

appetizers

Teriyaki Encrusted Ahi Tuna

Hand sliced, lightly pan seared encrusted in a teriyaki ginger seasoning served rare over seaweed salad and drizzled with a pleasing Cusabi drizzle 9.99*

Roadhouse Sliders

Mini cheeseburgers made with Certified Angus Beef® served with grilled onions and pickles 8.99

Boneless Buffalo Bites

Hot and tangy buffalo-style white chicken breast chunks with a cool bleu cheese dip to extinguish the blaze 8.99

Cap’n Chicken Strips

Feel like a kid again; fresh chicken tenderloins tossed in a Cap’n Crunch breading lightly fried and served with a buttermilk ranch dressing 8.99

Red Hook® ESB Ale

Battered Shrimp

Our gulf jumbo shrimp dipped in micro-brewed Red Hook® batter and golden fried delivers a rich and unique taste. Served with an Ancho Chipotle dip 8.99

MozzaMia! Mozzarella Triangles

Delicately fried breaded triangles stuffed with Italian cheeses and served with a warm marinara 7.99

Mesquite Chicken

Quesadilla Rolls

Spicy grilled chicken, jack cheese, and seasonings rolled in a crispy fried tortilla and served with fresh salsa 7.99

Spinach & Artichoke Dip

A generous serving of a creamy house favorite served with crispy Stacy’s® Pita Chips and drizzled with balsamic glaze 7.99

Fried Calamari

Tender, sweet calamari rings breaded and lightly fried to golden brown and tossed with banana pepper rings and our house tomato olive salsa 8.99

Crab and Brie Baby Potato Skins

Fresh lump crabmeat and creamy brie cheese served over our bite size baked spuds 8.99

House Fried Chips

Homemade natural potato chips seasoned with an Australian rub and served with a side of creamy cheese spread 6.99

Fried Gnocchi

Delicately fried potato dumplings on a bed of arugula served with warm marinara and garnished with imported parmesan cheese 7.99

sharing platters

Appetizer Sampler Bento Box

Perfect for sharing! This dish comes with an assortment of our most popular appetizers including Boneless Buffalo Bites, Mini Potato Skins, MozzaMia! Mozzarella Triangles and Mesquite Chicken Quesadilla Rolls 12.99

Mini Slider Sampler

Choose any six of our mini slider sandwiches. Select from mini Certified Angus Beef® burgers, Chicken Parmesan sliders, Mini Nathan’s Famous® Hot Dogs or Pulled Pork sliders. Mix & Match ‘em for 12.99

signature salads

Baby Spinach & Strawberry Salad

Served with goat cheese, candied walnuts and balsamic vinaigrette dressing 7.99
Add grilled chicken, shrimp or salmon for \$2

Caesar Salad

Crisp Romaine lettuce, croutons, fresh parmesan and rich Caesar Dressing 6.99
Add grilled chicken, shrimp or salmon for \$2

Salmon Cucumber Salad

Grilled wild Alaskan salmon served over tangy cucumber and onion salad with Cusabi dressing 8.99

Caprese Salad

Fresh sliced mozzarella, vine-ripened tomatoes and red roasted peppers accompanied by a basil pesto, balsamic glaze and extra virgin olive oil 7.99

paninis and wraps

Our Paninis are grilled on Italian bread brushed with garlic herb butter. Each of our delicious sandwiches are served with homemade natural potato chips.

Italiano Chicken Panini

Marinated grilled chicken tenderloins with roasted red pepper, baby spinach, sliced provolone and garlic cheese spread 8.99

Cubano Panini

Our version of the Miami favorite; slow roasted golden pork, Italian ham, Swiss cheese, pickles and mustard 8.99

Tuscany Panini

Italian prosciutto, vine-ripened tomatoes, arugula and crumbled goat cheese, finished with a balsamic glaze 8.99

Roma Panini

Baby arugula, vine-ripened tomatoes, fresh mozzarella, finished with a basil pesto and balsamic glaze 8.99

The Old School Griller

Creamy Peanut Butter, sliced bananas, and Nutella® hazelnut chocolate combine fun with fond memories 7.99

Philly Bomb Steak Wrap

Sliced Certified Angus Beef® Philly steak with Provolone cheese smothered with grilled onions and mushrooms with a tangy Ancho Chipotle sauce 8.99

Chicken Caesar Wrap

Our classic Caesar salad with grilled chicken tenderloins wrapped in a white tortilla 8.99

*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Food Allergies? Please speak with a server or manager to assist you.



burgers^{*}

All of our burgers are made with a half-pound^ of fresh Certified Angus Beef® and served with a choice of seasoned fries or hand cut potato chips and a fried pickle.

Showcase Signature Burger

Served with crispy bacon and cheddar jack cheese lightly drizzled with tangy barbecue sauce and creamy ranch 9.99

Half Pound^ Burger

On a fresh-baked artisan roll. Cheese it up if you wish ... 8.99

Smokehouse Texas Burger

Tastes as big as the state of Texas; our half pound^ beef burger stacked with smoked BBQ pulled pork, roasted onions and Swiss cheese 9.99

Veggie Burger

This grilled veggie patty is topped with baby arugula and fresh salsa and served with carrot sticks and ranch dip 8.99

Buffalo Bleu Burger

Topped with spicy buffalo wing sauce and bleu cheese served with carrots and celery sticks 9.49

^Weight before cooking.

personal pizzas

Fresca

Famous Famiglia pizza sauce with sliced Roma tomatoes, fresh mozzarella slices and fresh basil chiffonade 8.49
Add Pepperoni \$1.

Chicken Parmesan

Famous Famiglia pizza sauce with chunks of breaded chicken cutlet, sliced Roma tomatoes and mozzarella cheese 9.49

Philly Steak Pizza

Certified Angus Beef® Philly Steak, provolone cheese, grilled onions and seasoned mushrooms top this pie 9.49

Hawaiian Delight

Ham slices and sweet pineapple chunks with Famiglia pizza sauce and mozzarella cheese 8.99

BBQ Chicken Pizza

Tender chunks of grilled chicken breast, crispy bacon, BBQ sauce and mozzarella cheese topped with a sprinkling of Monterey Jack 9.49

chef’s specialties

Premium Crab Cakes

Pan seared lump crab cakes served with a bed of arugula and topped with a corn salsa and a classic aioli 10.99

Stuffed Salmon Pinwheel

Crab and spinach pinwheeled in an Atlantic salmon fillet topped with a lemon butter sauce and accompanied by broccolini and Toscano orzo 10.99

Chicken Cordon Bleu Petites

Tender chicken petites stuffed with ham and Swiss cheese lightly breaded. Served with arugula and wild mushroom grain 10.99

Sugar Cane Shrimp Skewers

Tender grilled gulf shrimp on sugar cane skewers served on a bed of Toscano orzo and laced with a roasted red pepper sauce 10.99

Cranberry Chicken Roulade

Cranberry and sage stuffing pinwheeled in a chicken breast topped with a pan gravy and accompanied by baby spinach and sweet potato fries 10.99

Bourbon Steak Tips

Bourbon-grilled sirloin steak tips served with wild mushroom grain and broccolini 10.99

desserts

Dulce de Leche

Brownie Sundae

A rich fudge topped brownie topped with vanilla ice cream and a rich dulce de leche caramel combination 6.99

Tollhouse Cookie Pie Sundae

Combines the classic flavors of warm chocolate chip cookies with an indulgent Ben & Jerry’s® Hot Fudge Sundae. It’s a collision of fun served in a martini glass 6.99

White Chocolate

Macadamia Cheesecake

A white chocolate cheesecake is loaded with macadamia nuts, then topped with a sumptuous white chocolate mousse and chopped macadamia nuts in a graham cracker crust 5.99

Turtle Cheesecake

New York style cheesecake rests on a thick layer of dark fudge, covered with silky caramel sauce, garnished with chopped pecans and placed in a graham cracker crust 5.99

Lemon Berry Dream Cake

Two layers of moist crumb cake with cranberries, blueberries and cinnamon streusel filled with fruit and a lemon Mascarpone cream 5.99

Triple Chocolate Fudge Cake

Two layers of moist chocolate cake are filled with dense chocolate mousse, topped with chocolate cake crumbles and fudge curls 5.99

signature cocktails

World Class Mojitos

Try these world-class Mojitos featuring Bacardi Rum and fresh fruits with muddled mint. Personalize your Mojito by choosing your flavor: Raspberry, Peach, Strawberry, Mango or Classic 9.50

Signature French Pear Mojito

Indulge in this Premium Mojito made with Courvoisier Cognac, Wild Berries and Desert Pear muddled with lime and mint. A true reward... 12.00

Mango Maureen

Tango with this frozen daiquiri made with fresh mango and a rich mango sorbet blended with Bacardi Rum and garnished with a fresh strawberry and a dab of fresh whipped cream 9.50

Jeremiah Peach Tea Lemonade

Jeremiah Weed Country Peach Sweet Tea Vodka and Tropicana Lemonade. Simply Refreshing! 9.50

Cookie Dough Martini

Treat yourself to this spectacular concoction featuring Bailey’s, Frangelico Hazelnut and Godiva White Chocolate Liqueurs blended with Bailey’s Irish Cream and garnished with a fresh-baked, hand-dipped Chocolate-covered Chocolate Chip Cookie. **ingredients contain nuts* 12.00

Black Cherry Martini

Featuring Van Gogh Black Cherry Vodka and Stirrings pomegranate. Served with a hand-dipped chocolate covered cherry 9.50

Spherical Grape’tini

Enjoy this trendy martini made from Three Olives Grape Vodka and white cranberry juice. Watch as the grape flavored ice sphere melts away and creates a wonderful array to both your eyes and mouth 9.50

Pineapple Passion

Delight in this martini in a sugar-rimmed glass featuring Belvedere Vodka, passion fruit and a fresh pineapple wedge 9.50

wine selections

Vivid Whites		
Chardonnay, Trinchero, Santa Barbara	Glass	Bottle
Chardonnay, Hess Monterey, California	8.00	31.00
Pinot Grigio, Montevina, California	8.50	33.00
Pinot Grigio, Lagaria, Trentino Italy	7.50	29.00
Sauvignon Blanc, Oyster Bay, New Zealand	8.50	33.00
White Zinfandel, Sutter Home, California	7.50	29.00
	6.50	25.00

Robust Reds

Cabernet Sauvignon, Trinchero, Lake County	8.00	31.00
Cabernet Sauvignon, Liberty School, Paso Robles	8.50	33.00
Merlot, Trinchero Family, Monterey	8.00	31.00
Merlot, Casa Lapostolle, Chile	8.50	33.00
Chianti, Toscolo, Italy	7.50	29.00
Pinot Noir, Rosemount, Hunter Valley	8.50	33.00
Rioja, Marques de Caceres, Spain	9.00	35.00
Zinfandel, Ravenswood, Napa County	7.00	27.00
Shiraz Blend, Penfolds "Thomas Hyland", Australia	9.00	35.00

Brilliant Bubbly

Freixenet Cordon Negro Brut, Spain	8.00	
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Raspberry Sangria

Enjoy a glass of our house recipe infused with fresh raspberries, apples, oranges and cranberry juice 9.50

Raspberry Cosmo

Raspberry provides a sensual twist on this classic cocktail. With every sip you will taste the sweet Cran-Raspberry flavored sugar that coats the rim of the cocktail 9.50

Strawberry Pop’n Martini

Fun, Fun, Fun... This concoction is made with fresh muddled strawberries and lime that infuse Tanqueray Rangpur Gin. While sipping this drink your lips will enjoy the mini explosion of Pop Rocks that rim the glass 9.50

The Top Shelf Long Islander

Enjoy this classic Iced Tea cocktail made from the finest spirits Ciroc Vodka, Jose Cuervo Black Tequila, Captain Morgan Spiced Rum, Tanqueray Dry Gin and Grand Marnier 12.00

The Ultimate Margarita

This margarita is the best of the best. Made from ultra smooth Don Julio Tequila, fresh lime juice, Cointreau and a splash of Grand Marnier 12.00

The Ultimate Cosmo

This is truly one of our most splendid cocktails. This top shelf Cosmo combines Grey Goose Vodka, Cointreau, bright cranberry juice and cool key limes to create a colorful and crisp indulgence 12.00

Wild Berry Twitter

An interesting intake of antioxidants afloat Cold River Blueberry Vodka with wild berry puree, mint and fresh blueberries 9.50

Berry Ciroc

A distant cousin of the Wild Berry Twitter featuring premium Ciroc Vodka, strawberry puree, mint and fresh strawberries 9.50

Café Mint

Enjoy this liquid pleasure featuring Baileys Mint Liqueur, Ketel One Vodka, cream and espresso. Served in a chocolate drizzled martini glass 9.50

beer selections

Draught Beers 5.00

Bud Light, Coors Light, Blue Moon, Sam Adams Seasonal, Sam Cherry Wheat, Magic Hat #9

Domestic Bottled Beer 5.00

Budweiser, Bud Light Lime, Michelob Ultra, Miller Lite, Sierra Nevada, O’Douls

Premium Beers and Imports 6.00

Amstel Light, Bass Ale, Corona, Corona Light, Guinness, Sam Adams, Sam Adams Lite, Heineken, Heineken Light, Rolling Rock, Stella Artois, Smirnoff Ice

beverages

Soft Drinks 3.00

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Diet Mountain Dew, Iced Tea, Lemonade, Rootbeer or Gingerale

Sparkling Water 3.00



Coffee 3.00

Espresso 3.00

Cappuccino 4.00

Latte 4.00

Caramel Macchiato 4.00

Tazo Hot Tea 3.00

Milk 2.50

Juice 3.00

Orange, Pineapple, Apple, Cranberry or Grapefruit

concessions fare

Fresh Hot Popcorn 6.00

Assorted Candies 4.00

All of your favorites

