



AT



APPETIZERS

- STACK OF PRETZEL STIX** \$12
hot pretzel stix served with beer cheese & honey mustard
- CHICKEN QUESADILLA** \$15
melted cheddar, cajun-dusted chicken, green onions, shredded lettuce, salsa, sour cream
- LOADED NACHOS** \$12
spicy queso blanco, shredded cheddar jack, fresh pico, sour cream, black olives, cilantro lime drizzle
ADD CHICKEN OR BEEF +\$6
- MEATBALL SLIDER TRIO** \$14
house-blend meatballs, melted cheese, marinara sauce, fresh basil
- WARM SPINACH ARTICHOKE DIP** \$10
spinach & artichoke in a cream sauce, topped with crumbled feta, served with warm pita
- BIG MOZZ™ NUGGETS** \$14
crispy gourmet breaded mozzarella bites, marinara dipping sauce, fresh basil
- FISH & CHIPS** \$15
breaded pollock bites, crispy wavy potato medallions, coleslaw, remoulade

WINGS

hand-breaded or boneless, served with celery sticks & ranch dressing

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| 5 WINGS
\$9 | 10 WINGS
\$15 | 20 WINGS
\$25 |
|-----------------------|-------------------------|-------------------------|

choice of one sauce or dry rub

SAUCES

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|-----------------|--------------------|
| JIM BEAM BBQ | BLUEBERRY BBQ |
| GARLIC PARMESAN | KOREAN BBQ |
| BUFFALO | PINEAPPLE TERIYAKI |
| SPICY BOURBON | MANGO HABANERO |

DRY RUBS

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|---------|--------------|
| RANCH | LEMON PEPPER |
| BUFFALO | CAJUN |

SOUPS & SALADS

- FRENCH ONION SOUP** \$8
- ITALIAN WEDDING SOUP** \$5/\$7
- CHEF'S DAILY SOUP FEATURE** \$5/\$7
- HOLLYWOOD HOUSE SALAD** \$9
arcadian lettuce, grape tomatoes, cucumbers, red onions, shredded cheese, choice of dressing
- CAESAR SALAD** \$9
chopped romaine lettuce, parmesan, herb croutons, caesar dressing
- GREEK SALAD** \$15
crisp romaine lettuce, grape tomatoes, red onions, cucumbers, bell peppers, kalamata olives, sweetie drops, crumbled feta, fried pita, lemon oregano vinaigrette
- VALLEY SALAD** \$14
seasonal greens, fresh berries, crumbled feta, candied nuts, candied bacon, strawberry vinaigrette

SALAD DRESSINGS

ranch, sweet & sour, italian, blue cheese, thousand island, caesar, french

SALAD TOPPERS

grilled or fried chicken +\$6, cheeseburger +\$6, seared salmon +\$7.50

LAND & SEA

- FILET MIGNON** MKT
8oz or 16oz center cut, choice tenderloin, lightly seasoned, topped with our signature compound butter with a choice of two sides
- RIBEYE** MKT
16oz stockyard cut, marbled, lightly seasoned, topped with our signature compound butter with a choice of two sides
- BONE-IN PORK CHOP** \$32
maple-dijon glazed grilled pork chop, sweet potato purée with a choice of one side
- ROASTED HALF CHICKEN** \$25
lemon-pepper dusted topped with candied grape tomatoes & citrus beurre blanc sauce with a choice of two sides
- PISTACHIO SALMON** \$25
pistachio-crusting salmon fillet in brown butter sauce with a choice of two sides
- BLACKENED RED SNAPPER** \$29
lightly blackened snapper fillet, fresh pineapple salsa, citrus beurre blanc sauce with a choice of two sides

LAND & SEA FINISHES \$2 EACH

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|-------------------|--------------------|
| BLEU CHEESE CRUST | CARAMELIZED ONIONS |
| SAUTÉED MUSHROOMS | BROWN GRAVY |

PASTAS

- PASTA PRIMAVERA** \$22
seasonal vegetables & orecchiette pasta in a light cream sauce
- SPAGHETTI & MEATBALLS** \$18
herbed meatballs topped with parmesan in a traditional sauce
- TUSCAN CHICKEN ALFREDO** \$25
penne pasta, spinach, blistered grape tomatoes, roasted red peppers, julienne chicken breast in an alfredo sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ALLERGY WARNING: Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.

PIZZAS

hand-stretched & topped with our signature cheese blend

CHEESE	\$15
END-TO-END PEPPERONI	\$18
ITALIAN SAUSAGE CRUMBLES	\$18
BUFFALO CHICKEN	\$18
crispy chicken tossed in buffalo sauce, cheddar jack, scallions, buffalo sauce drizzle	
VEGGIE OR NOT	\$16
roasted wild mushroom blend, roasted garlic, marinated artichoke hearts, spinach, white sauce, feta, pesto drizzle, hint of oil, fresh herbs	
PIZZA OF THE MONTH	\$16
a unique, fun & delicious pizza featuring chef dev's favorite seasonal flare	

HANDHELDS

served with beer-battered french fries

HOLLYWOOD BURGER	\$15
half-pound patty, american, lettuce, tomato, red onions	
PITTSBURGH STYLE BURGER	\$17
half-pound patty, cheddar, tangy slaw, french fries, chipotle ketchup	
BAYOU BURGER	\$17
half-pound patty, pepper jack, fried jalapeños, andouille lardons, cajun aioli	
CLUB SANDWICH	\$15
sliced turkey, ham, swiss, american, crispy bacon, lettuce, tomato, smoky bacon aioli, toasted wheat	
CLEVELAND POLISH BOY	\$14
crispy grilled kielbasa topped with french fries, tangy slaw, bbq sauce	
CHICKEN SANDWICH	\$16
philly topped grilled chicken breast, caramelized onions, peppers & mushrooms, provolone, worcestershire aioli, ciabatta bun	
CHEESESTEAK	\$16
shaved beef ribeye, swiss, horseradish cream sauce, onion straws, beef au jus	
MEDITERRANEAN VEGGIE CLUB	\$15
roasted red peppers, tomatoes, sliced cucumber, red onions, cilantro hummus, dressed mixed greens, feta on a spinach herb tortilla wrap	

ASK YOUR SERVER ABOUT OUR SEASONAL SPECIALS

MEATLOAF MONDAY	\$20
meatloaf, mashed potatoes & gravy, vegetable, small salad, slice of apple pie	
DINE-IN ONLY NO COUPONS WHILE SUPPLIES LAST	
SPECIAL PRIME RIB DINNER	\$34
12oz cut, baked potato, vegetable, horseradish sauce, au jus	
SUNDAYS & THURSDAYS STARTING AT 4PM WHILE SUPPLIES LAST	

SIDES

\$5

FRENCH FRIES	CALIFORNIA STEAMED VEGETABLE
BAKED POTATO	SEASONAL VEGETABLE
RICE PILAF	BAKED SWEET POTATO
MASHED POTATOES	
SIDE SALAD	

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BEVERAGES

DRAFT

MILLER LITE	\$6	SAMUEL ADAMS BOSTON LAGER	\$7.50
COORS LIGHT	\$6	SAMUEL ADAMS CHERRY WHEAT	\$7.50
MICHELOB ULTRA	\$6	DOGFISH HEAD 60 MINUTE IPA	\$7.50
YUENGLING TRADITIONAL LAGER	\$6		
BLUE MOON BELGIAN WHITE	\$7		

BOTTLES

DOMESTIC

MILLER LITE	\$6.50	MICHELOB ULTRA	\$6.50
COORS LIGHT	\$6.50	TRULY HARD SELTZER	\$6.50
MILLER GENUINE DRAFT	\$5.50	ANGRY ORCHARD HARD CIDER	\$6.50
BLUE MOON LIGHT SKY	\$6.50	O'DOUL'S NON-ALCOHOLIC	\$5.50
BUDWEISER	\$6.50		
BUD LIGHT	\$6.50		

IMPORT

HEINEKEN ORIGINAL	\$7	MODELO ESPECIAL	\$7
DOS EQUIS LAGER	\$7	STELLA ARTOIS	\$7
CORONA EXTRA	\$7		

BEER TOWERS & FLIGHTS

100-OUNCE TOWER	\$30
favorite domestic draft (minimum of 3 guests to share)	
BEER FLIGHTS MINI TOWERS	\$40
domestic draft only (minimum of 4 guests to share)	

WINE

BY THE GLASS

WHITE

ROBERT MONDAVI CHARDONNAY	\$7
ECCO DOMANI PINOT GRIGIO	\$7
SEAGLASS SAUVIGNON BLANC	\$7
CANYON ROAD WHITE ZINFANDEL	\$5
CANYON ROAD MOSCATO	\$5

RED

ROBERT MONDAVI CABERNET SAUVIGNON	\$7
EDNA VALLEY MERLOT	\$7
PROPHECY RED BLEND	\$7
PROPHECY PINOT NOIR	\$7
LOUIS M. MARTINI CABERNET SAUVIGNON	\$9

COCKTAILS

RED BULL & TITO'S	\$9
red bull & tito's handmade vodka	
JACK & COKE	\$7
jack daniel's tennessee whiskey & coca-cola	
MARGARITA	\$7
1800 blanco tequila, triple sec, sweet & sour mix, lime	

ASK ABOUT OUR MONTHLY DRINK FEATURES

PROUDLY SERVING COCA-COLA PRODUCTS	\$2.99
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