

## Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$12.00

Chicken Strips / 980 CAL
Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$11.00

Quesadilla / 1000 CAL
Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$10.00
Add Grilled Chicken. \$4.00 / 187 CAL
Add Shrimp or Steak. \$6.00 /112-286 CAL


## Salads

## Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$10.00
Add Grilled Chicken. \$4.00 / 187 CAL
Add Shrimp or Steak. \$6.00 /112-286 CAL
Grilled Sirloin Salad / 530 CAL
Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$16.00

## Desserts

Brownie Sundae \$7.00 / 1010 CAL
NY Cheesecake $\$ 7.00$ / 800 CAL

## Sides

French Fries $\$ 5.00$ / 280 CAL Side Salad \$5.00 / 150 CAL

Marketplace Grill
Dinner Hours
5:00PM to
9:00PM MONDAY-SATURDAY

## Entrees

All of our Entrees are served with your choice of two sides; Pasta dishes are served with a side salad.

## Salmon Bangkok / 1430 CAL

Grilled salmon basted with Bangkok sauce and served over Cantonese noodles with mixed vegetables, sesame seeds and snow pea shoots. \$18.00

## Ribeye / 960 CAL

A 12 oz. ribeye steak seasoned and grilled to order, topped with whiskey au jus or savory blue cheese. \$30.00

## Garden Penne Pasta / 960 CAL

Sautéed vegetables and penne pasta tossed with roasted red peppers and pesto, topped with shaved Parmesan and served with ciabatta. $\$ 14.00$ Add grilled chicken \$XX. Add Steak or Shrimp \$XX.

Chicken and Waffles / 1240 CAL
Tender chicken strips served with mini malted waffles. \$18.00


## Burgers \& Sandwiches

All of our burgers are served with lettuce, tomato, red onion and choice of fries or pub chips.

## Classic Burger / 680 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$14.00

Tuscan Chicken Sandwich / 1140 CAL
Grilled chicken topped with provolone cheese, roasted red pepper, crisp greens and sliced tomato served on ciabatta with pesto mayonnaise. \$15.00

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## Handcrafted Cocktails



## Beers

## Craft

Blue Moon $\$ 6.00 / 228$ CAL
Goose Island IPA $\$ 6.00 / 240$ CAL

Sam Adams \$6.00 / 170 CAL

Leinenkugel Seasonal \$6.00/175+CAL
White Claw Mango \$6.00 / 100 CAL

## Import

Corona Extra $\$ 6.00$ / 148 CAL

Heineken \$6.00 / 149 CAL

Stella Artois \$6.00 / 150 CAL

## Domestic

Bud Light \$5.00 / 192 CAL
Coors Light $\$ 5.00$ / 102 CAL
Miller Lite $\$ 5.00$ / 110 CAL

Michelob Ultra \$5.00 / 128 CAL

## Bloody Mary / 240 CAL

Smirnoff Vodka, house made Bloody Mary mix $\$ 12.00$

Margarita / 240 CAL
Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice $\$ 14.00$

## Mojito / 201 CAL

Castillo Silver Rum, muddled garden-fresh mint, Club Soda, fresh squeezed lime juice, sugar $\$ 14.00$

Mexican Mule / 240 CAL
Corazon Blanco Tequila, Ginger Beer, fresh-squeezed lime juice $\$ 12.00$

Manhattan / 240 CAL
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. \$14.00

Classic Martini / 240 CAL
New Amsterdam Vodka or New Amsterdam Gin, splash of Martini \& Rossi Dry Vermouth, olive or lemon twist \$14.00

Moscow Mule / 148 CAL
Smirnoff Vodka, ginger beer and fresh lime over ice in a copper mug. $\$ 12.00$

Jack Daniel's Lemonade / 240 CAL
Jack Daniel's, orange liqueur, Sprite and fresh lemon. \$14.00


## 

| GLASS | BOTTLE |
| :--- | :--- |
| $\$ 12.00$ | $\$ 28.00$ |
| $\$ 12.00$ | $\$ 28.00$ |
| $\$ 12.00$ | $\$ 28.00$ |



## Red Wines

(116-122 CAL per glass)

| GLASS | BOTTLE |
| :--- | :--- |
| $\$ 12.00$ | $\$ 28.00$ |
| $\$ 12.00$ | $\$ 28.00$ |
| $\$ 12.00$ | $\$ 28.00$ |

Cabernet Sauvignon 30 Degrees, CA
Cabernet Sauvignon Kendall-Jackson, CA
Merlot Benzinger, CA
\$12.00
\$28.00

## Drinks

Coffee $\$ 3.50 / 0$ CAL
Tea $\$ 3.50 / 0$ CAL
Milk $\$ 3.50$ / 150 CAL
Assorted Soft Drinks \$3.50 / 0-160 CAL


[^0]:    *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

    2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.

