

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
bbq pulled pork	\$11
beer can chicken	\$11
RACE DAY PLATTER	\$10
house chips, crackers, salami, pepperoni, cheddar and provolone cheese with mustard dip, artichoke hearts and pickled hot peppers	
WHISKEY BBQ GLAZED SHRIMP	\$12
crispy onions, butter sauce and white corn salsa	
SHRIMP COCKTAIL	\$12
vodka cocktail sauce, horseradish and fresh lemon	
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	
THE WEDGE*	\$13
iceberg lettuce, crisp bacon, tomato, red onion, cucumber, black olives and bleu cheese crumbles with creamy red 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	CHOOSE YOUR SAUCE OR RUB
TRADITIONAL OR BONELESS	SAUCES (WET)
1/2 DOZEN \$6 DOZEN \$11	TRUE BUFFALO
HAND CUT TENDERS	SRIRACHA BOURBON
3 PIECE \$7	GARLIC PARMESAN
6 PIECE \$13	SWEET BBQ
	BUTTER N' OLD BAY
	RUBS (DRY)
	CAJUN SPICE
	PARMESAN RANCH

SERVED WITH RANCH OR BLEU CHEESE DIP AND CELERY STICKS

FLAT BREADS

Eight Inch Flat Bread brushed with garlic olive oil and served with Valley Greens

CHOOSE YOUR STYLE

FOUR CHEESE...\$12	MARGARITA...\$13	GODFATHER...\$13	THE IRON...\$13
HOUSE SAUCE, MOZZARELLA, PROVOLONE, ROMANO AND PARMESAN CHEESE	BUFFALO MOZZARELLA, SLICED TOMATOES AND FRESH BASIL	HOUSE SAUCE, PEPPERONI, SALAMI, SAUSAGE AND FOUR CHEESE BLEND	GRILLED CHICKEN, BUFFALO MOZZARELLA, SLICED TOMATOES, FRESH BASIL AND BALSAMIC SYRUP

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...\$11	MUSHROOM...\$12	RAGIN' CAJUN...\$12	SMOKEHOUSE...\$13
AMERICAN CHEESE, LETTUCE, TOMATO, RED ONION	SAUTÉED MUSHROOMS, SWISS CHEESE, LETTUCE, TOMATO, DIJON MAYONNAISE	PEPPER JACK CHEESE, CRISPY ONIONS, JALAPENOS, TABASCO MAYONNAISE	CRISP BACON, CHEDDAR CHEESE, ONION RINGS, LETTUCE, TOMATO, BBQ SAUCE

PASTA 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	
PITTSBURGHER 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	
CHICKEN BURRITO	\$12
pulled chicken wrapped in a flour tortilla, smothered in Mexican red sauce and jack cheese. Served with cilantro lime rice, refried beans, sour cream, lettuce and tomatoes served with tortilla chips and spicy queso	

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
sautéed mushrooms, tomato, and scampi butter	
CHICKEN PICCATA	\$21
tender chicken breast, linguini with sautéed mushrooms and lemon caper butter	

DESSERTS SEAFOOD 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
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	
CAJUN RED SNAPPER	\$25
blackened seasoned, spicy remoulade and fresh lemon	
PAN SEARED SEA SCALLOPS	\$26
five jumbo scallops with white wine butter sauce and balsamic reduction	

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>	PUMPKIN FEVER \$9 <small>Vanilla vodka, whipped vodka, pumpkin syrup and whipped cream garnished with a cinnamon stick</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		
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
REED'S 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