

# DINNER

## APPETIZERS

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

## SOUPS

<b>WEDDING SOUP</b> .....	\$6
<b>FRENCH ONION SOUP</b> .....	\$8
<b>DAILY SELECTION</b> .....	\$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

<b>AUSTINTOWN COBB</b> .....	\$13
turkey, ham, pepperoni, provolone cheese, bacon, cherry tomato, egg, and black olives, choice of dressing	
<b>BUFFALO CHICKEN</b> .....	\$13
grilled chicken, mixed greens, tomato, cucumber, red onion, bleu cheese crumbles with ranch dressing	
<b>HOUSE SALAD</b> .....	\$6
iceberg lettuce, tomato, cucumber, red onion, and mozzarella cheese	
<b>CAESAR SALAD</b> .....	\$6
chopped romaine, parmesan cheese, house made croutons with classic caesar dressing	
<b>VALLEY SALAD</b> .....	\$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

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

## WINGS AND TENDERS

### CHOOSE YOUR BIRD

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

### CHOOSE YOUR SAUCE OR RUB

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

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

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

## SANDWICHES AND SUCH

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

<b>REUBEN</b> .....	\$11
shaved pastrami, swiss cheese, sauerkraut, marble rye, and thousand island dressing	
<b>DOUBLE DECKER CLUB*</b> .....	\$13
turkey, ham, bacon, tomato, lettuce, swiss cheese, and mayonnaise	
<b>PHILLY CHEESE STEAK</b> .....	\$12
shaved beef, onions, mushrooms, peppers, and provolone cheese	
<b>CRISPY COD</b> .....	\$14
beer battered cod, brioche bun, spicy remoulade, lettuce, and tomato	
<b>RACHEL</b> .....	\$11
roasted turkey, swiss cheese, coleslaw, marble rye, and thousand island dressing	
<b>PITTSBURGHER PULLED PORK</b> .....	\$11
french fries, coleslaw, and honey bbq sauce	
<b>CHICKEN SALAD</b> .....	\$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

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

## STEAKS

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

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

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

## DESSERTS

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

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

# WINE

### RED

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

### WHITE

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

### SWEET

<b>PACIFIC RIM, RIESLING</b> .....	\$6	\$25
<b>L'UVA BELLA, BLACKBERRY PASSION</b> .....	\$8	\$34
<b>REX GOLIATH, MOSCATO</b> .....	\$6	\$25

### BUBBLY

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

## BEER

### DOMESTIC

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

### IMPORT

<b>CORONA</b> .....	\$5	-
<b>GUINNESS</b> .....	\$5	-
<b>HEINEKEN</b> .....	\$5	-
<b>LABATT BLUE</b> .....	\$5	-
<b>STELLA ARTOIS</b> .....	-	\$6

### NON-ALCOHOLIC

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