

Appetizers

Artichoke and Spinach Dip

Blended with parmesan and cream cheese, served with tortilla chips
\$10

Half Time Wings

Fried crispy, tossed with your choice of Honey BBQ,
Buffalo Ranch or Teriyaki sauces,
served with celery and bleu cheese dip
6 wings - \$10 or 12 wings - \$14

Tail Gate Nachos

Covered in chili, cheddar cheese, sour cream, guacamole,
diced onions, jalapeno peppers, tomatoes and green onions
\$10

Pre-game Warm Up Quesadillas

Grilled flour tortilla stuffed with cheddar and monterey jack cheeses,
onions, peppers and diced tomatoes served with salsa and sour cream
Cheese-\$10
Add chicken \$11

Crispy Jumbo Shrimp and Vegetables

Three colossal size shrimp fried crispy with wild mushroom, zucchini,
yellow squash, red pepper, served with Japanese tonkatsu dipping sauce
and fresh Napa cabbage
\$10

Grilled Pita and Hummus

House made traditional hummus with lemon, garlic, fresh tomato
tabouleh salad, cucumber and parsley,
served with grilled pita bread
\$10

Smoked Chicken and Cheese rolls

Crispy-fried tortilla rolls stuffed with smoked chicken and cheese,
served with salsa
\$10

Flat Bread Pizza

Personal-size four slice thin crust pizza with sautéed fresh
baby spinach, mushrooms, feta and mozzarella cheese
\$10

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may increase your risk of food borne illness*

Soup & Salads

Clippers Crispy Wedge Salad

Two iceberg wedges served with crumbled blue cheese, tomato, chopped apple wood smoked bacon, red onion and creamy bleu cheese dressing

\$7

Crispy Buffalo Chicken Tender Salad

Crispy lettuce tossed in creamy bleu cheese dressing topped with tomato, chopped apple wood smoked bacon, boiled egg, chicken tenders tossed in buffalo ranch sauce and cheddar and asiago cheeses

\$12

Chicken Caesar Salad

A classic salad with hearts of romaine, grilled chicken breast, croutons and fresh-shredded parmesan cheese

\$12

Super Bowl of Chili

Homemade southern style with spicy beef and beans topped with cheddar cheese and diced onions

\$7

Sandwiches

(Served with seasoned steakhouse fries and a kosher pickle)

Traditional Club

Smoked turkey, honey glazed ham, apple wood bacon, swiss and cheddar cheese, lettuce and tomato stacked double layer between toasted Pullman bread

\$11

BBQ Braised Beef Short Rib Baguette

A slow braised tender beef short rib smothered in tangy BBQ sauce topped with onions, peppers, mushrooms and pepper jack cheese on a toasted demi baguette

\$13

Chicken and Avocado Wrap

Herb marinated grilled chicken breast with peppers, onions, mushrooms, homemade pico de gallo, avocado, ranch dressing, lettuce and pepper jack cheese wrapped in a soft tortilla

\$11

Burgers

(Served with seasoned steakhouse fries and a kosher pickle)

All American Burger

Half pound Black Angus burger with lettuce, tomato and onion with your choice of cheese on a toasted brioche bun

\$12

Capitol Burger

Half pound Black Angus burger topped with applewood smoked bacon, barbeque sauce, fried egg, pepper jack cheese and homemade pico de gallo served on a toasted brioche bun

\$13

Bacon Blue Burger

Half pound Black Angus burger topped with apple wood smoked bacon, creamy maytag bleu cheese, lettuce and tomato on a toasted brioche bun

\$13

Sliders

Mini sandwiches

Angus burger and cheddar

Chicken parmesan

Angus burger, guacamole and fresh Pico de Gallo

\$3 each

“Create your own Pizza”

12” Hand tossed thin crust pizza with zesty marinara sauce and three shredded cheeses

\$11

Add pepperoni, sausage or mushrooms

\$12

Happy Hour Monday-Sunday 5-8pm featuring half priced appetizers and discounted drinks

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Daily Drink "Line-Up"

Monday Madness

16oz Domestic Drafts \$3.25

55c Wings

Fried pickle basket \$6

12" two topping pizza \$8

Tuesday

Stella Artois bottles \$4.00 all day

Specialty Martini's \$6.75

Wine Wednesday

Glass of any House wine only \$5.50

LaTerre Chardonnay, Merlot, White Zinfandel or Cabernet

Thirsty Thursday

"5-4-18" Buckets of Domestic bottled beer

\$2 Sliders

6 Loaded Potato Skins \$5

Fiesta Friday

Corona & Amstel Lights bottles \$4

House Margaritas \$5.75

Saturday

22oz Import drafts \$6

22oz Domestic drafts \$4

55c Wings all day

1/2 priced Nachos

Sunday

16oz Import drafts \$4.25

16oz Domestic drafts \$3.25

55c Wings all day

1/2 priced chicken and cheese rolls

Happy Hour, Monday - Sunday from 5pm-8pm
Half priced appetizers and \$1.00 off ALL
Premium well drinks, domestic bottled beer, house wine
and all draft beer.

Bottled Beer

Amstel Light, Bass, Budweiser, Bud Light,
Bud American Ale, Coors Light, Corona, Corona Light,
Guinness, Heineken, Heineken Light Killians Red, Labatt Blue,
Michelob Ultra, Miller Lite, New Castle, Red Stripe,
Sam Adams Lager, Sam Adams Light, Stella Artois

Draft Beer

Bass, Bud Light, Great Lakes Seasonal, Guinness,
Heineken, Hoegaarden, Miller Lite
Sam Adams Seasonal, Stella Artois

*Please also join us in our Dining Room
Every Friday night we feature our "Legendary"
Seafood & Prime Rib Buffet
5pm-10pm*

*Every Saturday Night featuring our
"Italian Buffet"
5pm-10pm*

*Every Sunday we feature an amazing
Sunday in the "Midwest" Buffet
9am-2pm*

“Martini and Cocktail Madness”

10 Cane Mojito

10 Cane rum, lime juice and fresh mint leaves
shaken and served on the rocks

Keylime Martini

Brought to you by Steve

Ciroc vodka, lime juice and heavy cream shaken
with fresh limes and served up with a sugar rim

Badabing

Brought to you by Nick

Bombay Sapphire gin, Compari, Galliano and simple
syrup shaken with muddled oranges and cherries,
served on the rocks with an orange

Absolutly Amazing

Created by “Bob”

Skyy Raspberry and Pama shaken with grenadine, sprite and sour mix.
Garnished with a twist of orange.
(served either up or on the rocks)

Blue Heaven Martini

Created by “Nick”

Skyy Grape Vodka, DeKuyper Triple Sec, DeKuyper Blue Curacao,
cranberry juice and a splash of sprite shaken and served up.

Passion Rita

Created by “Dathan”

Sauza Gold Tequila and Skyy passion Fruit Vodka with pineapple
juice and sour mix.
(Served frozen or on the rocks)

Sun Kissed

Brought to you from “Stephanie Cashdollar”

Bacardi Limon & vanilla vodka shaken with sour mix and lime
juice. Served up with a sugar rim and a lemon