



Appetizers

Basket of Hand Cut Fries

House made fries, Substitute sweet potato fries \$6.99
Get em' loaded for \$2.50 additional

Black Bean Deluxe

House-made black bean dip topped with sour cream, cheddar cheese, jalapenos and fresh pico de gallo. Served with tortilla chips \$6.99

Chicken Quesadilla

Herbed tortilla filled with seasoned chicken, cheddar and mozzarella cheese
Served with sour cream and salsa \$14.99 Substitute grilled shrimp \$14.99

Dip Trio

All house-made: spinach artichoke fondue, black bean dip, and cheese dip
Served with tortilla chips \$14.99

Glazed Pepper Bacon

Man Candy \$8.99

Hand-Breaded Mozzarella Sticks

Deep fried and served with marinara \$9.49

House Made Potato Skins (GF)

Potato skins topped with BBQ shredded pork, cheese and scallions
Served with sour cream. Substitute bacon \$10.99 Additional sour cream \$1.00

Hummus Plate

Tabbouleh, naan bread, hummus, tzatziki, tomatoes and cucumbers \$11.99

Oven Baked Bavarian Pretzels

Served with cheese sauce and southern mustard \$9.49

Shroom Basket

Deep fried mushrooms, served with parmesan garlic sauce \$7.99

Appetizers

Smokehouse Nachos

Tortilla chips topped with pulled pork, cheese, house pickled jalapenos, diced tomatoes, shredded lettuce, sour cream, and barbecue sauce \$11.99

Substitute chicken \$13.99

Spinach Artichoke Dip

Simmering spinach, artichoke and cheese dip, served with tortilla chips \$10.99

Salads

Big House Salad

Romaine, tomato, cucumber, shredded cheese, croutons, red onion \$7.99

Caesar Salad

Comedy Club Classic! \$7.99

Dressing

Champagne Vinaigrette • Ranch • Blue Cheese • Balsamic

Salad Toppers

Grilled, Blackened or Fried Chicken \$4.99

Grilled, Blackened or Fried Shrimp \$6.99

Glazed Pepper Bacon \$3.99

Grilled Salmon \$6.99

Wedges of Romaine Hearts (GF)

Romaine Hearts topped with glazed pepper bacon, grape tomatoes, red onions and bleu cheese dressing \$7.99

Please ask your server if you have any questions!

Burgers & Sandwiches

Buffalo Chicken Sandwich

Chicken breast fried or grilled, tossed in buffalo sauce, topped with bleu cheese sauce, lettuce and tomato \$11.99

Build Your Own Burger

8 oz. Ground chuck Angus burger. Served on a grilled brioche bun with lettuce, tomato, pickle, and red onion \$10.99 Make it a double for \$5 additional \$1.00/each: Swiss, cheddar, mozzarella, glazed peppered bacon, grilled onions, mushrooms, pickled jalapenos

Comedy Club

See what we did there?! Smoked turkey, ham, glazed pepper bacon, lettuce, tomato and avocado mayo. Smothered in jack and cheddar cheese, served on ciabatta bread \$12.99

Fried Haddock Sandwich

North Atlantic whitefish on a grilled bun with lettuce, red onion, pickle, tomato, remoulade sauce \$11.99

Grilled Shrimp BLT

Grilled shrimp, lettuce, tomato, applewood smoked bacon, chipotle remoulade, served on Texas Toast \$13.99

Hot Cubano

The Pitbull of sandwiches! Shaved ham, pulled pork, glazed pepper bacon, melted Swiss cheese, dill pickle, shredded lettuce, sweet brown mustard
Served on a pretzel bun \$12.99

Uncle Mitch's Grilled Cheese

Two slices of thick cut sour dough bread slathered with butter. Draped with imported swiss and colby jack cheese, served with our house tomato bisque for dipping
Pickles on the side for snacking \$9.99

Please ask your server if you have any questions!

Entrees

Blackened Salmon

Fresh salmon pan-seared with house seasoning and topped with mango salsa

Served with chef's choice of sides \$18.99 Substitute grilled chicken \$16.99

Chicken Tender Platter

All-natural white meat tenders, fried golden and crispy

Served with ranch, BBQ sauce, house slaw and fries \$15.99

Hand-Breaded Shrimp Platter

10 shrimp served with traditional cocktail sauce, fries and

house-made coleslaw \$17.99

Add buffalo style with bleu cheese \$1.99

King Tyler's 3 Cheese Mac & Cheese

Loaded with smoked gouda, smoked cheddar and imported Gruyere \$13.99

Add chicken \$16.99 Add shrimp \$18.99 Add pulled pork \$16.99

Add buffalo chicken: \$17.99

NY Strip Steak (GF)

12 oz. wet aged NY Strip topped with onion crisps. Served with chef's choice of two sides \$24.99 Add shrimp \$6.99 Add sauteed onions & mushrooms \$2.99

Spiced Pulled Pork Platter

House BBQ sauce smothered pulled pork on top of Texas toast, served with chef's choice of sides \$15.99

Wing Basket (GF)

Meaty wings served with your choice of BBQ, hot sauce or order em' naked

Served with house-made slaw and fries \$15.99

Drinks & Desserts are on the next pages!

Classics

*\$11 - Make it a double for only \$3 more!
Served in a souvenir glass!*

Rubber Chicken

Malibu Rum, Rum, Blue Curaco, Pineapple & Sour Mix

Slap Stick

Vodka, Peach Schnapps, Cranberry & Orange Juice

The Heckler

Peach Vodka, Colonial Club Sloe Gin, Sprite & Cranberry

Dirty Palmer

Vodka, Tea & Lemonade

Grown Up Kool-Aid

Berry Vodka, Pomegranate, Triple Sec, Cranberry Juice & Sour Mix

Tap Shoes

Vodka, Mr. Boston Melon Liquor, Pineapple & Orange Juice

Funny Bone Long Island

*Vodka, Gin, Tequila, Rum, Mr. Boston Triple Sec, Sour Mix & Splash of Coke
Top Shelf + \$3*

Frozen

Piña Colada

*Served with well rum topped with whipped cream and cherry
Upgrade to Malibu Rum or Captain \$9*

Strawberry or Mango Daiquiris

Vodka, Peach Schnapps, Cranberry & Orange Juice \$9

Nutty Monkey

Banana Liquor & Mr. Boston Amaretto \$9

Please ask your server if you have any questions!

Imports

Corona Bottle \$6.50 • Bucket \$30

Corona Light Bottle \$6.50 • Bucket \$30

Heineken Bottle \$6.50 • Bucket \$30

Stella Artois Bottle \$6.50 • Bucket \$30

Domestics

Budweiser Bottle \$5.50 • Bucket \$26

Bud Light Bottle \$5.50 • Bucket \$26

Budweiser Select Bottle \$5.50 • Bucket \$26

Bud Light Platinum Bottle \$5.50 • Bucket \$26

Michelob Ultra Bottle \$5.50 • Bucket \$26

Yuengling Bottle \$5.50 • Bucket \$26

Yuengling Light Bottle \$5.50 • Bucket \$26

Pabst Blue Ribbon Bottle \$4.50 • Bucket \$26

Miller Lite Bottle \$5.50 • Bucket \$26

Coors Light Bottle \$5.50 • Bucket \$26

O'Douls Bottle \$4.50 • Bucket \$26

Tall Boys

Bud Light 24oz. Can \$9

Yuengling 24oz. Can \$9

Yuengling Light 24oz. Can \$9

Modelo 24oz. Can \$9

Labatt's 24oz. Can \$9

Seltzers • Coolers • Ciders

White Claw (Ask for Flavors) \$5.50 Can / Buckets \$26

Smirnoff Ice Bottle \$6 / Bucket \$28

Redd's Apple Ale Bottle \$6 / Bucket \$28

Please ask your server if you have any questions!

Wine & Bubbly

House Wine

Featuring Stone Cellars

\$7.50 Glass • \$30 Bottle

White

Chardonnay • Pinot Grigio • Sauvignon Blanc • Riesling • Moscato

Red

Cabernet Sauvignon • Merlot • Pinot Noir • White Zinfandel

Reserve List

Myx Peach Moscato, Italy \$ 7.50 / \$30

Peachy highlights of Moscato enliven the taste and aroma of ripe summer nectar

Cupcake Prosecco, Italy \$ 7.50 / \$30

White peach, grapefruit and honeydew melon and a toasted brioche finish

Robert Mondavi Chardonnay, Napa Valley \$45

Juicy pineapple and ripe pear fruits mingle with warm apple pie and toasted hazelnut flavors

Groth Sauvignon Blanc, Napa Valley \$55

Melon and citrus characteristics in both aroma and flavor intertwined with a rich creaminess

Meiomi Pinot Noir Tri County, CA \$45

Boysenberry, blackberry, dark cherry, juicy strawberry, and toasty mocha create complexity and depth

Rodney Strong UPSHOT Red Blend, Sonoma County \$50

Rich yet supple wine bursting with blackberry and dark cherries, hints of spice and lush tannins

Oberon Cabernet Sauvignon, Napa Valley \$55

Supple silky tannins, black cherry, candied blackberry, spices, hint of coffee and dark chocolate

Perrier Jouet Grand Brut \$60

White peach, grapefruit and honeydew melon and a toasted brioche finish

Shots

Grape or Cherry Bomb \$8

Jager Bomb \$8

Girls Hall Pass \$8

X-Rated, Cake Vodka & pineapple juice

Birthday Shot \$8

Cake Vodka, Frangelico & pineapple juice

Mini Beers \$8

Liquor 43 topped with cream

Fireball \$8

Chilled

Cocktails

Margarita

Tequila, Cointreau, Fresh Lime Juice & Simple Syrup \$9

Kinky Margarita

1800 Silver, X Rated, Malibu Passion Fruit Rum, Orange Juice, Lime Juice, Sprite & Soda Water \$10

Moscow Mule

Vodka, Cock & Bull Ginger Beer & Lime Juice \$8

Sex on Vacation

Malibu Passion Fruit Rum, Rum, Pineapple Juice & a Splash of Cranberry Juice \$8

Martinis

Apple Martini

Vodka, Apple Liqueur with a Cherry \$10

Lemon Drop Martini

Citron Vodka, Fresh Lemon Juice & Simple Syrup \$10

Cougar Bait

Vodka, Pama Liqueur, Splash of Pineapple with a Cherry \$10

Stand Up Martini

Chilled Vodka or Gin, Martini & Rossi Dry Vermouth w/Olives \$10

Beverages

Coke \$4

Diet Coke \$4

Cherry Coke \$4

Tea \$4

Sprite \$4

Ginger Ale \$4

Mello Yello \$4

Lemonade \$4

Club Soda \$4

Souvenir glass includes FREE soft drink refills all night! \$7

Coffee \$3

Red Bull, Regular or Sugar Free \$5

Pineapple, Orange Juice & Cranberry (No Refills) \$4

Cock & Bull Ginger Beer (NA) \$5

Finale

Ultimate Brownie \$8.99

with Vanilla Bean Ice Cream

Elephant Ear Sundae \$10.99

Funnel Fry Batter, Raspberry Compote, Vanilla Bean Ice Cream

Funnel Cake Fries \$7.99

Whipped Cream, Vanilla Bean Ice Cream

Funnel Cake Sundae \$10.00

Graham Cracker Cake, Smoked Chocolate Ganache

NY Cheesecake \$5.99

**Consuming raw or uncooked, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*