

DINNER

APPETIZERS

TORTILLA CHIPS &	
housemade salsa	\$7
housemade salsa and spicy queso	\$9
QUESADILLAS	\$9
choice of: steak or beer can chicken with sour cream and house made salsa	
GIANT HOT PRETZEL*	\$9
whole grain mustard and cheese sauce	
ROASTED RED PEPPER HUMMUS	\$9
roasted red pepper relish with pita wedges	
SPINACH ARTICHOKE DIP	\$9
parmesan and mozzarella cheese served with pita wedges	
HOLLYWOOD NACHOS*	
tortilla chips, shaved lettuce, sliced jalapenos, salsa and sour cream	
taco meat	\$10
RACE DAY PLATTER	\$10
house chips, crackers, salami, pepperoni, cheddar and provolone cheese with mustard dip, artichoke hearts and pickled hot peppers	
MARYLAND CRAB DIP	\$13
lump crab, cream cheese, beer and old bay served with pita wedges	

SOUPS

WEDDING SOUP	\$6
FRENCH ONION SOUP	\$8
DAILY SELECTION	\$6
MONDAY	broccoli cheese
TUESDAY	steak and potato
WEDNESDAY	chicken tortilla
THURSDAY	tomato
FRIDAY	clam chowder
SATURDAY	clam chowder
SUNDAY	chicken noodle

SALADS

Any salad can be wrapped in a flour tortilla and served with chips....Add \$2

AUSTINTOWN COBB	\$13
turkey, ham, pepperoni, provolone cheese, bacon, cherry tomato, egg, and black olives, choice of dressing	
BUFFALO CHICKEN	\$13
grilled chicken, mixed greens, tomato, cucumber, red onion, bleu cheese crumbles with ranch dressing	
HOUSE SALAD	\$6
iceberg lettuce, tomato, cucumber, red onion, and mozzarella cheese	
CAESAR SALAD	\$6
chopped romaine, parmesan cheese, house made croutons with classic caesar dressing	
VALLEY SALAD	\$6
seasonal greens, blueberries, strawberries, candied walnuts, strawberry poppy seed dressing	

CHICKEN, STEAK, CHICKEN SALAD, SHRIMP, OR SALMON ADD \$7

HOMESTYLE

All home style entrees are served with mashed potatoes, house vegetable, side salad, rolls and butter

MEATLOAF	\$14
classic beef and pork recipe with brown gravy	
OPEN FACED POT ROAST	\$16
slow roasted and hand pulled top round of beef with pan gravy and texas toast	

WINGS AND TENDERS

CHOOSE YOUR BIRD

TRADITIONAL OR BONELESS	1/2 DOZEN \$6 DOZEN \$11
HAND CUT TENDERS	3 PIECE \$7 6 PIECE \$13

CHOOSE YOUR SAUCE OR RUB

SAUCES (WET)	RUBS (DRY)
TRUE BUFFALO	CAJUN SPICE
SRIRACHA BOURBON	PARMESAN RANCH
GARLIC PARMESAN	
SWEET BBQ	
BUTTER N' OLD BAY	

SERVED WITH RANCH OR BLEU CHEESE DIP AND CELERY STICKS

CHAR-GRILLED "BURGERS"

Choose Your Bun: Brioche, Gluten Free or Lettuce Cup

Choose Your "Side": Housemade Chips or French Fries

Choose Your "Burger": Ground Sirloin, Turkey Burger, Veggie Patty or Chicken Breast

CHOOSE YOUR STYLE

CLASSIC...\$12 AMERICAN CHEESE, LETTUCE, TOMATO, RED ONION	MUSHROOM...\$12 SAUTÉED MUSHROOMS, SWISS CHEESE, LETTUCE, TOMATO, DIJON MAYONNAISE	RAGIN' CAJUN...\$12 PEPPER JACK CHEESE, CRISPY ONIONS, JALAPENOS, TABASCO MAYONNAISE	SMOKEHOUSE...\$13 CRISP BACON, CHEDDAR CHEESE, ONION RINGS, LETTUCE, TOMATO, BBQ SAUCE
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SANDWICHES AND SUCH

All sandwiches include your choice of Housemade chips or French Fries and a pickle spear.

REUBEN	\$11
shaved pastrami, swiss cheese, sauerkraut, marble rye, and thousand island dressing	
DOUBLE DECKER CLUB*	\$13
turkey, ham, bacon, tomato, lettuce, swiss cheese, and mayonnaise	
PHILLY CHEESE STEAK	\$12
shaved beef, onions, mushrooms, peppers, and provolone cheese	
CRISPY COD	\$14
beer battered cod, brioche bun, spicy remoulade, lettuce, and tomato	
RACHEL	\$11
roasted turkey, swiss cheese, coleslaw, marble rye, and thousand island dressing	
PITTSBURGH PULLED PORK	\$11
french fries, coleslaw, and honey bbq sauce	
CHICKEN SALAD	\$11
diced chicken breast tossed with sundried cranberries and toasted pecans in a special house sauce served on a toasted croissant	

All pasta dishes are served with a side salad, roll and butter

CHICKEN FETTUCCINI ALFREDO	\$15
creamy house made alfredo topped with parmesan cheese	
GARLIC SHRIMP LINGUINI*	\$23
sauteed mushrooms, tomato, and scampi butter	

STEAKS

All steaks are served with a baked potato, house vegetable, side salad, roll and butter

10oz. TOP SIRLOIN	\$24
12oz. NEW YORK STRIP	\$30
12oz. RIBEYE	\$31
16oz. T-BONE	\$31
LUCKY 7oz. FILET MIGNON*	\$32

*all steaks served with onion rings and steak sauce

STEAK TOPPERS:

sautéed onions, mushrooms, and sweet peppers	\$3
grilled shrimp.....	\$7

All seafood is served with cabernet rice, house vegetable, side salad, roll and butter

CEDAR BAKED SALMON	\$22
with white wine butter sauce	
PAN SEARED SEA SCALLOPS	\$26
five jumbo scallops with white wine butter sauce and balsamic reduction	

DESSERTS

CHEESECAKE	\$6
topped with strawberry sauce and whipped cream	
CREME BRULEE	\$6
baked custard, topped with torched sugar and a chocolate dipped strawberry	
FOR TWO:	
GIANT HOT FUDGE SUNDAE*	\$8
double chocolate brownie, vanilla ice cream, whipped cream, and a cherry on top	
COLOSSAL CHOCOLATE CAKE	\$8
four layer cake served with dark and white chocolate sauce and whipped cream	
COLOSSAL CARROT CAKE	\$8
four layer cake with vanilla sauce and whipped cream	
KATIE'S KORNER ICE CREAM	\$3
seasonal favorites always available	

*Signature Items



**The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.

SPECIALTY COCKTAILS



RATPACK TEA \$10 <small>Hollywood's version of a long island favorite</small>	WASHINGTON APPLE \$9 <small>Crown Royal Apple, Apple Schnapps and cranberry juice on the rocks</small>
PEACH ON THE BEACH \$8 <small>Smirnoff Peach, Peach Schnapps, orange juice, and grenadine topped with ginger ale</small>	BOURBON OLD FASHIONED \$10 <small>Jim Beam, bitters, sugar and a splash of water garnished with maraschino cherry and orange</small>
AMERICAN MULE \$8 <small>Tito's Vodka and ginger beer garnished with an orange</small>	CARAMEL APPLE MARTINI \$9 <small>Smirnoff Vodka, Sour Apple Pucker and apple cider with a caramel drizzle</small>
LYNCHBURG LEMONADE \$7 <small>Jack Daniels Tennessee Whiskey and Cointreau with lemonade</small>	JAMAICAN PRINCE COFFEE \$9 <small>Brewed Coffee, Dark Rum, Coffee Liqueur, Whipped Cream & Chocolate Drizzle</small>

WINE



RED

SOUTH PAW 'KNOCKOUT', BLEND	- \$34		
APOTHIC RED, BLEND	- \$29		
CUPCAKE, BLEND	\$6 \$25		
GHOST PINES, CABERNET	- \$47		
R COLLECTION, CABERNET	- \$29		
LOUIS M. MARTINI, CABERNET	\$9 \$39		
REX GOLIATH, CABERNET	\$6 \$25		
GASCON, MALBEC	- \$34		
EDNA VALLEY, MERLOT	\$8 \$34		
DARK HORSE, MERLOT	\$6 \$25		
BRIDLEWOOD, PINOT NOIR	\$8 \$34		



WHITE

DOUGLASS HILL, WHITE ZINFANDEL	\$6 \$25		
DREAMING TREE, CHARDONNAY	\$8 \$34		
DARK HORSE, CHARDONNAY	\$6 \$25		
SANTA MARGHERITA, PINOT GRIGIO	- \$51		
MARK WEST, PINOT GRIGIO	\$8 \$34		
KIM CRAWFORD, SAUVIGNON BLANC	\$10 \$43		

SWEET

PACIFIC RIM, RIESLING	\$6 \$25		
L'UVA BELLA, BLACKBERRY PASSION	\$8 \$34		
REX GOLIATH, MOSCATO	\$6 \$25		

BUBBLY



LAMARCA, PROSECCO (187MI)	\$12 -		
BALLATORE, SPUMANTE	\$8 \$19		
MUMM, NAPA VALLEY BRUT PRESTIGE	- \$29		

BEER

DOMESTIC

ANGRY ORCHARD	- \$6		
BIKER BREWHOUSE	- \$6		
BLUE MOON	- \$6		
BUDWEISER	\$4 -		
BUD LIGHT	\$4 \$5		
COLUMBUS IPA	- \$6		
COORS LIGHT	\$4 \$5		
GREAT LAKES SEASONAL	- \$6		
IRON CITY LIGHT	\$4 -		
MGD	\$4 -		
MICHELOB ULTRA	\$4 -		
MILLER LITE	\$4 \$5		
PALADIN BREWING	- \$6		
SAM ADAMS BOSTON LAGER	\$5 -		
SAM ADAMS SEASONAL	- \$6		
YUENGLING LAGER	- \$5		

IMPORT

CORONA	\$5 -		
GUINNESS	\$5 -		
HEINEKEN	\$5 -		
LABATT BLUE	\$5 -		
STELLA ARTOIS	- \$6		

NON-ALCOHOLIC

O'DOUL'S	\$4
REGATTA GINGER BEER	\$4
COKE, DIET COKE, SPRITE, MR. PIBB, BARQ'S ROOT BEER, RASPBERRY TEA, FRUIT PUNCH, LEMONADE, AND HOUSE BREWED TEA	\$2.49
COFFEE & HOT TEA	\$2.49