



# OUR MENU

## APPETIZERS

### Bavarian Pretzel Sticks \$6

*Soft Bavarian pretzels served with a velvety beer cheese sauce*

### Shrimp Cocktail \$10

*Juicy Asian tiger shrimp poached in a savory fish fumet & served with cocktail & lemon*

### Stuffed Banana Peppers \$8

*Fresh banana peppers stuffed with hot Italian sausage stuffing and topped with our signature marinara sauce and mozzarella cheese*

### Our Famous Wings ½ dozen \$5.75 dozen \$10.20

*Check with your server for the chef's selection of sauces*

### Sicilian Sausage Dip \$7

*Creamy oven baked spicy sausage dip served with warm tortilla chips.*

### Jumbo Fried Pickles \$5

*Jumbo pickle spears Hand-dipped in a lager beer batter, fried golden brown and served with Cajun-ranch*

## SOUP & SALAD

### SOUP DUJOUR

*CUP \$4 | CROCK \$5*

### NEW ENGLAND CLAM CHOWDER

*CUP \$4 | CROCK \$5*

### Pecan Feta Salad \$10

*Fresh lettuce, juicy cherry tomatoes, slivered red onions, dried cranberries, sugared pecans, and tangy feta cheese*

### Traditional Caesar Salad \$8

*Tender romaine lettuce tossed in a tangy Caesar dressing and finished with Parmesan cheese and house made croutons.*

### Classic Pittsburgh Salad \$10

*Fresh lettuce blend, juicy cherry tomatoes, slivered red onions, fresh cucumbers, crispy french fries, and shredded cheddar cheese.*

**Add shrimp \$7 Add Chicken \$6 Add Steak \$9 to any salad**

*Dressings: Ranch / Golden Italian / Caesar / Tabasco Vinaigrette / Balsamic Vinaigrette / French*

Please note: Consuming Raw or Undercooked, Meats & Seafood may cause Food Borne Illness

## HANDHELDS

*Served with French Fries & Pickle Spear*

### The Rodeo Burger \$12

*Juicy ground beefsteak flat top grilled and topped with crispy onion rings, melted cheddar cheese, and rodeo sauce. Served on fresh a fresh mancini kaiser roll with lettuce, tomato, and red onion.*

### Ultimate Grilled Cheese \$8

*Parmesan and herb crusted Mancini sourdough bread, melted american and provolone cheeses, crispy applewood smoked bacon, and tomato.*

### Hot Chicken Sandwich \$11

*Hand bread breast of chicken fried golden brown and smothered in buffalo sauce. Topped with bacon and provolone cheese, and served on a fresh mancini kaiser roll with lettuce, tomato, and red onion.*

### Colossal Fried Fish Sandwich \$13

*Flakey Alaskan cod dipped in house made beer batter and fried golden brown. Served on a soft hoagie roll with a side of lemon-herb tartar*

### Black and Bleu Burger \$12

*Cajun seasoned lean ground beef cast iron blackened, and topped with crumbled bleu cheese & crispy bacon.*

## CHEF RECOMMENDATIONS

*Served your Choice of Soup or House Salad*

### Chicken Romano \$16

*Tender breast of chicken, hand dipped in a Parmesan cheese and egg batter than pan seared golden brown. Topped with a velvety lemon caper cream sauce.*

### Crab Cake Dinner \$29

*Fresh jumbo lump crab cakes, brushed with drawn butter and broiled to perfection. Topped with a spicy remoulade and fresh herbs.*

### Summer Salmon \$27

*Fresh off the boat Norwegian salmon pan seared and cooked to your specifications. Draped in a sweet and tangy tropical salsa.*

### Filet Au Poivre \$28

*30 day aged 7oz filet mignon flat iron grilled and topped with a creamy Peppercorn and brandy cream sauce.*

### Creamy Shrimp Scampi \$17

*Juicy Asian tiger shrimp, fresh cherry tomatoes, and imported spaghetti pasta. Tossed in a rich and creamy scampi Alfredo and finished with fresh Parmesan cheese and parsley.*

### Chicken Parmesan \$15

*Tender breast of chicken hand breaded in Italian breadcrumbs and pan fried golden brown. Smothered in our signature marinara sauce & mozzarella cheese, then broiled to perfection. Served over spaghetti.*

### Penne Primavera \$13

*A seasonal medley of vegetables, and imported penne pasta. Tossed in olive oil and garlic, then finished with garden fresh basil and parsley.*

### Buffalo Chicken Mac & Cheese \$10

*A velvety cheese sauce tossed with cavatappi pasta and topped with crispy buffalo chicken.*