

STARTING GAME PLAN

Chicken Quesadilla, cheddar & pepper jack cheeses, scallions, diced tomatoes, salsa, guacamole & sour cream 12.50
without chicken 9.50

Country Style Chicken Fingers, honey mustard dip 11.50

Fried Calamari, hand-battered strips, sweet Thai dipping sauce 11.00

Crunchy Beer Battered Onion Rings, southwest ranch & sweet chile dipping sauces 9.25

A Crock of Chili-cheese-onions-chips 6.00

Fully Loaded Cheese Fries with bacon, green onions & sour cream 9.25

Chips & Salsa 4.00

Zesty Spinach Dip, served with vegetables & tortilla chips 10.25

Soup of the Day 6.25

Baked Onion Soup simmered with stout beer 8.00



Classic cheese nachos loaded with scallions, black olives, jalapenos, diced tomatoes, melted cheddar & pepper jack cheeses 10.25

Step it up with grilled fajita chicken 3.00

Add a heap of chili 3.00

NACHOS

SANDWICHES

"Philly" Cheese steak, same one you get in South Philly, peppers & onions on an Amoroso roll. Make it authentic & get cheese whiz. 12.50

Chicken BLT Wrap, spinach flour tortilla wrapped grilled chicken, bacon, tomato & mayo 11.25

Miami Press, slow roasted pork, honey ham, swiss cheese, pickles & mustard, panini pressed on baguette 11.25

Foot Long Victory Dog chili, cheese, onion 11.25

Shrimp Po'boy, breaded shrimp, cajun remoulade, tomato, shredded lettuce, served on an Amoroso roll 13.50

BBQ Chicken Wrap, tomato tortilla filled with cheese, grilled BBQ chicken, red onions & cilantro 11.25

Smoky Joe's BBQ Pork with slaw & tangy BBQ sauce 10.25

Grilled Portobello, balsamic marinated mushroom, baby spinach, mozzarella, sweet red peppers & pesto mayonnaise on whole wheat 11.25

Grilled Three-cheese, tomato & bacon, served on texas toast with cheddar, swiss & provolone cheeses 10.25

SALADS

Quesadilla Salad, a classic cheese quesadilla topped with a southwest corn & black bean tossed salad 12.50

Buffalo Chicken Salad, crisp lettuce, crumbled bleu cheese, diced tomato & red onions, celery, tossed in a zesty bleu cheese dressing & topped with buffalo glazed chicken tenders 12.50

Chicken Caesar Salad, romaine lettuce, croutons, diced tomato, caesar dressing & grilled chicken breast 13.25

Greentown Salad, country salad of mixed greens, juicy tomatoes, crispy cucumber, sliced red onion, green pepper, crumbly feta cheese & plump kalamata olives 13.25
Add Grilled Skirt Steak 3.00

Cobb Salad, fresh greens, diced grilled chicken, avocado, bacon, bleu cheese, tomato & eggs 13.25

RANCH, BLEU CHEESE, HONEY MUSTARD, FRENCH, ITALIAN, 1,000 ISLAND, RASPBERRY WALNUT VINAIGRETTE, BALSAMIC VINAIGRETTE, CAESAR, OIL & VINEGAR

SLIDERS & WINGS

BUFFALO FIRE WINGS

Jumbo chicken wings tossed in one of our signature sauces!

Your choice of bleu cheese or

cool ranch dipping sauce

11.50 per dozen

OR BBQ, CARIBBEAN JERK & TERIYAKI

11.50 per dozen

SLIDERS

4 minis served with fries

Mini Cheeseburger* 10.25

BBQ Pork with cheddar 10.25

BURGERS SERVED WITH FRIES, COLE SLAW & A PICKLE SPEAR

The Classic Bacon Cheese, grilled 100% angus beef with crisp lettuce, tomatoes & red onion 12.50

Ultimate Veggie, on whole wheat bun, finished with jack cheese, mayonnaise, mustard & pickles 12.50

California Turkey, guacamole, lettuce & tomato on a whole wheat bun 12.50

Smothered Mushroom, sautéed mushrooms & melted swiss cheese 12.50

Steakhouse Burger, A1 sauce, black pepper, white cheddar, lettuce, tomato & onion 12.50

All Star Chicken Sandwich, boneless chicken breast grilled & topped with Swiss cheese, bacon, chipotle mayo, lettuce, tomato & onion 12.50

SERIOUS PLATES

Chipotle Rubbed Rib Eye 16 oz grilled, roasted peppers & sautéed onions, seasonal vegetables & garlic mashed potatoes 26.00

Teriyaki Salmon over jasmine rice with seasonal vegetables & pickled ginger 18.00

BBQ ½ Chicken, homemade sweet BBQ sauce, garlic mashed potatoes & cole slaw 17.00

BBQ Ribs cooked low and slow and slathered in our own sweet BBQ sauce and served with french fries & cole slaw half 12.00 Full 22.00

Baja Fish Taco blackened mahi, served on flour tortillas with cabbage, southwest black bean salsa & topped with lime cilantro dressing 16.00

Fish & Chips batter-fried atlantic white fish served with fries, cole slaw & tartar sauce 12.50

NY Strip Steak 12 oz steak served with garlic mashed potatoes & seasonal vegetables 23.00

Rigatoni & Chicken Parmigiana, rigatoni pasta tossed in tomato sauce and topped with a crispy chicken breast and melted mozzarella cheese 16.00

SWEETS

Chocolate Nachos, crisp flour tortillas tossed in cinnamon & sugar, topped with chopped Baby Ruth™ candy bars, chocolate sauce, marshmallows, vanilla ice cream, maraschino cherries & whipped cream. DEFINITELY ENOUGH TO SHARE! 10.00

Strawberries & Cake, grilled pound cake, towering with fresh strawberries, cream 7.00







Apple Crisp, brown sugar topping, vanilla ice cream & caramel sauce 7.00

Brownie Sundae, vanilla ice cream on a warm double chocolate brownie with chocolate sauce, whipped cream & a cherry on top 7.00

Classic Key Lime Pie with whipped cream 7.00

Prices do not include 9% sales tax
Parties of 8 or more will have an 18% gratuity added
You may substitute onion rings for fries for \$1.95

BEER

		16 oz		22 oz			16 oz		22 oz			16 oz		22 oz
Amstel Light		5.5				Miller Lite	4.5	4	5		Wood Chuck Cider	5.5		
Bass Ale		5.5				O'Doul's (n.a.)	4.5				Smirnoff Ice	5.5		
Blue Moon Belgian White			5	6		Samuel Adams Boston Lager		5	6		Boddingtons	5.5		
Bud Light		4.5				Samuel Adams Seasonal		5	6		Pilsner Urquell	5.5		
Bud Light Lime		4.5				Sierra Nevada Pale Ale		5.5	6.5		Rolling Rock	5.5		
Budweiser		4.5				Stella Artois	5.5				Sam Adams Light	5.5		
Coors Light		4.5	4	5		MGD 64	4.5				Foster's Oil Can	6.5		
Corona Extra		5.5				Miller Chill	4.5				Local Micro Brew		6	7
Corona Light		5.5				Bud Select	4.5				Upland Wheat	5.5		
Guinness Draught			7			Heineken Light	5.5				Upland Dragonfly IPA	5.5		
Heineken		5.5	5.5	6.5		Becks Dark	5.5				Oaken Barrel-Indiana Amber	5.5		
Michelob Ultra		4.5				Harp	5.5				Red Stripe	5.5		
Newcastle			6	7		Fat Tire		6	7					
Leinenkugel Seasonal			5	6										

WINES BY THE GLASS OR BOTTLE

SPARKLING

Segura viudas, cava brut reserva, Spain (split) 11

WHITES

Thomas Schmitt, estate Riesling, Germany 8/32

Ecco Domani, Pinot Grigio, Italy 8/32

Oyster Bay, Sauvignon Blanc, Marlborough, New Zealand 9/36

William Hill, Chardonnay, Central Coast, CA 8/32

Kendall-Jackson, Chardonnay, Vinter's Reserve, CA 10/40

BLUSH

Beringer, White Zinfandel, CA 7/27

REDS

Bridlewood, Pinot Noir, CA 9/36

Red Rock, Merlot, Sonoma Coast 7/27

Apothec Red, Syrah-Zinfandel-Merlot Blend CA 8/32

Aquinas, Cabernet Sauvignon, Napa Valley 10/38

CHAMPIONS COCKTAILS

Rail Runner 12

Patron Silver Tequila, cayenne salt

Strawberry Mojito 7.5

Bacardi Superior Rum

Sideline Cooler 8.75

Ketel One Vodka, cucumber, lime

Peach Margarita 7.75

Jose Cuervo Especial Tequila

Blackberry Jack 8.5

Jack Daniels Tennessee Whiskey

The Closer 8

Jagermeister cocktail

Long Island Iced Tea 9.5

Premium spirits

Pomegranate Sidecar 11

Grand Marnier, Courvoisier VS

Champions Bloody Mary 7.25

Absolut Peppar, chipotle

INNOCENTS

(non-alcoholic) 2.95

Strawberry Lemonade

Peach Palmer

Gatorade

Ask about our Private Dining Rooms for your next Meeting or Celebration



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