



 320					
	SHUR				
	SM58				
	ы Ш	-	-	-	-
	g				

Appetizers

Smokehouse Nachos

Corn tortilla chips topped with queso, pickled jalapeños, pico, shredded lettuce and BBQ \$12.99 Add chicken + \$3 | Add pulled pork + \$2

Chicken Quesadilla

Herbed tortilla filled with seasoned chicken, cheddar and monterey jack cheese Served with sour cream and salsa \$13.99

Cheese Quesadilla

Herbed tortilla filled cheddar and monterey jack cheese. Served with sour cream and salsa \$11.99

Shrimp Quesadilla

Herbed tortilla filled with grilled shrimp, cheddar and monterey jack cheese, pico, basil aioli mayonaise & shredded lettuce. Served with sour cream and salsa \$15.99

Dip Duet

All scratch made : spinach artichoke fondue & queso dip. Served with corn tortilla chips \$14.99 | Add Pita Bread + \$2.99 (Enough to share)

Spinach Artichoke Dip

Simmering spinach, artichoke and cheese dip, served with corn tortilla chips \$11.99 Add Pita Bread + \$2.99 (Enough to share)

Oven Baked Bavarian Pretzels

Served with queso dip and southern honey mustard \$11.99

Basket of Hand Cut Fries

House made fries \$7.99 Get em' loaded + \$3.99 (Cheese, queso, glazed pepper bacon, scallions, sour cream)

Appetizers

Basket of Sweet Fries

Sweet potato fries served with chipotle aioli mayonaise \$8.99

Mushroom Basket

Deep fried mushrooms, served with parmesan garlic sauce \$10.99

Hand-Breaded Mozzarella Wedges

Deep fried and served with basil marinara \$10.99

Hummus Plate

Tabbouleh, pita bread, tzatziki, tomatoes, lettuce, banana peppers & cucumbers \$13.99 **NO SUBSTITUTIONS!**

Salads

Dressing

Champagne Vinaigrette • Ranch • Bleu Cheese • Honey Mustard

Big House Salad

Romaine, tomato, cucumber, shredded cheese, croutons, red onion \$10.99

Gaesar Salad

Romaine, tomatos, shaved parmesan, croutons \$10.99

Chicken Greek Salad (GF)

Chopped romaine, tomatoes, cucumbers, banana peppers, feta, Greek olives with grilled chicken. Champange vinaigrette on the side. \$14.99

Salad Toppers

Grilled or Fried Chicken \$5.99 Grilled or Fried Shrimp (7) \$7.99 Grilled Salmon (8oz) \$9.99

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

Burgers & Sandwiches

All sandwiches are served with fries. Upgrade to sweet fries +\$3.99

Bacon Cheese Burger

Angus burger topped with cheddar cheese and bacon, lettuce, sliced red onion, tomato \$13.99. Upgrade to swiss + \$1 | Make it a DOUBLE for \$4 more

Comedy Club

Smoked turkey, ham, bacon, lettuce, tomato, basil aioli mayonaise, smothered in jack and cheddar cheese served on sourdough bread \$15.99

Hot Gubano

12 hr. cooked pulled pork, shaved ham, bacon, melted swiss cheese, dill pickle, shredded lettuce, sweet brown mustard \$15.99

Fried Buffalo Ghicken Sandwich

Chicken breast fried tossed in buffalo sauce, topped with bleu cheese sauce, pickle, lettuce and tomato \$13.99

Grilled Ghicken Glub

Grilled chicken topped with bacon, swiss, lettuce, tomato, and basil aioli mayonaise \$13.99

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

Entrees

Grilled Salmon Dinner

Chemical free 8oz Norwegian salmon pan-seared with garlic herb butter. Served with chef's starch & vegetable \$26.99

Grilled Ghicken Dinner

12oz boneless chicken breasts served with garlic herb butter. Served with chef's starch & vegetable \$19.99

Chicken Tender Platter

All-natural white meat tenders, fried golden brown. Served with ranch, BBQ sauce, and fries \$17.99

Wing Basket

Traditional bone in wings served with your choice of BBQ, blueberry habañero BBQ, hot sauce or order em' naked. Served with ranch and fries \$17.99

Hand-Breaded Shrimp Platter

Golden fried shrimp served with traditional cocktail sauce and fries \$18.99 Add buffalo style with bleu cheese \$1.99

Oh-So Long Fettuccine Alfredo

20 inch classic pasta tossed in luscious parmesan cream sauce \$17.99 Add Grilled Chicken + \$5.99 Add Grilled Shrimp + \$7.99

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

Finale _____

Large basket of flaky, golden brown funnel cake fries topped with powdered sugar Add Ice Cream + \$2.99

Add dipping sauce \$.50/each - chocolate, caramel, raspberry

Ultimate Brownie \$10.99

Made with Ghirardelli chocolate topped with whipped cream, caramel & chocolate sauce, & large scoop of vaniall bean ice cream

NY Cheesecake \$7.99

Drizzled with raspberry sauce and topped with whipped cream

Beverages

Coke \$4Ginger Ale \$4Diet Coke \$4Mello Yello \$4Cherry Coke \$4Lemonade \$4Tea \$4\$Club Soda \$4Sprite \$4Coffee \$3Souvenir glass includes FREEsoft drink refills all night! \$8

Bottle Water \$3 Red Bull \$5

Regular • Sugar Free • Watermelon Red Edition • Tropical Yellow Edition **Juice** (No Refills) \$4 Pineapple • Orange Juice • Cranberry • Grapefruit **Cock&Bull Ginger Beer** (NA) \$5

Classics

\$12.99 - Make it a double for only \$4 more! Served in a souvenir glass!

Rubber Ghicken

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

Slap Stick Vodka, Peach Schnapps, Cranberry & Orange Juice

Dirty Palmer Vodka, Sweet Tea Vodka & 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 Golada

Served with well rum topped with whipped cream and cherry \$13 Upgrade to Malibu Rum or Captain

Strawberry or Mango Daiquiris

Served with well rum topped with whipped cream & cherry \$13 Upgrade to premium to Bacardi for additional

Nutty Monkey

Banana Liquor & Mr. Boston Amaretto \$13

Imports

Corona Bottle \$7.50 • Bucket \$35 **Stella Artois** Bottle \$7.50 • Bucket \$35 Heineken Bottle \$7.50 • Bucket \$35 Heineken Zero Bottle \$7.50 • Bucket \$35

Domestics

Budweiser Bottle \$6 • Bucket \$28 Bud Light Bottle \$6 • Bucket \$28 Bud Light Platinum Bottle \$6 • Bucket \$28 Michelob Ultra Bottle \$6 • Bucket \$28 Yuengling Bottle \$6 • Bucket \$28 Yuengling Light Bottle \$6 • Bucket \$28 Pabst Blue Ribbon Bottle \$6 • Bucket \$28 Miller LiteBottle \$6 • Bucket \$28Coors LightBottle \$6 • Bucket \$28

Tall Boys

Budllight Can \$9 **Budweiser** Can \$9 **Yuengling** Can \$9

Twisted Hard Tea Can \$9 **Labatt's** Can \$9

Selfzers • Coolers • Ciders •

White Claw \$5.50 Can / Buckets \$26 (Mango • Black Cherry • Raspberry • Grapefruit • Lime) Smirnoff Ice Bottle \$6 • Bucket \$28 Reddfs Apple Ale Bottle \$6 • Bucket \$28

Ask Server About Our Graft and Drafts Beers!!

Shots

Grape or Cherry Bomb \$10

Jager Bomb \$10 Girls Hall Pass \$10

X-Rated, Cake Vodka & pineapple juice

Birthday Shot \$10

Cake Vodka, Frangelico & pineapple juice

Mini Beers \$10 Licor 43 topped with cream

Fireball \$10 Chilled



Margarita Tequila, Cointreau, Fresh Lime Juice & Simple Syrup \$11

Kinky Margarita

1800 Silver, X Rated, Malibu Passion Fruit Rum, Orange Juice, Lime Juice, Sprite & Soda Water \$12

Moscow Mule

Vodka, Cock & Bull Ginger Beer & Lime Juice \$10.50

Sexon Vacation

Malibu Passion Fruit Rum, Rum, Pineapple Juice & a Splash of Cranberry Juice \$9

Martinis

Apple Martini Vodka, Apple Liqueur with a Cherry \$13

Lemon Drop Martini

Citron Vodka, Fresh Lemon Juice & Simple Syrup \$13

Pomegranate Martini

Berry Vodka, Pomegranate, Splash of Cranberry & Sour \$13

Stand Up Martini

Chilled Vodka or Gin, Martini & Rossi Dry Vermouth w/Olives \$13

Wine & Bubbly

House Wine

\$8.50 Glass • \$34 Bottle White Chardonnay • Pinot Grigio • Sauvignon Blanc • Riesling • Moscato Red Cabernet Sauvignon • Merlot • Pinot Noir • White Zinfandel

Reserve List

Myx Peach Moscato, Italy \$ 9.50 (Glass Only)

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

Cupcake Prosecco, Italy \$ 9 / \$36

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

Robert Mondavi Ghardonnay, Napa Valley \$55

Ripe pear, peach and floral notes

Meiomi Pinot Noir Tri County, CA \$45

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

Moet & Ghandon Imperial Brut \$100