarella, slow cooked pot roast and gravy .....	\$4.25
<b>PARMESAN FRITES</b> <sup>V</sup> with a trio of sauces .....	\$2.50
<b>TRUCKSTOP FRITES</b> <sup>V</sup> covered in chipotle cheese sauce .....	\$3.25
<b>PICKLE 'FRITES'</b> <sup>V</sup> with horseradish and honey mustard sauces .....	\$4.25
<b>AMERICAN FRITES</b> <sup>V</sup> straight up with ketchup .....	\$2.00

### salads & soups

<b>GRILLED ASPARAGUS SALAD</b> <sup>TM</sup> honey roasted walnuts & gorgonzola .....	\$5.25
<b>CAESAR SALAD</b> .....	\$4.25
<b>CHOP SALAD</b> bacon, corn, croutons, tomatoes, choice of cheese & dressing .....	\$4.25
<b>TUSCAN WHITE BEAN SALAD</b> <sup>V</sup> goat cheese, tomatoes, balsamic & tuscan toast .....	\$4.25
<b>SPINACH SALAD</b> <sup>TM</sup> toasted hazelnuts, kiwi, fresh berries, poppyseed dressing .....	\$4.25
<b>SOUPS</b> french onion, baked potato, chicken tortilla or soup of the day .....	\$3.50

### sliders Sold individually or get a 3-pack for \$9.50



<b>POT ROAST SLIDER</b> with red wine gravy and fried onion straws .....	\$3.50
<b>PULLED SMOKED PORK SLIDER</b> topped with pickle 'fries' .....	\$3.50
<b>CREEKSTONE FARMS MINI BURGER</b> premium black angus beef with aged cheddar and ranch-style greens .....	\$3.50
<b>SLIDER COUTURE</b> any slider with a mini bottle of chandon bubbly .....	\$10.50

### mini entrees

<b>GRILLED PETITE ATLANTIC SALMON</b> <sup>G</sup> over honest gold mashers & today's vegetable ....	\$8.95
<b>SEARED SEA SCALLOPS</b> <sup>G</sup> over honest gold mashers & today's vegetable .....	\$9.50
<b>GRILLED 4oz. PETITE FILET MIGNON</b> <sup>G</sup> with french fries & today's vegetable .....	\$10.50
<b>MAC &amp; CHEESE</b> bacon, scallions, bread crumbs & sour cream .....	\$6.50

### big small plates Appetizers meant for serious sharing.

<b>CHIPOTLE CHICKEN NACHOS</b> with housemade salsa & guacamole, sour cream .....	\$9.95
<b>SPINACH DIP</b> with cheesy lavosh crackers .....	\$9.50
<b>LETTUCE WRAPS</b> <sup>T</sup> with chicken sauté, julienne vegetables and wonton strips .....	\$9.50
<b>GUACAMOLE</b> <sup>V</sup> housemade and served with our chips & salsa .....	\$8.95
<b>CHICKEN WINGS</b> thai chili glazed with sesame-ginger sauce or buffalo style .....	\$8.95
<b>HAND-BREADED CHICKEN TENDERS</b> traditional or buffalo style .....	\$8.95
<b>JUMBO STUFFED 'SHROOMS</b> <sup>V</sup> (7) with creamy horseradish sauce .....	\$9.75
<b>SEARED RARE TUNA WONTONS</b> <sup>*</sup> with soy glaze, wasabi mayo and asian slaw .....	\$9.75
<b>CALAMARI</b> in peppery buttermilk batter with sesame-ginger sauce .....	\$8.75
<b>BRUSCHETTA</b> <sup>V</sup> with mild goat cheese, kalamata olives, Tuscan toast .....	\$8.25

### team spirits Communal eating meets communal drinking.

<b>ESTRELLA DAMM INEDIT</b> (SPAIN) Superchef at elBulli meets the Master Brewer at Estrella Damm to create a beer solely for food pairing .....	\$16.00
<b>MAGIC HAT #9</b> (VERMONT) a sort of dry, crisp, refreshing, not-quite pale ale .....	\$9.50
<b>ROGUE DEAD GUY ALE</b> (OREGON) in the style of a German Maibock, it's deep honey in color with a malty aroma and a rich hearty flavor .....	\$12.50



# devour

## greens

**TUSCAN WHITE BEAN SALAD** <sup>v</sup>with goat cheese, tomatoes, balsamic and tuscan toast \$4.25



**CHOP SALAD** with bacon, corn, croutons, choice of bleu or cheddar and ranch or balsamic vinaigrette \$4.25

**CAESAR SALAD** with caesar dressing \$4.25

**SPINACH SALAD** <sup>†v</sup>toasted hazelnuts, kiwi, berries & poppyseed dressing \$4.25

## soup kitchen



**BAKED POTATO SOUP** with bacon, scallions & cheddar \$3.50

**FRENCH ONION** with provolone & crouton \$3.50

**CHICKEN TORTILLA SOUP** with naturally lean chicken and anaheim chiles \$3.50

**SOUP OF THE DAY** \$3.50

## entree salads

Add a bowl of homemade soup \$2.50

**SPINACH SALAD** <sup>†v</sup>toasted hazelnuts, kiwi, blueberries, strawberries & poppyseed dressing \$8.95  
**with goat cheese** <sup>v</sup>\$10.95  
**with grilled thin-shaved chicken** \$11.95  
**with both** \$11.95

**CHICKEN CAESAR** herb-marinated chicken breast, shredded romano, warm polenta croutons \$11.75

**SEARED AHI TUNA SALAD** <sup>††</sup>napa cabbage, bananas, cashews, wonton strips, banana-ginger vinaigrette \$13.75

**FIRE GRILLED BBQ SALMON SALAD** <sup>†</sup>mandarin oranges, spicy pecans, tortilla straws, red onions, sweet citrus vinaigrette \$14.95

**HEARTLAND GRILLED CHICKEN SALAD** <sup>†</sup>smoked bacon, aged cheddar, spicy pecans, red onions, croutons, garlic ranch \$11.95  
also available with lightly breaded chicken tenders

**BUFFALO BLEU SALAD** <sup>†</sup>hand-breaded chicken tenders in buffalo wing sauce, bacon, sharp cheddar, croutons, spicy pecans, red onions, creamy gorgonzola, garlic ranch \$12.95

**CHICKEN ASIAN CHOP CHOP** <sup>†</sup>sesame chicken sauté, napa salad, snow peas, peanuts, bell peppers, jicama, napa dressing \$11.95

**PRIME STEAK & WEDGE SALAD** <sup>††</sup>gorgonzola, polenta croutons, spicy pecans, bacon, grilled asparagus, roasted golden beets, red onions, buttermilk bleu cheese dressing \$14.95

## flatbread pizzas

**BBQ CHICKEN FLATBREAD** red onions, cilantro, pepper jack, romano & cheddar cheese \$7.95

**WILD MUSHROOM & ARUGULA FLATBREAD** <sup>v</sup>portobello, shiitake and oyster mushrooms, roasted garlic white sauce, with white truffle vinaigrette, fontina, provolone & romano cheese \$8.25

**MARGHERITA FLATBREAD** <sup>v</sup>marinara sauce, basil, tomatoes, fresh mozzarella & romano cheese \$7.95

## woodfired steaks

Add five grilled or crisp fried shrimp for \$6.95  
Add a cold water maine lobster tail for \$9.95

Served with today's vegetable and choice of potato: cheesy potato gratin, honest gold mashed potatoes or french fries

**FILET MIGNON**\* 8oz. center cut filet, basted with red wine garlic butter \$25.95

**NEW YORK STRIP**\* 12oz. grain fed Midwest beef cooked over mesquite wood \$21.75

**9oz. PRIME TOP SIRLOIN**\* aged usda prime sirloin grilled and basted with red wine garlic butter \$18.25

## seafood

Add a side salad or bowl of soup \$2.50

### ATLANTIC SALMON

**FIRE GRILLED** with honest gold mashers and today's vegetables \$17.95  
**SIMPLY PREPARED** grilled with salt and pepper, grilled asparagus, bread salad with tomatoes, basil, baby arugula, balsamic vinaigrette \$17.95

**HUGE PANKO BREADED SHRIMP (7)** served with french fries and today's vegetable \$17.25

**JUMBO GRILLED SHRIMP (8)** tomatillo-lime marinated shrimp, grilled asparagus, bread salad with tomatoes, basil, baby arugula, balsamic vinaigrette \$17.25

**SEARED GEORGES BANK SCALLOPS** lemon-asparagus risotto, baby greens, basil-infused olive oil \$18.95

**ALMOND CRUSTED TILAPIA** <sup>†</sup>amaretto beurre blanc, fresh berries, grilled asparagus \$16.95

## mains

Add a side salad or bowl of soup \$2.50

**STUFFED CHICKEN BREAST** garlic herb cream cheese, today's vegetable, honest gold mashers \$16.95

**GRILLED ROSEMARY CHICKEN** today's vegetable, honest gold mashers \$14.25

**CHICKEN TENDERS PLATTER** served with fries, today's vegetable and honey mustard \$14.50

**CHIPOTLE SMOKED CHICKEN ENCHILADAS** with queso fresco, pico rice, black beans \$13.95

**DOWN HOME POT ROAST** honest gold mashers, homestyle vegetables, red wine mushroom sauce \$14.25

**CHICKEN PARMESAN** served over pasta with fontina, provolone & parmesan cheeses \$15.25

**MEATLOAF NO. 9** over honest gold mashers, onion straws, today's vegetable \$11.95

**BBQ BABY BACK RIBS** served with fries and today's vegetable. Half Slab \$16.95 | Full Slab \$20.95  
Add 5 grilled or fried shrimp for \$6.95

**CHICKEN FETTUCCINE ALFREDO** fresh pasta with fontina, provolone and grated parmesan in a rich and creamy sauce \$15.95

<sup>†</sup> We use nuts and nut based oils in these menu items. If you are allergic to nuts, or any other foods, please let your server know.

\* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

<sup>v</sup>Vegetarian item.

## sandwiches

Served with your choice of one side item.

**VEGGIE BURGER** <sup>v</sup>prepared with our fresh black bean & chickpea patty topped with aged cheddar and ranch-style greens \$8.95

**FRENCH DIP** shaved roast beef, aged provolone on a toasted torpedo roll \$11.50

**SO. CAL FISH TACOS** chipotle mayo, panko-breaded tilapia, napa cabbage, pico, honey-cumin dressing \$10.50

**SOUTHWEST GRILLED CHICKEN WRAP** <sup>†</sup>spicy pecans, red peppers, bacon, tortilla straws, pepper jack cheese, garlic ranch, house salsa \$10.50

**TAOS CHIPOTLE TURKEY WRAP** smoked turkey, guacamole, pepper jack cheese, cilantro, lettuce, tomato & chipotle dressing \$10.50

## creekstone farms black angus burgers\*

Served with your choice of one side item.

### BEEF UP YOUR BURGER TO 10oz. FOR \$2 MORE

**BUILD YOUR OWN** lettuce, tomato, red onion on a toasted bun (BBQ sauce upon request)

**Straight up** \$9.50 | 10oz. \$11.50

**Add cheese and/or bacon** aged cheddar, american, gorgonzola, gouda or provolone \$10.50 | 10oz. \$12.50

**BURGER 72** topped with our famous-since 1972, garlic herb cream cheese-stuffed mushroom cap, horseradish sauce, parmesan and watercress \$10.50 | 10oz. \$12.50

**CHEESY ROYALE YUM YUM GOOD TIMES BURGER** with gooey cheese, shredded lettuce and our super-secret special sauce \$10.50 | 10oz. \$12.50

## grilled chicken sandwiches

Served with your choice of one side item.

**BRENTWOOD CHICKEN SANDWICH** smoked bacon, gouda cheese, dijon-spiked mayo, baby greens, tomato & onion, toasted bun \$10.50

### BUILD YOUR OWN

**Straight up** \$9.50

**Add cheese and/or bacon** aged cheddar, american, gorgonzola, gouda or provolone \$10.50

**SPECIALTY CHICKEN SANDWICHES** same as our burger preparations above, but with grilled chicken **CHICKEN 72** \$10.50

**CHEESY ROYALE CHICKEN** \$10.50

## sides

**FRENCH FRIES**

**TODAY'S VEGETABLE**

**HONEST GOLD MASHED POTATOES**

**TORTILLA CHIPS & HOUSEMADE SALSA**

**MEDITERRANEAN ORZO**

Complimentary 5-6 oz cold water lobster tail or (5) jumbo shrimp with steak entrées every Thursday after 4pm.