FIRST ROUND PICKS

Wings (GF)

\$15.95

Eight wings, fried or grilled, seasoned and tossed in your favorite sauce, served with blue cheese dressing, carrots and celery sticks. (Add sidewinder fries - \$3.95)

Flavors: Buffalo, Signature BBQ, Teriyaki, Caribbean Jerk, Sweet Thai Chili & Parmesan, Lemon Pepper

Cauliflower Winas (V)

S14 95

Crispy cauliflower "wings" drizzled with Buffalo sauce and served with blue cheese dressing, carrots and celery sticks.

Bases Loaded Fries (GF)

\$14.95

Sidewinder fries loaded with chili, cheese sauce, Monterey Cheddar Jack cheese, Pico de Gallo, jalapeños, green onions.

Add Grilled chicken \$7.95 Grilled fajita steak \$8.95

Ultimate Game Day Nachos (GF)

\$14.95

Tortilla chips piled high and layered with beans, Monterey Cheddar Jack cheese, Pico de Gallo, jalapeños, green onions and sour cream.

Add Guacamole \$4.95

Chili \$3,95 Grilled chicken \$7.95 Grilled fajita steak \$8.95

Buffalo Chicken Dip

S12.95

Smoked Buffalo chicken in a buttery blend of goat, cream and Monterey Cheddar Jack cheeses, topped with panko parmesan crust and green onions. Served with tortilla chips. (Substitute chips for sidewinder fries - \$2.95)

Triple Dipper (GF) (V)

S11.95

Sidewinder fries served with dipping sauces (cheese sauce, chipotle aioli and ranch)

Chicken Tenders

House brined hand-breaded tenders served with honey mustard sauce and our Signature BBQ sauce. (Add sidewinder fries - \$3.95)

Peel & Eat Shrimp (GF)

\$13.95

Chilled pink shrimp dusted with Old Bay and served with seasoned drawn butter

Pretzel Bites (V)

S11.95

Salted and served with horseradish Dijon and cheese dipping sauce.

Fried Mozzarella Sticks (V)

\$11.95

Seasoned cheese sticks served with marinara sauce.

Nashville Chicken Sliders

S12.95

Two homemade fried chicken sliders, tossed in Nashville spice, topped with ranch dressing and a pickle. (Add sidewinder fries - \$3.95)

Golden Onion Rinas [V]

\$8.95

Hand battered and deep fried to perfection, served with chipotle aioli.

Tempura Green Bean Fries IVI

\$8.95

Tempura battered crispy beans, served with chipotle aioli. \$6.95

Soup of the Day

Ask your server

FLAT-OUT WINS

Substitute Gluten Free Cauliflower Crust - \$2 additional charge

Southwest Chicken Flathread

Sweet chili bourbon sauce, grilled chicken, Pico de Gallo, diced red peppers, green onions, avocado, mozzarella and a slightly spicy chipotle aioli.

Garden Flatbread (GF) (V)

\$15.95

Cauliflower crust, sweet chili bourbon sauce and mozzarella then topped with Parmesan and greens tossed with light lime honey

Maraherita Flatbread (V)

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

Pepperoni Flatbread

S14.95

Cupping pepperoni, seasoned red sauce, shredded mozzarella cheese, grated Parmesan cheese, and oregano.

STACKED & LOADED

All sandwiches are served with sidewinder fries

Homemade Meatloaf Sandwich

Thick, homemade meatloaf on Texas toast, covered in melted Monterev Jack cheese and caramelized sweet and tangy glaze, topped with thinly sliced fried pickles and onions.

Mahi Sandwich

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

Grilled Chicken Sandwich

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

Grilled Vegetable Sandwich [V]

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

Brunch Grilled Cheese Sandwich

Golden Texas toast with melted Monterey Jack and Swiss cheese, overmedium egg, hash browns and bacon.

Veggie Grilled Cheese Sandwich (V)

Golden Texas toast with melted Monterey Jack and Swiss cheese, sautéed peppers, onions and Portabella mushroom.

Shallow Creek Club Sandwich

\$15.95

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

Phillu Cheesesteak

Shaved steak, melted Monterey Jack cheese, onions, peppers and mushrooms served on a toasted hoagie roll.

THE GREEN ZONE

Grilled Chicken Caesar Salad

\$16.95

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

Ginger Chicken Chopped Salad [GF]

Fresh cabbage / romaine mix, ginger carrot dressing, orange slices, snow peas, fried wonton strips, Japanese seasoning, and green onions.

Cobb Salad (GF)

Roasted chicken breast, 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]

\$16.95

Grilled chicken salad with green apples, grapes, raisins, celery and walnuts tossed in an herb dressing and served over a spring / kale mix.

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

PRIME TIME PLATES

Original Booster Burger

A juicy 1/2-lb. steak burger topped with smoked Gouda, lettuce, applewood smoked bacon, golden onion ring and dill aioli. Served with sidewinder fries.

The Jucy Lucy Burger

A juicy, seasoned 1/2-lb. steak burger stuffed with Monterey Jack and American cheese, seared then baked, served with grilled onions and dill pickles. Served with sidewinder fries.

Barbecue Bacon Cheeseburaer

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

Fairway Fajitas

Your choice of grilled chicken or fajita steak served with peppers & onions, lettuce, Pico de Gallo, Monterey Cheddar Jack cheese, fresh guacamole, sour cream, lime wedge and warm tortillas. Grilled chicken \$21.95 Grilled steak \$24.95 Duo combo \$23.95

Roasted Atlantic Salmon [GF]

Seasoned cedar plank salmon, flavored with your choice of Lemon Pepper, Teriyaki, Bourbon Glaze, Garlic Butter or Honey Sriracha sauce. Served with our vegetable of the day and mashed potatoes.

Fried Shrimp Platter

\$21.95

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

Grilled Mahi Tacos (GF)

Three corn tortilla tacos served with slaw, salsa Verde, queso fresco, Pico de Gallo, crema and a lime.

BONUS BITES

Chicago Dog

Steamed Vienna Beef Frank with yellow mustard, neon relish, diced onions, sport peppers, dill pickle spear, tomato slices, and celery salt on a poppy seed bun. Served with sidewinder fries.

Coneu Island Doa

\$11.95

Steamed Vienna Beef Frank with chili, diced onions, yellow mustard and shredded Monterey Cheddar Jack cheese. Served with sidewinder fries.

ALL-STAR ADD-ONS

Upgrade your burger, sandwich or hot dog with these select sides:

Tater Tots (GF) (V)	\$1.00
Gluten Free Bun (GF)	\$1.00
House Salad (GF) (V)	\$2.00
Caesar Salad	\$2.00
Fresh Vegetable of the Day (GF) (V)	\$2.00
Cole Slaw (GF) (V)	\$2.00
Tempura Green Bean Fries (V)	\$3.00
Golden Onion Rings (V)	\$3.00

VICTORY LAP

Hot Fudge Brownie

Edv's vanilla ice cream and hot fudge on a dense chocolate brownie, topped with chopped walnuts, fresh whipped cream and Amarena cherries

Junior's Cheescake

\$9.95

From Brooklyn, NY "The World's Most Fabulous Cheesecake" with Melba sauce and fresh whipped cream.

Homemade Apple Cobbler

Thick, juicy apples are mixed with the finest spices and baked in our homemade crust until golden brown. Served warm with vanilla ice cream, topped with caramel sauce.

Selection of Ice Cream [GF] Choice of vanilla, chocolate or strawberry.

\$5.50

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.

(GF) = Gluten Friendlu (V) = Veaetarian

There's no such thing as a bad seat in this house. Only good food, great games and epic stories waiting to be made.