





# Appetizers

### Spinach Artichoke Dip

Simmering spinach, artichoke and cheese dip. Served with tortilla chips \$12

### **Smokehouse Nachos**

A mound of chips with pulled pork, queso, black beans, fresh jalapeños, pico de gallo, BBQ sauce, and topped with onion crisps \$14 | Substitute chicken + \$2

### Three Cheese Chicken Quesadilla

Flour tortilla filled with cheddar, mozzarella and jack cheeses, seasoned grilled chicken, with homemade salsa and sour cream Chicken \$13 | Cheese \$11 | Grilled Shrimp \$15

### Buffalo Ghicken Dip

Made in house! Served with tortilla chips \$13

### 

All house-made! Spinach artichoke fondue, black bean dip, and cheese dip Served with tortilla chips \$20

### **Basket of Hand Cut Fries**

House made fries *\$7* Get em' loaded for *\$2.50* additional

### **Basket of Sweet Fries**

Sweet potato fries *\$9* Get em' loaded for *\$2.50* additional

### Hand-Breaded Mozzarella Sticks

Served with marinara \$10

### **Oven Baked Bavarian Pretzels**

Served with cheese sauce and southern mustard \$11

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# **Appetizers**

### House Made Potato Skins

Covered in BBQ shredded pork, cheese and scallions. Served with sour cream \$11 Substitute Bacon \$12 | Buffalo Chicken Style \$13 | Additional sour cream \$1.00

### **Mushroom Basket**

Deep fried mushrooms. Served with ranch \$9

#### **Black Bean Deluxe**

House-made black bean dip, cheddar cheese, jalapeños, and fresh pico de gallo Served with tortilla chips \$10

### Fried Dills

Served with southern mustard sauce \$11



**Dressing** Balsamic Vinaigrette • Ranch • Bleu Cheese • Honey Mustard

### **Big House Salad**

Mixed greens, diced tomatoes, cucumbers, cheddar cheese, red onion, mushrooms, and house-made croutons \$11

#### **Caesar Salad**

Romaine lettuce topped with parmesan cheese and croutons \$11

#### Salad Toppers

Grilled, Blackened or Fried Chicken \$6 Grilled, Blackened or Fried Shrimp \$7 Grilled Salmon \$8 Bacon Bits \$2

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# **Burgers & Sandwiches**

Sandwiches served w/ Fries | Substitute Sweet Potato Fries \$2 | Loaded Fries \$2.50

### Bleu Cheese & Bacon Burger

Choice sirloin burger topped with bleu cheese sauce and applewood smoked bacon Served with lettuce, tomato, and onion crisps \$15 Make it a double for \$4 morel

### **Grilled Shrimp BET**

*Lettuce, tomato, applewood smoked bacon, chipotle remoulade on Texas Toast \$15* 

### **Comedy Club**

The amazing triple-decker! Ham, smoked turkey, applewood smoked bacon, lettuce, tomato and avocado mayo. Smothered in jack and cheddar cheese, served on Texas Toast \$15

### Porky's Revenge

House-made pulled pork piled up with applewood smoked bacon, ham, choice of house BBQ or blueberry habañero BBQ, jalapeño coleslaw, and onion straws \$16

### **Buffalo Chicken Sandwich**

Chicken breast fried or grilled, tossed in buffalo sauce. Topped with bleu cheese sauce, lettuce and tomato \$16

## Entrees -

Add side salad or Caesar for \$4

### **Chicken Tender Platter**

All-natural white meat, golden and crispy. Served with ranch, BBQ sauce and fries Try it Buffalo-Style! \$18

### Wing Basket

Meaty wings tossed in BBQ, Blueberry Habañero, Hot sauce or try them naked. Served with ranch and Fries \$19 | Try Them Boneless.

### **Chicken 3 Ways**

Tenders, wings and boneless wings with your choice of BBQ, blueberry habañero, or buffalo \$22

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# **Entrees**

Add side salad or Caesar for \$4

### Hand-Breaded Shrimp Platter

Served with traditional cocktail sauce, fries, and house-made coleslaw \$19 Buffalo style with bleu cheese + \$2

### **Spiced Pulled Pork Platter**

Choice of house BBQ sauce or blueberry habañero smothered pulled pork on top of Texas toast. Served with chef's choice of sides \$17

### **Blackened Salmon**

Fresh salmon pan-seared with house seasoning and topped with mango salsa Served with chef's choice of sides \$22 | Substitute grilled chicken \$18

# **Finale** '

### Funnel Cake Fries \$10

Large basket of flaky, golden brown funnel cake fries topped with powdered & cinnamon sugar | Make it a Sundael \$13

### NY Gheesecake \$8

Topped with caramel & chocolate sauce

### Ultimate Brownie \$10

Made with Ghirardelli chocolate topped with whipped cream, caramel & chocolate Served with vanilla bean ice cream

## Beverages

**Coke** \$4 **Diet Coke** \$4 **Sprite** \$4 HI-G Pink Lemonade \$4 Root Beer \$4 Mellow Yellow \$4

**Ginger Ale** \$4 **Pibb Xtra** \$4

Bottomless Soda All Night with Souvenir Glass! \$8

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# **Specialty Drinks**

\$13 - Served with Souvenir Glass. Ask About Upgrading to Top Shelf for Additional! **Funny Bone Long Island** Rum, Gin, Vodka, Tequlia, Triple Sec, Sour & Coke **Georgia Peach** Long Island with a peachy twist - Peach Schnapps, Orange Juice & Cranberry **Loosened Tile** Apricot Brandy, Banana Liqueur, Coconut Rum, Orange Juice & Grenadine **Open Mic** Southern Comfort, Vodka, Amaretto, Triple Sec & Pineapple Juice **Rubber Ghitcken** Coconut Rum, Light Rum, Blue Curacao, Pineapple Juice & Sour **Tap Shoes** Vodka, Melon Liqueur, Pineapple Juice & Orange Juice

## Frozen Drinks

*\$*15 - Served with Souvenir Glass! Add Test Tube Shot + *\$*5

**Dreamsicle** Vanilla Vodka & Orange Flavor

Palm Beacher Amaretto & Orange Flavor

**Strawberry Shortcake** Cake Vodka, Strawberry Flavor & Whipped Cream

Frozen Margarita

Flavors - Banana • Blue Raspberry • Lime • Orange • Pina Colada • Rum Runner • Strawberry

**Frozen Dalguiri** Flavors - Banana • Blue Raspberry • Lime • Orange • Pina Colada • Rum Runner • Strawberry

**Angry Orchard** \$8 Rhinegheist \$9

**Yuenalina** \$7 **Blue Moon** \$8 Mad Tree PsychOPathy \$9 Askabout our rotating tap!

## **Domestics**

**Budweiser** Bottle \$6 • Bucket \$34 Bud Light Bottle \$6 • Bucket \$34 **Coors Light** Bottle \$6 • Bucket \$34 Miller Lite Bottle \$6 • Bucket \$34 Michelob Ultra Bottle \$6 • Bucket \$34 **Opouls** Bottle \$6 • Bucket \$34

### **Premium**

**Corona** Bottle \$8 • Bucket \$46 **Rhinegheist** Can \$8 • Bucket \$46 Hard Selfzer Can \$8 • Bucket \$46 Stella Artois Bottle \$8 • Bucket \$46 Fat The Bottle \$8 • Bucket \$46 **Heineken** Bottle \$8 • Bucket \$46 **Guinness** 16oz. Bottle \$8 • Bucket \$46

## Wine & Bubbly

### **House Wine**

\$9 Glass • \$36 Bottle

Rad

Cabernet Sauvignon • Merlot • Pinot Noir

White

Chardonnay • Pinot Grigio • Riesling • Moscato

#### Blush

White Zinfandel

# Favorites •

**3 Mile Island** Vodka, Rum, Gin, Tequila, Melon Liquor, Sour, & Sprite \$13 Alabama Slammer Southern Comfort, Amaretto, Sloe Gin & Orange Juice \$12 Funny Bone Margarita Our Famous House Margarita on the Rocks \$13 Sexon the Blacktop Refeshing Mix of Hennessy, Peach Schnapps, Orange & Cranberry Juice \$15 Grateful Dead Long Island w/ Razzmatazz, Sour & Sprite \$13 Tropical Punch Refreshing mix of Coconut, Pineapple, Mango Ciroc with OJ & Pinapple Juice \$15 Groudho Vodka, Peach Schnapps, Orange Juice & Cranberry Juice \$12 Lemon Grush Citrus Vodka, Triple Sec, Sour & Sprite \$12 **Passionate Kiss** Malibu Passion Fruit Rum, Orange Juice & Cranberry Juice \$12 **Moscow Mule** Vodka, Lime Juice, Ginger Beer \$12 (Ask about upgrading to top shelf!) **Slippery Banana** Malibu Coconut Rum, Banana Rum & Pineapple Juice \$12 Funny Bone Sangria Your choice of Red or White Wine, E&J Brandy, Simple Syrup, Seltzer Water & Mixed Fruit \$15 Askyourserverabout flavor upgrades

# Martinis

\$12 - Ask About Upgrading to Top Shelf!

### Bernie Mactini

Coconut Rum, Hypnotiq & Pineapple Juice

### **Classic Martini**

Vodka or Gin

### Dutch Apple Martini

Citrus Vodka, Sour Apple Pucker & Sour

### Grape Cosmo

Grape Vodka, Triple Sec, Blue Curacao, Cranberry Juice & Lime Juice

### Just Peachy

Vodka, Peach Schnapps, Triple Sec, Orange Juice & Grenadine