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STEAKS + SPORTS



APPETIZERS

Classic or Boneless Chicken Wings

15/28

Hot, Mild, Sweet Chili, Gochujang or Garlic Parmesan, Blue Cheese Dip, Celery

Spinach & Artichoke Dip	14
Monterey Jack Cheese, House-Made Warm Tortilla Chips, Salsa, Sour Cream	
Tex-Mex Egg Rolls	14
Chipotle Dip, Sour Cream, Salsa	
Blackened Steak Tips	29
Beef Tenderloin, BBQ Sauce	
Fried Calamari	16
Rings & Tentacles, Lightly Breaded, Marinara Sauce, Sliced Peppers	
Shrimp Cocktail	17
Large Gulf Shrimp, Spicy Cocktail, Mustard Sauce	
French Onion Soup	11
Caramelized Onions, Gruyère, Parmesan	
Firecracker Shrimp	16
Lightly Breaded and Tossed with Sweet Chili Sauce	
Chef's Daily Soup	8
Freshly Baked Bread	3
Baked Nachos	11
Tortillas, Beans, Jalapenos, Cheese, Tomato	
Korean Tuna Poke	17
Gochujang, sesame seeds, crispy wontons	
Flat Breads	12
Choose Pepperoni, Mushroom Pesto or Margherita	

SANDWICHES

Sandwiches include your choice of French Fries, Coleslaw, Smashed Potatoes or Seasonal Vegetables.

Mahi Sandwich	16
Grilled Filet, Tartar Sauce, Brioche Style Bun	
Steak Sandwich	24
Char-Grilled Steak, Gruyère Cheese, Garlic-Herb Mayo, Charred Red Onions, Toasted Baguette	
BBQ Pulled Pork Sandwich	13
Mojo Marinated Roast Pork & Onions, BBQ Sauce, Brioche Style Bun	
Chicken Sandwich	14
Grilled Chicken, Jack Cheese, Red Onion, Tomato, Chipotle Mayo, Brioche Style Bun	
Crispy Chicken Sandwich	15
Tortilla Crusted Chicken, Jack Cheese, Red Onion, Tomato, Chipotle Mayo, Brioche Style Bun	
Club Sandwich	13
Hoagie Roll with Baked Ham, Maple-Glazed Turkey, Smoked Bacon, Cheddar Cheese, Mustard-Mayo, Lettuce, Tomato	

SALADS

The Wedge	11
Crisp Iceberg Wedge, Crumbled Blue Cheese, Bacon, Tomatoes, Red Onion, Blue Cheese Dressing	
Today's Soup & Salad	13
Chef's Daily Soup with a House or Caesar Salad	
Caesar Salad	9
Crisp Romaine, Parmesan, Croutons, Caesar Dressing Add Grilled Chicken 18 Sirloin Steak 24 Ahi Tuna 19	
Chop-Chop Salad	16
Tossed Grilled Chicken, Avocado, Bacon, Blue Cheese, Tomatoes, Egg, Red Onion, Crisp Greens	
Ahi Tuna Salad	20
Seared Tuna, Mixed Greens, Carrots, Peppers, Red & Green Onions, Mandarin Oranges, Toasted Almonds, Sesame-Ginger Dressing with Grilled Chicken 18	
Southwest Chicken Salad	16
Mixed Greens, Grilled Chicken, Bacon, Corn, Tomato, Jack Cheese, Green Onions, Cilantro, Honey-Lime Vinaigrette	

*Eating raw or partially cooked seafood, shellfish, oysters or meat have the potential to cause illness in certain people. Selected menu items may commonly be served at less than fully cooked temperatures, but we would be happy to prepare them to any degree of doneness that you might prefer.

ENTRÉES

Grilled Salmon	28
Lemon Caper Sauce and Choice of Two Sides	
Mahi-Mahi	26
Blackened or Grilled and Choice of Two Sides	
Cuban Roast Pork	19
Mojo Marinated Pork, Sweet Plantains, Rice, Black Beans	
Penne Pasta	Shrimp 22 Chicken 19
Mushrooms, Sun-Dried Tomatoes, Spinach, Parmesan Cheese, White Wine Sauce	
Grandma's Meatloaf	23
All Beef Black Angus, Mushroom-Brown Sauce, Potatoes, Seasonal Vegetables	
BBQ Ribs	Half Rack 19 Full Rack 35
French Fries, Coleslaw, BBQ Sauce	
Chicken Parmesan	19
Crispy Chicken, Marinara, Mozzarella, Penne Pasta	
Seafood Scampi	28
Mussels, Clams, Shrimp, Garlic, Butter, White Wine Broth	

STEAKS

Our Steaks are aged, grilled to your liking & finished with fresh Herbed Butter, Roasted Garlic & Two Sides

Filet Mignon, 6 oz	39
Rib Eye, 14 oz	46
Chimichurri Steak	34
Black Angus Sirloin Steak, Chimichurri Sauce, Black Beans, Rice	

BURGERS

Our half pound burgers are made from a custom blend of Black Angus, Chuck, Short Rib and Brisket. Always fresh, never frozen. Served on a Brioche-Style Bun with your choice of French Fries, Coleslaw, Smashed Potatoes or Seasonal Vegetables

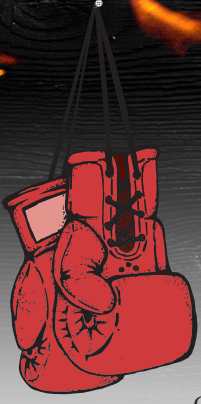
Cheese Burger	16
American Cheese, Lettuce, Tomato, Pickle	
BBQ Burger	17
Bacon, Cheddar Cheese, BBQ Sauce	
California Burger	17
Sliced Avocado, Monterey Jack Cheese, Lettuce, Tomato, Red Onion & Pickle	
Beyond Burger	15
Plant-Based Patty, Roasted Red Peppers, Goat Cheese, Lettuce, Tomato & Pickle, Whole Grain Roll	
Mushroom Swiss Burger	17
Sautéed Mushrooms, Swiss Cheese, Garlic-Herb Mayo	

SIDES

French Fries	5
Sweet Potato Fries	6
Black Beans & Rice	4
Sautéed Mushrooms & Onions	5
Jumbo Loaded Baked Potato	6
Coleslaw	4
Smashed Potatoes	5
Seasonal Vegetable	5
House or Caesar Salad	6

DESSERTS

White Chocolate Bread Pudding	7
Warm Brownie Fudge Sundae	9
Ice Cream	6
Chocolate Lava Cake	9
Crème Brûlée	9
Key Lime Pie	7
New York Cheesecake	7
Oreo Banana Split	14
Milkshakes	7
Chocolate, Vanilla, Oreo	



WINES

Corkage fee is \$20 per bottle for wines not on our current list.

SPARKLING

Veuve Cliquot, Yellow Label, Ponsardin, FR	125	--
Chandon, Rose, Napa, CA	60	16
Mionetto Prosecco, IT	42	12

WHITES

Moscato D' Asti, Bartenura, IT	48	13
Riesling, Chateau Ste Michelle, Columbia Valley, WA	38	11
Sauvignon Blanc, Kim Crawford, Marlborough, NZ	48	13
White Zinfandel, Sutter Home, CA	30	9
Chardonnay, Kendall Jackson, CA	46	12
Pinot Grigio, Banfi La Rime	38	10

REDS

Cabernet, Louis Martini, Sonoma, CA	54	15
Cabernet, Daou, Paso Robles, Central Coast, CA	58	17
Malbec, L'ayer Cake, Mendoza, AR	54	14
Merlot, Rodney Strong, Sonoma, CA	46	12
Pinot Noir, Meomi, Sonoma, CA	50	14
Red Blend, Conundrum, CA	58	17

FEATURED WINE

California Wines of Robert Mondavi Vineyards
Cabernet, Chardonnay, Merlot & Pinot Grigio32 | 9



BEERS

Ask your server about our rotating specialty 'craft drafts'

DRAFT

Constant Taps 16 oz 23 oz		
Bud Light	6.5	8.5
Miller Lite	6.5	8.5
Yuengling	6.5	8.5
Michelob Ultra	6.5	8.5
Blue Moon	8.5	10
Stella Artois	8.5	10
Corona	8.5	10
Funky Buddha Hop Gun IPA	8.5	10
Modelo	8.5	10
Heineken.....	8.5	10

Seasonal Taps 16 oz | 23 oz

Sam Adams	8.5	10
Cigar City	8.5	10

Seasonal Local Craft Beers Available, Please Ask Your Server



LIQUORS

SCOTCH

Chivas,12 Year	14
Glenlivet, 12 Year, Speyside	16
Balvenie, 12 Year, Doublewood	21
Laphroig, 10 Year, Islay	15
Macallan, 12 Year, Speyside	19
Johnnie Walker Black Label	15
Johnnie Walker Blue Label	38

BOURBON & WHISKEY

Crown Royal	13
Gentlemen Jack	14
Jack Daniel's Single Barrel	14
Basil Hayden's Whiskey or Rye	16
Woodford Reserve	14
Maker's Mark	14
Jameson	14

COCKTAILS



SIGNATURE MULES

Irish Mule	15
Jameson Irish Whiskey, Ginger Beer, Fresh Lime Juice	
Kentucky Mules	15
Bulliet Rye, Ginger Beer, Fresh Lime Juice	
American Mule	15
Woodford Reserve, Ginger Beer, Fresh Lime Juice	
Moscow Mule	15
Belvedere Vodka, Ginger Beer, Fresh Lime Juice	

MARGARITAS

Jalapeno Margarita	16
1800 Tequila, Triple Sec, Fresh Jalapenos, Fresh-made Lime Sour	
Top Shelf Margarita	16
CasaAmigos Tequila, Cointreau, Fresh Lime Sour, Float Gran Marnier	
Mango Margarita	15
1800 Tequila, Triple Sec, Mango Puree, Fresh-made Lime Sour	
Blood Orange Margarita	16
1800 Tequila, Blood Orange Liquor, Triple Sec, Fresh-made Lime Sour	

MOJITOS

Mango Mojito	15
Cruzan Mango Rum, Simple Syrup, Mango Puree, Club Soda, Mint	
Orange Lychee Mojito	15
Bacardi Rum, Soho Lychee, Orange Juice, Lime Juice, Mint	
Apple Flower Mojito	15
Bacardi Rum, St. Germain Elder Flower, Apple Juice, Lime Juice, Mint	

SIGNATURE

New York Sour	17
Woodford Reserve, Fresh Lemon, Lime Sour, Simple Syrup, Egg Whites, Merlot	
Lemon Drop Martini	14
Absolut Citron, Fresh Lemon, Lime Mix	

LONG ISLAND

Concierge long island	13
Concierge Vodka, Concierge Gin, Concierge Gold Rum, Concierge Tequila, Fresh Sour Mix	
Raspberry Long Island	13
Raspberry Liquor	
Green Long Island	13
Midori	
Blue Long Island	13
Blue Curaco	
Blood Orange Long Island	13
Blood Orange Liquor	

