

LUNCH

All American

MODERN SPORTS GRILL



WINGS

- TRADITIONAL BUFFALO** CARROT, CELERY & RANCH \$14
HOT OR MEDIUM
- HOISIN SRIRACHA** \$14
- JAMAICAN JERK** (SPICY) BAKED \$14 **GF**
- MISO TERIYAKI** TOASTED SESAME \$14
- SPICY BOURBON BBQ** \$14

APPETIZERS

- CHILI** **GF**
WITH BEANS, SCALLIONS, CHEESE, HOUSE TORTILLA CHIPS \$13
- NAAN FLAT BREAD**
MARGARITA, TOMATO SAUCE, FRESH MOZZARELLA, BASIL \$11
CHICKEN CHIPOTLE, AVOCADO, ROASTED RED PEPPERS, CILANTRO
CARAMELIZED ONIONS, MONTEREY JACK AND CHEDDAR CHEESE \$13
SOPRESSATA, FRESH MOZZARELLA, GARLIC PESTO, KALAMATA
OLIVES, TOPPED WITH ARUGULA AND BALSAMIC GLAZE \$13
- SHISHITO PEPPERS** **V**
HOUSE PONZU \$9
- CHARCUTERIE BOARD**
ARTISAN MEATS AND CHEESES, OLIVES, AND OTHER GOODIES
GRILLED BREAD \$20
- AHI TUNA TOWER**
SUSHI GRADE AHI, AVOCADO, PANZU, CILANTRO OIL, WONTONS \$18
- CRAB CAKES**
LUMP CRAB MEAT, ARUGULA APPLE SALAD, HERB CITRUS CREAM \$18
- SHRIMP COCKTAIL** **GF**
HOUSE COCKTAIL SAUCE \$20
- SHRIMP & CHARRED CORN** **GF**
CHILI MARINATED GRILLED SHRIMP OVER CREAMY CHARRED CORN
WITH FRESNO CHILIES \$18
- BUFFALO SHRIMP**
FRIED BUFFALO SHRIMP OVER FRENCH FRIES, HOUSE RANCH \$18
- BUFFALO CHICKEN POTATO SKINS**
CHEDDAR JACK, BLUE CHEESE, CELERY, RANCH \$16
- BUFFALO CAULIFLOWER**
FLASH FRIED AND TOSSED IN BUFFALO SAUCE
TOPPED WITH BLUE CHEESE AND RANCH DRIZZLE \$13
- KICKED UP MAC & CHEESE**
CREAMY MAC & CHEESE, CRISPY BACON, FRESH JALAPENOS
TOPPED WITH MORE CHEESE AND BAKED WITH PANKO CRUST \$13
- SPINACH, ARTICHOKE & FETA DIP** **V**
CREAMY DIP, HOUSE TORTILLA CHIPS \$13
- QUESADILLA**
MARINATED CHICKEN, RED PEPPERS, ONIONS,
MONTEREY JACK & CHEDDAR \$16
- SLIDERS***
LETTUCE, PICKLES, 1000 ISLAND & CHEDDAR \$14
- CHICKEN TENDERS**
FRENCH FRIES, RANCH DRESSING \$16
- WISCONSIN CHEESE CURDS**
HOUSE MARINARA \$8
- TRIO** **V**
HOUSE SALSA, PICO, & GUACAMOLE, HOUSE TORTILLA CHIPS \$12
- ONION RINGS** **V**
BASKET OF RINGS, HOUSE RANCH \$10

SIDES

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| SIMPLE SALAD \$7 | GRILLED ASPARAGUS \$8 |
| MAC & CHEESE \$8 | SAUTEED GREEN BEANS \$8 |
| FRENCH FRIES \$7 | STEAMED BROCCOLI \$7 |
| NAPA CABBAGE SLAW \$7 | SWEET POTATO FRIES \$7 |

SALADS

- CAPRESE SALAD** **GF** **V**
HEIRLOOM BABY TOMATOES, BASIL, AGED BALSAMIC & EVOO \$13
- CAESAR**
CLASSIC, TOPPED WITH FRIED KALE & SHAVED PARMESAN \$15
- COBB** **GF**
ROMAINE, DICED CHICKEN, BLUE CHEESE, TOMATO, BACON,
AVOCADO, HARD BOILED EGG, CHOICE OF DRESSING \$20
- CHARRED CORN CHOP SALAD** **GF** **V**
CHARRED FRESH CORN, ROMANE, ARUGULA, AVOCADO, CILANTRO,
RED PEPPERS, RADISHES, PEPETAS, LIME AGAVE VINAIGRETTE \$15
- ASIAN CHICKEN**
NAPA CABBAGE, MIXED GREENS, RED PEPPERS, CARROTS, CILANTRO,
DAIKON SPROUTS, FRIED WONTONS, ASIAN DRESSING \$19
- ROMAINE WEDGE** **GF**
ROMAINE LETTUCE, GRAPE TOMATO, RED ONION, BLUE CHEESE,
APPLE WOOD SMOKED BACON, BLUE CHEESE DRESSING \$15
- KALE AND QUINOA SALAD** **GF** **V**
TUSCAN KALE, ARUGULA, APPLES, GRAPES, TOMATO,
RED QUINOA, RADISHES, SHERRY VINAIGRETTE \$15
- BEET SALAD** **GF** **V**
OVEN ROASTED BEETS, MIXED GREENS, ARUGULA, GOAT CHEESE,
MINT, CHAMPAGNE VINAIGRETTE \$15
- STEAK SALAD*** **GF**
PRIMEFLAT IRON STEAK, MIXED GREENS, NAPA CABBAGE,
CARROTS, RED PEPPERS, DAIKON SPROUTS, HOISIN VINAIGRETTE \$24

ADD PROTEIN

- GRILLED CHICKEN \$6
GRILLED VERLASSO SALMON* \$10
SHRIMP \$10
PRIME FLAT IRON STEAK* \$14

ENTREES

- MOROCCAN SALMON*** **GF**
QUINOA SALAD WITH LOCAL HEIRLOOM TOMATOES, AVOCADO,
ORGANIC BABY SPINACH, SHERRY VINAIGRETTE \$24
- TROUT** **GF**
FRESH IDAHO RED TROUT, BAKED AND TOPPED WITH
LEMON BUTTER BASIL SAUCE, SEASONAL VEGETABLES \$25
- TUSCAN CHICKEN**
FLOUR DUSTED CHICKEN CUTLET SAUTEED WITH TOMATOES, SHALLOTS
AND BASIL, LEMON WHITE WINE SAUCE, GRILLED ASPARAGUS \$24
- BABY BACK BBQ RIBS** **GF**
HICKORY SMOKED IN HOUSE, SERVED WITH CHOICE OF SIDE
FULL RACK \$35 HALF RACK \$20
- MEDITERRANEAN PASTA**
SPAGHETTI, FETA, GRAPE TOMATOES, KALAMATA OLIVES, CAPERS,
GARLIC, SHALLOTS, FRESH BASIL AND PARSLEY,
WHITE WINE, LEMON & OLIVE OIL \$20
- FETTUCCINE WITH SHRIMP**
SAUTEED SHRIMP, GARLIC, SHALLOTS, FRESH TOMATO,
KALAMATA OLIVES, ASPARAGUS, PESTO CREAM SAUCE \$25
- CAJUN CHICKEN ALFREDO**
FETTUCCINE, BLACKENED CHICKEN, GARLIC, SHALLOTS, FRESH TOMATO,
SUN DRIED TOMATO, FRESH BASIL, CREAMY ALFREDO \$23
- MARGARITA PENNE** **V**
GARLIC, GRAPE TOMATO, FRESH MOZZARELLA, FRESH BASIL,
TOMATO SAUCE WITH TOUCH OF CREAM \$19

GLUTEN FREE PASTA AVAILABLE +\$2

BURGERS & SANDWICHES

1/2 LB. FRESH BLACK ANGUS CERTIFIED BEEF
CHOICE OF: FRENCH FRIES, SWEET POTATO FRIES, COLESLAW, OR SIDE SALAD
ONION RINGS +\$2 SIDE CAESAR SALAD +\$2

- ALL AMERICAN BURGER***
LETTUCE, TOMATO, RED ONION, AMERICAN CHEESE \$17
- MUSHROOM BACON BURGER***
SAUTEED MUSHROOMS, APPLE WOOD BACON, LETTUCE, TOMATO,
RED ONION, SWISS, ROASTED GARLIC MAYO \$19
- CARAMELIZED ONION BLUE BURGER***
CARAMELIZED ONIONS, BLUE CHEESE, LETTUCE, TOMATO,
ROASTED GARLIC MAYO \$18
- SOUTHWEST BURGER***
LETTUCE, RED ONION, ROASTED POBLANO PEPPER,
JALAPENO JACK CHEESE, SPICY CILANTRO HONEY SAUCE \$18

- CALIFORNIA BURGER***
FIELD GREENS, TOMATO, AVOCADO, RED ONION,
PROVOLONE, ROASTED GARLIC MAYO \$18

- TEXAS BURGER***
HOUSE BBQ SAUCE, APPLE WOOD BACON, CHEDDAR,
LETTUCE, TOMATO, CRISPY FRIED ONION \$19

- TURKEY BURGER**
ALL WHITE MEAT TURKEY BURGER, MIXED GREENS, TOMATO,
RED ONION, AVOCADO, PROVOLONE, ON CIABATTA \$18

- BLACKENED SALMON***
VERLASSO SALMON, LETTUCE, TOMATO, HOUSE TARTER \$22

- O.M.G. CHICKEN**
GRILLED CHICKEN, ROASTED POBLANO, JALAPENO JACK CHEESE,
NAPA CABBAGE SLAW, SPICY CILANTRO HONEY SAUCE, CIABATTA \$16

- BLACKENED CHICKEN**
BLACKENED CHICKEN, SWISS CHEESE, LETTUCE, TOMATO AND
GARLIC MAYO ON CIABATTA \$16

- FRENCH DIP**
SEASONED ROAST BEEF, CARAMELIZED ONIONS, SWISS, AU JUS \$20

- PULLED PORK**
HOUSE SMOKED, BBQ SAUCE, & COLESLAW \$16

- B.L.T.A.**
AVOCADO, APPLE WOOD SMOKED BACON, LETTUCE, TOMATO,
MAYO ON TOASTED WHITE BREAD \$16

GLUTEN FREE BUNS AVAILABLE +\$2

DESSERT

ALL DESSERTS MADE IN HOUSE

- COOKIE SKILLET**
BAKED TO ORDER TOPPED WITH VANILLA ICE CREAM
AND CHOCOLATE SYRUP \$9

- CHEESE CAKE**
N Y STYLE, FRESH STRAWBERRIES, RASPBERRY SAUCE,
AND FRESH WHIPPED CREAM \$8

- BOURBON PECAN PIE**
SERVED ALA MODE WITH CARAMEL SAUCE \$8

- BANANA FOSTERS** **GF**
FRESH BANANAS SAUTEED WITH BUTTER AND BROWN SUGAR,
AND RUM FLAMBE OVER VANILLA ICE CREAM \$9

- CHOCOLATE POT DE CREME** **GF**
WHIPPED CREAM \$8

SPLIT CHECKS LIMITED TO TABLES OF 8 OR LESS

ALL CHECKS PAID WITH A CREDIT OR DEBIT CARD ARE SUBJECT TO 3% SERVICE CHARGE

* WARNING, THESE ITEMS ARE SERVED RAW OR UNDER COOKED OR COOKED TO ORDER, consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness