Signature Cocktails

Champions cocktails are made with fresh ingredients. Our sweet-sour mix is made fresh daily.

Slap Shot (Go Lightning)
Shot $7 Martini $12
Ketel One Citron Vodka,
Blue Curacao, Fresh Lime Juice

Grand Slam
Shot $7 Martini $15
Tierras Organic Tequila,
Grand Marnier, Agave Nectar

Summer Delight
Shot $6 Martini $10
Absolut Acai Vodka, Strawberry Puckers, Lemonade

Caddy Shack $9
Teaka Sweet Tea Vodka, Lemonade

Pirate Punch $11
Malibu Coconut Rum, Crown Royal, Amaretto, Peach Schnapps & Cranberry Juice

Superfruit Margarita $12
Patron Silver Tequila, Veev Acai Spirit, Simple Syrup, Fresh Lime Juice

Patron Pineapple $12
Patron Silver Tequila, Patron Citronage, Pineapple Juice, Fresh Lime Squeeze

Classics

Vodka Martini $14
Grey Goose Vodka, Dry Vermouth

Gin Martini $12
Hendricks Gin, Dry Vermouth, Cucumber Wheel

Sangria $8
Red and White Wine, Cherry Brandy, Fresh Fruit

Side Car $9
Maker's Mark Bourbon, Cointreau, Fresh Lemon Juice

White Wine

Charles de Fere Sparkling Brut, France
Btl $28 Gl $7

Avissi Prosecco, Italy
Btl $28 Gl $8

Chateau St. Michelle Riesling, Washington
Btl $26 Gl $7

Mezzacorona Pinot Grigio, Italy
Btl $26 Gl $7

Ferrari-Carano Fume Blanc, Sonoma County
Btl $29 Gl $9

Terre da Vino Moscato, Italy
Btl $26 Gl $7

Trinity Oaks Chardonnay, California
Btl $25 Gl $6

CK Mondavi Chardonnay, California
Btl $25 Gl $6

Sonoma Cutrer Chardonnay ,Russian River
Btl $42 Gl $12

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Red Wines

Greg Norman Pinot Noir , Santa Barbara
Btl $38 Gl $10

Estancia Meritage, Paso Robles
Btl $48 Gl $16

Markham Merlot, Napa Valley
Btl $46 GL $15

Greg Norman Shiraz, Australia
Btl $38 Gl $10

Joel Gott Cabernet Sauvignon, California
Btl $42 Gl $12

Hess Select Cabernet Sauvignon, North Coast
Btl $38 Gl $10

Francisan Cabernet Savignon,Napa Valley
Btl $48 Gl $16

Draft Beer

Domestic Pitchers $10
Miller Lite , Coor's Light, Bud Light

Imports
16 oz $6 22 oz. $7
Blue Moon, Guinness Stout,
Newcastle Brown Ale, Stella Artois

Domestic
16 oz $5 22 oz $6
Miller Lite, Coor's Light, Bud Light,
Yuengling

Hand-Crafted
16oz $5.50 22 oz $6.50
Sam Adams, Sam Adams Seasonal,
Cigar City "Jai Alai" I.P.A.
(*brewed locally*)

Bottled Beer

Beer Buckets (5 bottles for $15)
Miller Lite, Coor's Light, Bud Light

Imports $6
Amstel Light, Bass, Beck's, Beck's Light, Blue Moon, Corona, Corona Light, Foster's, Guinness, Heineken, Heineken Light, Hoegaarden, Labatt Blue, Newcastle, Pilsner Urquell, Stella Artois

Domestics $5
Miller Lite, Miller Genuine Draft, Coor's Light, Budweiser, Bud Light, Bud Light Lime, Bud Select, Michelob Ultra, Yuengling, Smirnoff Ice

Red Bridge $6
Gluten-Free Sorghum Beer
Made without Wheat or Barley

Hand-Crafted $5.50
Anchor Steam, Sam Adams,
Sam Adams Light,
Ybor Gold (*brewed locally*)

Non Alcoholic Beer $4
O' Doul's, St Pauli Girl

BEVERAGES $3.25
Sodas
Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mountain Dew, Ginger ale

Refreshers
Lemonade, Iced Tea, Arnold Palmer

Bottled Water $3.50
Panna, San Pellegrino

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Starters

Today's Homemade Soup $6
Ask your server about today's freshly made in house selection

Chips & Dips $8
Roasted vegetable salsa, salsa verde, and chili queso with tortilla chips

Champions Chili $8
Hearty beef and bean chili topped with Cheddar cheese & green onions served with tortilla chips

Creamy Spinach Artichoke Dip $8
Topped with mozzarella cheese served hot with tortilla chips and veggie sticks

Cuban Shrimp $8
Sautéed shrimp, artichokes, garlic, peppers, onions, olive oil & lemon with garlic bread

Sliders $9
Three mini cheeseburgers, mustard mayo blend & chopped onions

Chicken Tenders $10
Crispy tenders with waffle fries
Choice of honey mustard, barbeque sauce or Ranch dressing

Champions Cheese Fries $10
Waffle fries with melted Cheddar cheese, cheese sauce, bacon, tomato & green onions with Ranch dressing

Mozzarella Sticks $7
Breaded fried mozzarella with marinara sauce

Salads

Local Organic Garden greens $9
Lettuce grown on property in our kitchen's garden, cucumber, carrots, onions, tomato with red wine vinaigrette *Healthy Choice*

Chicken Caesar Salad $11
Grilled chicken breast, local organic red & green Romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons.
With Buffalo Shrimp $14

BBQ Chicken Salad $12
Smoked BBQ chicken breast, mixed local greens, grilled corn, roasted peppers, celery, caramelized onions & mushrooms tossed with house made Ranch

Mediterranean Chop Salad $12
Diced Chicken, local greens, Romaine, artichokes, celery, green onion, olives, tomatoes, croutons & fried mozzarella with balsamic dressing
Healthy choice

Sidelines $3

Carrot & Celery sticks, Organic Greens Salad, Cole Slaw, Fresh Fruit, Waffle Fries, Sweet Potato Tater Tots

Sweets $5

Haagen Dazs Ice Cream Bar,
Key Lime Pie, Chocolate Cake,
Carrot Cake, NY Style Cheesecake

Trophy Brownie $7
Chocolate brownie topped with vanilla ice cream, whipped cream and chocolate sauce

Wings $10

12 crispy chicken wings marinated with Champions spice rub

Sauces:
Hot, medium, mild,
House made BBQ

Served with carrot sticks, celery sticks and blue cheese dressing

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Quesadillas & Tacos

Monterey Steak Tacos $12
Roasted vegetable salsa, salsa verde, chili queso dip, Cheddar cheese, sour cream & warm flour tortillas

Classic Chicken Quesadilla $12

Shrimp Quesadilla $13

Steak Quesadilla $13

Each of our quesadillas are prepared with pepperjack cheese, cilantro & green onion & served with sour cream, pico de gallo and guacamole

Burgers

Champions Angus Beef Burger $12
Fresh ground beef, house made roll with Cheddar cheese, bacon, lettuce, red onion, tomato & waffle fries

Additional toppings $.75
Sautéed mushrooms, sautéed onions, bacon, sauerkraut, chili, guacamole, pico de gallo
Cheeses: Cheddar, Swiss, Provolone, Monterey Jack, American, Blue

Morningstar Vegetarian Burger $11
House made wheat roll, lettuce, tomato, onion and waffle fries *Healthy Choice*

Bunless Lo-carb Burger $13
Angus Beef burger blackened with blue cheese, maple pepper bacon, iceberg lettuce, tomato, red onion and vegetable crudité with Ranch dressing
Fries not included *Healthy choice*

Grilled Turkey Burger $12
House made wheat roll, lettuce, tomato, onion, spicy cranberry mayo & sweet potato tater tots

Sandwiches

All Items are served with crispy waffle fries

Nathan's Footlong Hot Dog $13
½ a pound all beef hotdog topped with Cheddar cheese and chili

B.L.T. Turkey Wrap $11
Boar's Head Turkey with chipotle mayo, bacon, lettuce and tomato wrapped in a sun dried tomato tortilla

Philly Cheesesteak $12
Shaved beef, grilled onions and provolone cheese on a hoagie roll
Add Mushrooms $.50

BBQ Pulled Pork Sandwich $11
Smoked low and slow in house over Applewood with our own BBQ sauce on a house made roll

Mahi Mahi Sandwich $14
Grilled with cumin, cilantro, olive oil, garlic and lime served with grilled pineapple salsa on a house made wheat roll *Healthy Choice*

Guava BBQ Chicken Sandwich $12
Grilled boneless breast, caramelized onion, house made Guava BBQ, smoked bacon, lettuce, tomato and onion on a house made roll

"Ybor" Cuban Sandwich $12
Warm pressed citrus marinated pork, salami, sweet ham, Swiss cheese, sliced dill pickle & mustard mayo blend on Cuban bread

French Dip $12
Thinly shaved slow cooked top round of beef, sautéed onions & melted provolone on our house made French roll with au jus for dipping

Boar's Head Corned Beef Reuben $14
Warm pressed shaved corned beef on marble rye bread with 1000 Island dressing, sauerkraut and Swiss cheese

Firecracker Wrap $13
Fried popcorn shrimp tossed in mild hot sauce wrapped in a flour tortilla with shredded lettuce, pico de gallo, Cheddar cheese and cilantro chili dressing

An 18% gratuity will be added to all parties of 6 or more guests

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.