

DINNER

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

- |                       |                         |
|-----------------------|-------------------------|
| 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, HOUSE CROUTON. FRIED KALE & SHAVED PARMESAN \$15
- CHARRED CORN CHOPPED SALAD**  
CHARRED FRESH CORN, ROMAINE, ARUGULA, AVOCADO, CILANTRO,  
RED PEPPERS, RADISHES, PEPITAS, LIME AGAVE VINAIGRETTE \$15
- COBB** **GF**  
ROMAINE, DICED CHICKEN, BLUE CHEESE, TOMATO, BACON,  
AVOCADO, HARD BOILED EGG, CHOICE OF DRESSING \$20
- 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\***  
PRIME FLAT IRON, 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

## 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 CHEESE 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, PEPPER JACK,  
SPICY CILANTRO HONEY SAUCE \$18
- CALIFORNIA BURGER\***  
MIXED GREENS, TOMATO, RED ONION, AVOCADO,  
PROVOLONE, ROASTED GARLIC MAYO \$18
- TEXAS BURGER\***  
HOUSE BBQ SAUCE, APPLE WOOD BACON, CHEDDAR,  
LETTUCE, TOMATO, CRISPY FRIED ONIONS \$19
- TURKEY BURGER**  
ALL WHITE MEAT TURKEY BURGER, MIXED GREENS, TOMATO,  
RED ONION, AVOCADO, PROVOLONE ON CIABATTA BUN \$18
- FRENCH DIP**  
SEASONED ROAST BEEF, CARAMELIZED ONIONS, SWISS, AU JUS \$20
- BLACKENED SALMON\***  
VERLASSO SALMON, LETTUCE, TOMATO, HOUSE TARTER, CIABATTA \$22
- O.M.G. CHICKEN**  
GRILLED CHICKEN, GREEN CHILIS, NAPA CABBAGE SLAW,  
JALAPENO JACK, SPICY CILANTRO HONEY SAUCE, CIABATTA \$16

GLUTEN FREE BUNS AVAILABLE +\$2

## ENTREES

- ISABELLE'S CHICKEN** **GF**  
MEDITERRANEAN SPICE INFUSED CHICKEN BREAST, MASHED POTATOES  
SAUTEED GREEN BEANS, WHITE WINE BUTTER PAN SAUCE \$26
- TUSCAN CHICKEN**  
FLOUR DUSTED CHICKEN CUTLET SAUTEED WITH GRAPE TOMATOES,  
SHALLOTS, AND BASIL, SERVED WITH GRILLED ASPARAGUS \$24
- SALMON\*** **GF**  
GRILLED VERLASSO SALMON, ROASTED FINGERLING POTATOES,  
AND ARUGULA, MUSTARD VINAIGRETTE \$27
- MOROCCAN SALMON\*** **GF**  
MOROCCAN SPICED VERLASSO SALMON, QUINOA SALAD WITH  
LOCAL HEIRLOOM TOMATOES, AVOCADO, ORGANIC BABY SPINACH,  
SHERRY VINAIGRETTE \$29
- BARRAMUNDI**  
PARMESAN CRUSTED FRESH FILET, ORZO, SPINACH, BABY HEIRLOOM  
TOMATOES, MUSHROOMS, LEMON OLIVE OIL \$30
- TROUT** **GF**  
FRESH IDAHO RED TROUT, BAKED AND TOPPED WITH  
LEMON BUTTER BASIL SAUCE, SEASONAL VEGETABLES \$25
- FLAT IRON STEAK\*** **GF**  
MEYERS RANCH PRIME (ALL NATURAL, NO HORMONES OR  
ANTIBIOTICS), ROASTED FINGERLINGS, GREEN BEANS \$38
- PORK TENDERLOIN\*** **GF**  
ROASTED SWEET POTATO, GRILLED ASPARAGUS,  
MAPLE SAGE BUTTER SAUCE \$24
- BABY BACK BBQ RIBS**  
HICKORY SMOKED IN HOUSE, SERVED WITH CHOICE OF SIDE  
FULL RACK \$35 HALF RACK \$20

## PASTA

- FETTUCCINE WITH SHRIMP**  
SAUTEED SHRIMP, GARLIC, SHALLOTS, FRESH TOMATO,  
KALAMATA OLIVES, ASPARAGUS, PESTO CREAM SAUCE \$25
- CAJUN CHICKEN ALFREDO**  
FETTUCCINE, BLACKENED CHICKEN, GARLIC, SHALLOTS, 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
- MEDITERRANEAN PASTA**  
SPAGHETTI, FETA, GRAPE TOMATOES, KALAMATA OLIVES, CAPERS,  
GARLIC, SHALLOTS, FRESH BASIL AND PARSLEY,  
WHITE WINE, LEMON & OLIVE OIL \$20

GLUTEN FREE PASTA AVAILABLE +\$2

## DESSERT

- COOKIE SKILLET**  
BAKED TO ORDER TOPPED WITH VANILLA ICE CREAM  
AND CHOCOLATE SYRUP \$9
- CHEESE CAKE**  
NY STYLE, FRESH STRAWBERRIES, RASPBERRY SAUCE,  
AND FRESH WHIPPED CREAM \$8
- BOURBON PECAN PIE**  
SERVED ALA MODE WITH CAMEL SAUCE \$8
- BANANA FOSTERS** **GF**  
FRESH BANANAS SAUTEED WITH BUTTER, BROWN SUGAR  
AND RUM FLAMBE OVER VANILLA ICE CREAM \$9
- CHOCOLATE POT DE CREME** **GF**  
WHIPPED CREAM \$8

**GF** GLUTEN FREE **V** VEGETARIAN

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