

# **SPECIALTY DRINKS**

#### Rocco's Rum Punch

Coconut Rum, Blue Curacao, Pineapple Juice, Sour Mix

## **Captain Bahama Mama**

Captain Morgan, Malibu, Banana Liqueur, Orange & Pineapple Juice

## **Blue Angel**

Raspberry Vodka, Sour Apple, Blue Curacao, Sour Mix

#### Mai Tai

Light and Dark Rum, Amaretto, Grand Marnier, Pineapple Juice, Myers, Sour Splash

# **MARGARITA OR DAIQUIRIS**

Pina Colada Banana

Strawberry Blue Raspberry

Mango Margarita

**DRAFT BEERS** 

**Domestic Beer** 

**IPA & Seasonal Beer** 

# **KIDS DRINKS**

## **Ocean Blue**

Sprite, Hawaiian Punch, Pineapple Juice and Swedish Fish
Shirley Temple
Sprite, Grenadine Syrup, and Cherry
Flavored Frozen Smoothies
Assorted Flavors



### HANDCRAFTED BURGERS

### Classic Bacon Cheeseburger

All beef patty topped with two slices of American Cheese and two strips of Applewood smoked bacon. Served with lettuce, tomato, onion and pickles on a Brioche Bun.

# Whiskey Bacon Burger

All Beef patty topped with two slices of Pepper Jack cheese, crispy onions, two strips of Applewood smoked bacon and Fireball Whiskey-infused steak sauce. Served with lettuce, tomato, onion and pickles on a Brioche bun.

# **Quesadilla Burgers**

Part burger, part quesadilla, all taste. Original creation comes piled high with two slices of Pepper Jack cheese, our signature Mexi-ranch sauce, crispy Applewood smoked bacon, house-made pico de gallo and shredded lettuce in a crisp, warm, cheddar quesadilla.

Classic Cheeseburgers

**Classic Burger** 

#### **SANDWICHES & MORE**

#### Clubhouse Grille

Sliced ham and turkey, Cheddar, Swiss, two strips of bacon. Lettuce, tomato, mayo and honey BBQ sauce on toasted Potato bread.

### Chicken Fajita Rollup

Juicy chipotle chicken with lettuce, a blend of Cheddar cheeses and house made pico de gallo wrapped in a tortilla with our Mexi-ranch dipping sauce.

#### **Chicken Tenders Platter**

Crispy breaded chicken tenders are a grill and bar classic. Served with honey Dijon mustard, signature coleslaw, and fries.

#### **SALADS**

#### **Grilled Chicken Caesar Salad**

Crisp romaine tossed in garlic Caesar dressing, topped with grilled chicken, croutons, and shaved Parmesan.

# **Oriental Chicken Salad**

Crispy breaded chicken tenders top a bed of fresh Asian greens, rice noodles and almonds tossed in our Oriental vinaigrette.

\$1.50 Food Handling Fee Per Person

April 2024



#### **APPETIZERS**

#### The Classic Combo

All the classic appetizers you love to include
Boneless Wings, Spinach & Artichoke Dip, Chicken Quesadilla and
Mozzarella Sticks.

## **Double Crunch Bone-in Wings**

Twice battered and fried, this crisp outside, tender inside wings are tossed in your choice of sauce. Served with Bleu cheese or house made ranch dressing with real buttermilk.

### **Boneless Wings**

Crispy breaded pieces of tender boneless chicken tossed in your choice of sauce.

Choice of sauce:
Classic Buffalo sauce
Extra hot Buffalo sauce
Honey BBQ sauce
Sweet Asian chile sauce
Garlic Parmesan sauce
Honey Peppersauce

#### Mozzarella Sticks

Crispy outside with melty Mozzarella inside, this favorite is served with marinara sauce.

### **Chicken Wonton Tacos**

A deliciously different way to taco. Tangy grilled chicken, sweet Asian chile sauce and dumpling sauce stuffed into crispy wonton shells topped with our signature coleslaw and cilantro.

## **Chicken Quesadillas**

Warm, grilled tortillas are loaded with chipotle lime chicken, house-made pico de gallo and a blend of melted Cheddar cheeses. Served with our chipotle lime salsa and sour cream.

#### Brew Pub Pretzels & Beer Cheese Dip

Soft, Bavarian-style pretzel sticks are ready to dip in a Blue Moon white Cheddar beer cheese and honey Dijon mustard.

#### **Basket of Fries**

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