## Quick Snaps

### Salt and Pepper Calamari

Crispy calamari, fried jalapeño and onion slices. Served with Cajun tartar sauce \$9.99

## Crispy Mozzarella Wedges

Served with marinara sauce. \$8.99

## Jalapeño Fiesta Poppers

Cream cheese stuffed red jalapeño pepper. Hot habanero dipping sauce. \$8.99

### Crispy Shrimp Basket

Served with Malibu rum sauce. \$9.99

### House Made Wings

Traditional Spicy • Whiskey BBQ • Flaming Habanero • Carlos Wings 8 piece \$7.99 12 piece \$11.99 24 piece \$17.99

#### Chicken Tenders

Crispy barrel breaded chicken tenders. Served with ranch dipping sauce. \$8.99

### Three-Peat Sausage Platter

Hot Louisiana, bratwurst and chicken-apple sausage with peppers and onions. Served with whole grain mustard aioli. \$9.99

## Final Four



#### Beer Bacon Fondue

Longboard Lager, bacon, Jack, Cheddar and cream cheeses. Roasted garlic ciabatta bread for dipping. \$9.99

## Spinach Artichoke Bread Bowl

Mozzarella and Cheddar cheeses, fresh chopped spinach and marinated artichoke hearts, served hot in a sourdough bread bowl. \$9.99

## Pile High Signature Nachos

House made tortilla chips piled high with nacho cheese, chili beans, fancy cheese blend, pico de gallo and jalapeños. Served with sour cream and guacamole. \$15.99

#### Bases Loaded

Fried mozzarella wedge, crispy chicken tenders, calamari, wings and nachos. \$17.99

## On the Green

Hand crafted entrée salads \$12.99



#### Steak House

Sliced Kansas City steak topped with fried jalapeno and onion strips, Romaine lettuce, spinach, cherry tomatoes, red onion, cucumber and bleu cheese crumbles.

Served with grilled mushroom vinaigrette.

#### Chicken Walnut

Grilled chicken, bleu cheese, walnuts, dried cranberries and diced green apples. Served with Champagne vinaigrette.

#### Teriyaki Salad

Chopped Napa cabbage, cilantro, pickled carrots, onions, peppers and crispy wontons.

Tossed with grilled pineapple-orange sesame dressing.

Topped with choice of sweet soy glazed Chicken or Salmon.

#### Southwest Caesar Salad

Crisp Romaine lettuce tossed with shaved Parmesan cheese, crispy tortilla strips black beans, pico de gallo and chipotle Caesar dressing.

Choose a #1 draft pick: Chicken, Grilled Shrimp or Salmon.

## Super Bowls\_

#### Penne Pasta

Alfredo, marinara, creamy pesto or spicy Cajun sauce served with cheesy garlic bread.

Choose a #1 grilled draft pick: **Chicken** or **Shrimp** \$13.99

## Game Day Chili

House made chili topped with onions and cheese Bowl: \$5.99 Cup \$4.99 Sourdough bread bowl \$8.99

#### Patriot's Chowder

New England style clam chowder Bowl: \$6.99 Cup \$5.99 Sourdough bread bowl \$9.99

## Big Time BURGERS

\*These burgers served on a brioche roll with lettuce, tomatoes, onions and pickle.

Choice of French fries, sweet potato fries, coleslaw or side salad.

\$11.99

#### \*The Home Run

The original with Cheddar cheese.

#### \*The Black and Bleu

Blackened, seasoned with melted bleu cheese.

### The Big Pastrami Dipper

Beef patty topped with shaved pastrami caramelized onion cheese, smoked paprika aioli and au jus.

### \*Cowboy Burger

Bacon, BBQ sauce and Cheddar cheese.

### The Ortega Bacon

Grilled Ortega chili, beef patty, crisp bacon, pepper Jack cheese and shredded lettuce.

## \*The Big Spicy

Beef patty, hot Louisiana link, buffalo Cheddar cheese, habanero sauce and fried jalapeño.

## All Pro Sandwiches

Served mile high on a hoagie roll with your choice of French fries, sweet potato fries, coleslaw or side salad. \$11.99

### The Logger

Shaved roast beef topped with sautéed mushrooms, onions and pepper Jack cheese.

## BBQ Brisket

Smoked brisket topped with crispy fried onions and Black Oak BBQ sauce.

### Turkey Club

Sliced turkey, bacon, fresh avocado, Jack and Cheddar cheeses, lettuce, tomatoes, onions and pesto sauce.

#### Pastrami

Mounds of thin sliced pastrami served with brown mustard aioli, sauerkraut and Swiss cheese.

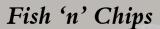
#### Chicken Breast Parmesan

Fried chicken breast topped with Parmesan and crispy mozzarella, marinara and served on a garlic butter grilled hoagie roll.

## Giant's Dog

Half pound Miller dog, topped with chili, nacho cheese and bacon. We also pile on the onion, relish, tomato and shredded cheese...
...unless you tell us otherwise.

## Nothing but Net



Beer battered Alaskan haddock. Served with fries, tartar sauce and coleslaw. \$14.99

#### Fish Tacos

Two crispy battered fish tacos served on soft-grilled corn tortillas, topped with a lime cream sauce, cabbage salsa, cilantro, tortilla chips and pico de gallo. \$11.99

### Teriyaki Salmon

Pan seared and served with smashed garlic red potatoes and Chef's vegetable. \$14.99

## Prime Time BBQ & Grill\_

All entrees served with smashed garlic red potatoes, iron skillet chili, Chef's vegetable and Texas toast.

Add fried shrimp or grilled shrimp to any entrée for \$6

#### Pound for Pound Rib Eye

Hand-cut, one pound rib eye steak char-grilled. Served with caramelized onion butter. \$23.99

## Kansas City Steak

Hand-cut 14oz. char-grilled sirloin. Served with smoked paprika aioli. \$19.99

## Sausage Combo

Louisiana hot link, bratwurst and chicken-apple sausage. \$16.99

### Beef Brisket & Chicken Combo

Slow roasted barbecue brisket and Black Oak BBQ chicken. \$18.99

### Halfback Rib & Chicken Combo

Half rack of slow roasted baby back pork ribs and Black Oak BBQ chicken. \$18.99

#### Fullback Rib Rack

Rack of slow roasted baby back pork ribs. Full rack \$23.99 Half rack \$16.99

## Specialty Pizzas.



Small \$12.99 Medium \$15.99 Large \$22.99

#### Pretzel Pizza

Jalapeño cheese sauce, pretzel bits, pepperoni and pickled jalapeños.

### Fairway

Topped with spinach, tomatoes, mushrooms, artichoke hearts, red onions, black olives, mozzarella cheese and zesty tomato sauce.

#### Pile Driver

Salami, pepperoni, mushrooms, black olives, green peppers, onions, Italian sausage, mozzarella cheese and zesty tomato sauce.

#### BLT

Zesty tomato sauce, mozzarella, roasted and fresh tomatoes, shredded lettuce and bacon. Topped with garlic ranch.

#### Garlic Chicken

White garlic mushroom sauce, chicken, mozzarella, mushrooms, oven-roasted tomatoes, spinach and parmesan.

#### Carnivore

Pepperoni, salami, Canadian bacon, sausage, pieces of bacon, spicy Copa ham and zesty tomato sauce topped with mozzarella cheese.

Small \$14.99 Medium \$17.99 Large \$24.99

## Artisan Pizzas

Hand crafted thin crust personal pizza.

\$14.99

## Margherita

This classic pizza is topped with fresh mozzarella cheese, marinated tomatoes and basil pesto.

#### Wild Mushroom

White garlic mushroom cream sauce, mozzarella cheese, char-grilled wild mushroom medley, drizzled with truffle oil.

#### Cheese Steak

Our sliced Kansas City steak, roasted sweet peppers, red onions, mozzarella cheese and served with garlic ranch sauce.

## Sweet Finish.

\$6.99

#### Pie Zone

Deep fried apple pie dusted with cinnamon-sugar and topped with caramel sauce. Served with vanilla bean ice cream.

### The Olympian

A rich, Greek-style sweet pastry made of layers of filo, filled with chopped nuts. Sweetened and held together with citrus honey syrup and topped with whipped cream.

## "Shot Putdings"

A flight of mousses.

Dark chocolate, cherry, lemon and white chocolate.

## Red Velvety Cheesecake

Rich and creamy cocoa cheesecake, dark chocolate cookie crust, rich chocolate sauce, whipped cream and toasted pecans.

### Big Brownie Sundae

Warm, supersized brownie topped with vanilla ice cream drizzled with rich chocolate sauce, whipped cream and a cherry.

# Victory Lap\_

\$7.99

#### Chocolate Martini

We shake and strain together dark Godiva chocolate and Amaretto Di Saronno served straight up.

#### Dulce de Leche Martini

Bacardi rum, dark Godiva liqueur, sweetened condensed milk and garnished with cinnamon and shaved chocolate.

### Key Lime Martini

Vanilla vodka, pineapple vodka, triple sec, fresh lime juice, heavy cream and shaken. Served with a graham cracker crust and a fresh lime wheel.

## Fragile Baby

Frangelico, Bailys and fresh brewed coffee.

### Louisville Slugger

Bulleit bourbon and RumChata served on the rocks.

## Teed Up

Scotch and Drambuie on the rocks with a twist.