



STARTERS

The Gamer Combo **\$22.95**
A collection of our starters: signature wings, beer battered onion rings, chicken tenders, and potato skins. Served with sour cream and our homemade honey mustard, Signature BBQ sauce and blue cheese dressing.

Wings (GF) **\$15.95**

Jumbo wings, coated with our smoked dry rub, slow roasted and served with blue cheese, carrots and celery sticks. Choice of Buffalo-style or grilled with a sauce.

Sauces: classic sauce, Signature BBQ sauce, hot garlic sauce, teriyaki, honey mustard sauce, Caribbean jerk, sweet Thai chili & Parmesan, Korean BBQ, mango habanero

Spicy Funky Buddha Wings (GF) **\$16.95**

Jumbo wings, tossed with our spicy Hop Gun IPA wing sauce and served with ranch, carrots and celery sticks.

Cauliflower Wings (V) (GF) **\$ 11.95**

Crispy Buffalo-style cauliflower "wings" served with blue cheese, carrots, and celery sticks.

Ultimate Game Day Nachos (GF) **\$14.95**

Tortilla chips piled high and layered with beans, Monterey Jack and cheddar cheeses, pico de gallo, jalapeños, green onions and sour cream.

Add guacamole \$4.95 grilled chicken \$6.95 grilled fajita steak \$8.95

Chicken Tenders **\$ 13.95**

Hand-breaded and served with honey mustard sauce and our Signature BBQ sauce.

Potato Skins (GF) **\$13.95**

Filled with Monterey Jack and cheddar cheeses, cheese sauce, crumbled bacon and green onions, served with sour cream.

Ahi Tuna Poké* **\$14.95**

Ahi Tuna, edamame, cucumber, nori, sesame seeds, poké sauce and cucumber-wasabi sauce.

Hummus (V) **\$13.95**

House made, fresh basil pesto, garlic oil served with crisp flatbread, bell peppers, cucumbers, carrots and celery sticks.

Soup of the Day | ask your server \$6.95

FLATBREADS

Margherita Flatbread (V) **\$12.95**

Heirloom grape tomatoes, garlic aioli, roasted garlic, Parmesan and mozzarella cheeses and balsamic glaze with fresh basil.

Southwest Chicken Flatbread **\$14.95**

Sweet chili bourbon sauce, grilled chicken, pico de gallo, diced red peppers, green onions, avocado, mozzarella and a slightly spicy chipotle-sriracha aioli.

Pepperoni Flatbread **\$13.95**

Pepperoni, seasoned pizza sauce, shredded mozzarella cheese, grated Parmesan cheese, and oregano.

BBQ Shrimp Flatbread **\$15.95**

Shredded mozzarella cheese, shrimp, red onions, seasoning and garnished with cilantro.

SALADS

Dressings: Honey Mustard, Ranch, Blue Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, French, Caesar, Lite Italian, Oil & Vinegar

Caesar Salad **\$11.95**

Freshly chopped romaine, fresh Parmesan crisps, croutons, topped with shaved Parmesan cheese.

Add grilled chicken \$6.95 grilled salmon \$11.95 grilled steak \$8.95

The Villages Grown Salad (V) (GF) **\$16.95**

Lettuce mix, tomatoes, cucumbers, broccoli microgreens, chive microgreens, basil microgreens and viola flowers.

Cobb Salad (GF) **\$15.95**

Grilled chicken, fresh avocado, heirloom grape tomatoes, red onion, bacon, crumbled goat cheese and hard boiled egg on a bed of baby spinach and kale.

Waldorf Salad (GF) **\$15.95**

Grilled chicken with fresh baby spinach and kale tossed in an herb ranch dressing, with sliced green apples, raisins, green grapes, celery and walnuts.

ENTREES

Fairway Fajitas

Your choice of grilled chicken or fajita steak served with peppers & onions, lettuce, pico de gallo, Monterey Jack and cheddar cheeses, fresh guacamole, sour cream, lime wedge and warm tortillas.

duo combo \$25.95 grilled steak \$24.95 grilled chicken \$21.95

Slam Dunk Mac, Chicken & Cheese **\$17.95**

Cavatappi macaroni tossed in a Texas Pete three-cheese sauce with diced red peppers, topped with Parmesan-parsley bread crumbs, grilled chicken and garlic toast.

Roasted Atlantic Salmon **\$29.95**

8-oz filet, wrapped in cedar paper, basted with our Signature BBQ sauce and garlic-herb butter. Served with mashed potatoes, seasonal vegetable and garnished with a grilled lemon.

Fried Shrimp Platter **\$19.95**

Butterflied buttermilk breaded and seasoned shrimp, French fries, coleslaw, cocktail sauce and garnished with a grilled lemon.

New York Strip Steak **\$34.95**

USDA choice, 21-day aged, 12 oz New York strip steak, seasoned and fire-grilled. Topped with herb butter and served with mashed potatoes and seasonal vegetable.

Cowboy Ribeye **\$44.95**

USDA choice, 21-day aged, 18 oz bone-in ribeye steak, seasoned and fire-grilled, served with a side of Garrison Brothers bourbon and Cola demi-glace, mashed potatoes and seasonal vegetable.





GOURMET BURGERS & SANDWICHES

Original Boosters Burger **\$16.95**

A juicy ½-lb steak burger topped with smoked Gouda, lettuce, applewood smoked bacon, golden onion ring and dill aioli.

The Buffalo Burger **\$22.95**

Ground ½-lb Bison burger, Guinness cheese sauce, applewood smoked bacon, golden onion ring, lettuce, tomato. Recommended temperature: medium or below

The Jucy Lucy **\$15.95**

Two ¼-lb beef patty's stuffed with American cheese, grilled onions and dill pickles.

Barbecue Bacon Cheeseburger **\$17.95**

Basted with our Signature BBQ sauce and topped with caramelized onions, cheddar cheese, applewood smoked bacon, lettuce and tomato.

En Fuego Burger **\$15.95**

Topped with spicy fried onions, fried jalapeños, pepperjack cheese, chipotle-sriracha mayonnaise with lettuce and tomato.

Guinness & Bacon Jam Cheeseburger **\$16.95**

Topped with whiskey & bacon jam, Guinness cheese sauce, yellow mustard, red onion, lettuce and tomato.

The Triple Play Cheeseburger **\$14.95**

Topped with your choice of three thick slices of American, Monterey Jack, cheddar or Swiss cheese, served with lettuce, tomato and red onion.

Grilled Chicken Sandwich **\$15.95**

Grilled chicken with honey mustard, applewood smoked bacon, Monterey jack cheese, lettuce and tomato.

Grilled Vegetable Sandwich (V) **\$15.95**

Lemon & garlic aioli, portabella mushroom, zucchini, squash, red bell pepper, crumbled goat cheese, lettuce and balsamic glaze, served on toasted sourdough bread.

Shallow Creek Club **\$14.95**

Thinly sliced grilled chicken, ham, applewood smoked bacon, cheddar cheese, tomato, lettuce and mayonnaise on toasted sourdough bread.

Mahi Mahi Sandwich **\$17.95**

Blackened or grilled, tartar sauce, lettuce, tomato, and a side of pineapple salsa.

TOPPERS

Applewood Smoked Bacon (GF) **\$3.95**

Portabella Mushroom (V) (GF) **\$4.95**

Caramelized Sweet Onions (V) (GF) **\$2.90**

Gluten-Free Bun (GF) **\$1**

All burgers grilled medium (unless you say otherwise) served on a toasted brioche bun with seasoned fries or tator tots.

Upgrade any Gourmet Burger or Sandwich with these select sides: House Salad (V) (GF) or Caesar \$5.95 | Golden Onion Rings \$8.95 (V)

CRAFT HOT DOGS

All our hot dogs are 100%  Vienna Beef Franks served with seasoned fries or tater tots.

Chicago Dog **\$11.95**

Steamed hot dog served with yellow mustard, neon relish, diced onions, sport peppers, dill pickle spear, tomato slices, and celery salt on a poppy seed bun.

Coney Island Dog **\$10.95**

Steamed hot dog, chili, diced onions, yellow mustard and shredded Monterey Jack and cheddar cheeses.

B.L.T. Dog **\$12.95**

Bacon wrapped hot dog, lettuce, sliced tomato and mayonnaise.

Chang Dog **\$12.95**

Bacon wrapped hot dog, house made kimchi. Famous James Beard & Michelin Star Chef David Chang's recipe.

South of the Border **\$13.95**

Bacon wrapped hot dog, sour cream, guacamole, black beans, pico de gallo and pickled jalapeños.

Rise & Shine **\$12.95**

Bacon wrapped hot dog, over medium fried egg, mayonnaise, yellow mustard, shredded Monterey Jack and cheddar cheeses.

Everything Bagel Dog **\$12.95**

Steamed hot dog, cream cheese, diced onions, on a everything bagel seasoned bun.

Spicy Booster **\$12.95**

Bacon wrapped hot dog, chili, yellow mustard, coleslaw, pickled jalapeños.

Hawaiian Dog **\$11.95**

Bacon wrapped hot dog, pineapple salsa, teriyaki sauce, green onions.

Veggie Special **\$13.95**

Vegetarian hot dog, hummus, dill pickle spear, pepperoncini.

SIDES

Seasoned French Fries (V) **\$4.95**

Tator Tots (V) **\$5.95**

House Salad (V) (GF) or Caesar **\$5.95**


Fresh Vegetable of the Day (V) (GF) **\$4.95**

Slam Dunk Mac & Cheese (V) **\$7.95**

Golden Onion Rings (V) **\$8.95**

Yukon Gold Mashed Potatoes **\$5.95**

(V) = Vegetarian, (GF) = Gluten-Free

 We proudly feature The Villages Grown produce on our menu, ensuring the freshest locally sourced ingredients in our dishes.

*Before placing your order, please inform your server if anyone in your party has a food allergy. Some items contain nuts or seeds. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A discretionary 20% gratuity will be added to parties of 8 or more



CRAFT COCKTAILS

Buffalo Old Fashioned

Buffalo Trace, Angostura Orange Bitters, Demerara Sugar

Garrison Brothers Mule

Garrison Brothers Small Batch Bourbon, Lime Juice, Fever Tree Ginger Beer

Goombay Smash

Mount Gay Black Barrel, Malibu Coconut Rum, Orange Juice, Pineapple Juice, Nutmeg

Rum Runner

Papa's Pilar Blonde Rum & Dark Rum, Lime Juice, Orange Juice, Pineapple Juice, Banana Liqueur, Chambord, Cranberry Juice

Fuzzy Wallbanger

Fuzzy Zoeller Ultra Premium Vodka, Munyon's Paw-Paw Florida Liqueur, Orange Juice

Cosmopolitan

Grey Goose Vodka, Cointreau, Lime Juice, Cranberry Juice

Salt Air Margarita

Milagro Blanco Silver, Torres Magdala Orange Liqueur, Lime Juice, Agave, Salt Air

Espresso Nitro Martini

Ketel One Vodka, Mr. Black Coffee Liqueur, Cold Brew, Simple Syrup

Smoke your cocktail for \$2

ZERO PROOF COCKTAILS

Tropical Mango

Red Bull™ Tropical, Finest Call Mango Puree, Orange Juice

Strawberry Basil Lemonade

Lemonade, Muddled Fresh Strawberries, Basil

Berry Cooler

Finest Call Raspberry Puree, Strawberries, Pineapple Juice, Orange Juice, Sour Mix, Sprite

White Claw Zero

Mango Passion Fruit & Black Cherry Cranberry

\$14

\$15

\$14

\$15

\$12

\$14

\$14

\$14

\$6.50

\$6.50

\$6.50

\$6.50

CRAFT BEER

DRAFT

Coors Light

\$4.50

Miller Lite

\$4.50

Michelob Ultra

\$4.50

Yuengling

\$4.50

Sam Adams Seasonal

\$5.99

Boosters Bar & Grill Red Ale

\$5.99

Modelo

\$5.99

Crooked Can High Stepper

\$5.99

Funky Buddha Hop Gun IPA

\$5.99

Shocktop

\$5.99

BOTTLES & CANS

Budweiser

\$4.50

Funky Buddha Floridian \$5.99

Bud Light

\$4.50

Cigar City Jai Alai \$5.99

Coors Light

\$4.50

Sweetwater Hazy \$5.99

Michelob Ultra

\$4.50

Heineken \$5.99

Miller Lite

\$4.50

Stella Artois Lager \$5.99

Pabst Blue Ribbon

\$4.00

Guinness Pub Cans \$5.99

Corona

\$5.99

O'Douls \$4.50

Corona Light

\$5.99

Heineken 0.0 \$5.99

Victory Sour Monkey \$5.99

SELTZERS

White Claw & High Noon

\$5.99

[Ask about our selections]

CIDER

Angry Orchard

\$5.99



HAPPY HOUR

3 PM TO 5 PM • 7 DAYS A WEEK

Half Price on all Domestic Draft Beer & House Wine



WINE

WHITES

GLASS | BOTTLE

Z. Alexander Brown Uncaged Sauvignon Blanc	\$8.50 \$34
Kim Crawford Sauvignon Blanc	\$12 \$46
Santa Margherita Pinot Grigio	\$46
Chateau Ste Michelle Riesling	\$8.50 \$34
Three by Wade Chenin Blanc	\$44
Z. Alexander Brown Uncaged Chardonnay	\$8.50 \$34
Kendall Jackson Chardonnay	\$10 \$40

ROSÉ

Dreaming Tree Rosé	\$8.50 \$34
Fleurs de Prairie Rosé	\$39
AIX Rosé	\$10 \$40
Chateau Miraval Cotes de Provence Rosé	\$42

SPARKLING

Ruffino Prosecco Split Bottle	\$8
Santa Margherita Prosecco Superiore	\$11.75 \$47
Saracco Moscato D' Asti	\$34
Roederer Estate Brut Sparkling	\$54
Moët & Chandon Imperial Brut Champagne	\$80

REDS

Seas Sun, by Caymus Pinot Noir	\$10.25 \$41
Meiomi Pinot Noir	\$13 \$52
Velvet Devil Merlot	\$10 \$40
Dreaming Tree Crush Red Blend	\$8.50 \$34
The Prisoner Red Blend	\$79
Z. Alexander Brown Uncaged Cabernet Sauvignon	\$8.50 \$34
Dreaming Tree Cabernet Sauvignon	\$10.25 \$41
Bledsoe Family Winery Cabernet Sauvignon	\$110
Penfolds Bin 704 Cabernet Sauvignon	\$132

HOUSE WINES

GLASS

Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, White Zinfandel, Champagne	\$6
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WINE DOWN WEDNESDAYS
Half Off Bottles of Wine
(Bottles \$60 or less)

BEVERAGES

Coke, Diet Coke, Coke Zero, Fanta Orange, Sprite, Ginger Ale, Fuze Ice Tea, Minute Maid Lemonade, Coffee, Decaf	\$3
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DESSERTS

Hot Fudge Brownie	\$8.95
Edy's vanilla ice cream and hot fudge on a dense chocolate brownie, topped with chopped walnuts, chocolate sprinkles, fresh whipped cream and amarena cherries.	
Junior's Cheesecake	\$9.95
From Brooklyn, NY "The World's Most Fabulous Cheesecake" with melba sauce and fresh whipped cream	
Homemade Apple Cobbler	\$8.95
Thick, juicy apples are mixed with the finest spices and baked until golden brown. Served warm with vanilla ice cream, topped with GHIRARDELLI® caramel sauce	
Classic Diner-Style Milk Shakes (GF)	\$8.50
Your choice of vanilla, chocolate or strawberry Edy's ice cream	
Selection of Ice Cream (GF)	\$5.50
Edy's Ice Cream	

