

SEE THE SHOW

STARTERS

BALSAMIC TOMATO BRUSCHETTA 9.95

Toasted artisan bread topped with herb cream cheese and marinated Roma tomatoes and fresh basil, served with a drizzle of basil oil and shaved Parmesan.

SPINACH ARTICHOKE DIP 9.95

Warm, creamy blend of spinach, artichokes and cheese, topped with Romano cheese and served with fried pita chips.

POTATO SKINS 10.95

Crispy potato skins filled with our homemade cheese sauce, smoked bacon and green onions. Served with a side of sour cream.

NACHOPALOOZA 10.95

Tortilla chips piled high and layered with three bean mix, white cheddar cheese sauce, Monterey Jack and cheddar cheeses, pico de gallo, jalapeños and green onions. Garnished with sour cream. Add smoked beef brisket (5.50)*, grilled chicken breast (4.00)* or fajita beef (5.50)*

ENTRÉES

ORIGINAL LEGENDARY® BURGER 13.95

Topped with smoked bacon, cheddar cheese, golden fried onion ring, crisp lettuce and vine ripened tomato. Served on toasted brioche bun with seasoned fries and special sauce.*

MUSHROOM & SWISS BURGER 13.95

Smothered with sautéed mushrooms and Swiss cheese, topped with crisp lettuce, vine-ripened tomato and red onion. Served on toasted brioche bun with seasoned fries and special sauce.*

HICKORY-SMOKED PULLED PORK 11.95

Hand-pulled smoked pork with hickory barbecue sauce on toasted brioche. Served with seasoned fries, cowboy beans and citrus coleslaw.

VEGGIE LEGGIE 13.95

Our grilled Veggie Leggie patty is topped with a grilled portobello mushroom, zucchini, yellow squash and roasted red pepper. Served on a toasted bun with mayo, leaf lettuce, sliced tomato and grilled sweet onions.*

HICKORY-SMOKED RIBS 21.95

St. Louis-style ribs, rubbed with our signature seasonings and basted with hickory barbecue sauce. Served with seasoned fries, cowboy beans and citrus coleslaw.

FILET MIGNON 28.00

7-oz filet mignon grilled to perfection and accompanied with a peppercorn sauce. Served with Yukon Gold mashed potatoes and seasonal veggies.*

PRIME RIB 22.00

12-oz prime rib roasted just the way you like it. Served with Yukon Gold mashed potatoes, seasonal veggies, house made horseradish sauce and au jus.*

GRILLED NORWEGIAN SALMON 18.95

8-oz filet, wrapped in cedar paper, grilled tender and drizzled with sweet and spicy barbecue sauce with maître de butter. Served with Yukon Gold mashed potatoes and seasonal veggie.*

TWISTED MAC, CHICKEN & CHEESE 15.95

Cavatappi macaroni tossed in a three-cheese sauce with roasted red peppers, topped with Parmesan parsley bread crumbs and grilled chicken breast.*

CAESAR SALAD 9.95

Romaine lettuce tossed in our homemade Caesar dressing, topped with garlic croutons and shaved Parmesan cheese. Add grilled chicken (4.00)*, grilled shrimp (8.95)* or grilled salmon (8.75)*

GRILLED CHICKEN CHOP SALAD 12.95

Mixed greens, topped with thinly sliced grilled chicken, tomatoes, spicy pecans, carrots, cheddar and Monterey Jack cheeses, roasted corn and red peppers, tossed in homemade white balsamic vinaigrette and drizzled with tangy barbecue sauce.*†

DESSERTS

CHEESECAKE MADE WITH OREO® COOKIE PIECES 7.95

Made in-house, a generous helping of Oreo® cookies baked in our rich and creamy NY-style cheesecake, with a decadent Oreo® cookie crust.

CHOCOLATE MOLTEN CAKE 7.95

Dense, chocolatey cake with a lava-like center of rich, oozing molten chocolate. Served warm with vanilla ice cream.

FRESH APPLE COBBLER 7.95

Served warm with vanilla ice cream, topped with walnuts and caramel sauce.†

†Contains nuts or seeds.

*Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Tax not included.