

**APPETIZERS**

CRAB STUFFED MUSHROOMS $10.49

JUMBO MUSHROOM CAPS STUFFED WITH CREAM CHEESE CRAB FILLING TOPPED WITH MOZZA CHEESE

BLOOM ‘n’ ONION $9.99

A HUGE BLOSSOMED ONION BATTERED TO PERFECTION SERVED WITH RANCH & CHAPOLTIE MAYO

CHEESE STICKS $7.99

THREE CHEESE BLEND WITH A ZESTY TORTILLA BATTER (8 STICKS)

ESCARGOT $10.49

SAUTEED IN CREAMY GARLIC BUTTER AND PLACED IN A MUSHROOM CAP AND SEASONED TO PERFECTION

CHICKEN CHUNKS $9.49

DEEP FRIED BATTERED WHITE CHICKEN BREAST

MUSSELS $10.49

STEAMED IN BEER AND SERVED WITH GARLIC BUTTER

DEEP FIRED SHRIMP $9.99

DEEP FRIED BATTERED SHRIMP SERVED WITH SHRIMP SAUCE

CHICKEN WINGS $9.99

12 WINGS COOKED TO PERFECTION AND TOPPED WITH YOUR CHOICE OF SAUCE (BBQ, HONEY GARLIC, HOT OR SALT AND PEPPER)

TORNADO POTATOE $7.99

OUR UNIQUELY TWISTED AND FRIED POTATOE SERVED WITH RANCH OR CHAPOLTIE MAYO

SAUTEED SHRIMP $9.99

8 JUICY SHRIMP SAUTEED IN GARLIC BUTTER AND HERBS

CALAMARI $11.99

BASKET OF GOLDEN DEEP FRIED GOODNESS

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| “GRAB THE BULL BY THE HORNS”  YOU CAN COOK YOUR OWN MEAT OR WATCH WHILE WE GRILL IT FOR YOU!  IF YOU COOK, DESSERT IS ON US!  STEAK – JUICY, SEASONED AND GRILLED TO PERFECTION  6oz. TENDERLOIN $22.95  10oz. RIBEYE $28.95  10oz. NEW YORK STRIP $25.95  RIBS – GRILLED AND SMOTHERED IN OUR SIGNATURE BBQ SAUCE  FULL RACK $33.95  HALF RACK $28.95  LOBSTER FEAST $33.95 – 2 7oz. ROCK LOBSTER TAILS, STEAMED AND SEASONED TO PERFECTION  6oz GRILLED CHICKEN BREAST $18.99 SEASONED AND GRILLED TO PERFECTION    (ALL MEALS ABOVE SERVED WITH SALAD BAR, POTATOE, WHITE OR FRIED RICE, DAILY VEGETABLE AND GARLIC TOAST)  ADD ONS  MUSHROOMS AND ONIONS $3.99  SHRIMP SKEWER $5.99  7oz ROCK LOBSTER TAIL $14.99  FOR THE YOUNG BUCKS & FAWNS  SERVED WITH FRIES AND A DRINK  CHICKEN CHUNKS - $6.99  HOT DOG - $6.99  PIZZA POPS - $6.99  THIRST QUENCHERS $2.00  PEPSI, DIET PEPSI, 7UP, DIET 7UP, ROOTBEER, GINGER ALE, ORANGE CRUSH,  APPLE AND ORANGE JUICE, ICED TEA, MILK, CHOCOLATE MILK | ENTREES  CHICKEN FETTUCCINI ALFREDO $17.99 FRIED CHICKEN BREAST SERVED OVER LINGUINI NOODLES SMOTHERED IN ALFREDO SAUCE AND A SIDE OF GARLIC TOAST.  CHICKEN PARMESAN $18.99  JUICY BREADED CHICKEN BREAST SERVED OVER LINGUINI NOODLES SMOTHERED IN MARINARA SAUCE AND PARMASEAN WITH A SIDE OF GARLIC TOAST.  SHORE LUNCH $14.99  OUR SIGNATURE BATTERED FISH SERVED WITH CRISPY FRENCH FRIES AND TARTAR SAUCE  CHICKEN BURGER $12.99  SERVED ON A TOASTED BUN WITH LETTUCE TOMATO AND MAYO AND CRISPY GOLDEN FRIES.  PHILLY CHEESE STEAK $14.99  JUICY SHAVED BEEF SERVED ON GARLIC TOAST COVERED IN MUSHROOMS, ONIONS AND GREEN PEPPER AND TOPPED WITH CREAM CHEESE.  BULLPIT BURGER AND FRIES $11.95  6oz POUND PATTY GRILLED TO PERFECTION, SERVED WITH TOMATO, LETTUCE, CHEESE AND ONION ON A TOASTED BUN  CHICKEN CAESAR SALAD $13.99  CRISPY ROMAINE LETTUCE, RED ONION, MUSHROOMS, BACON BITS, CRUTONS, CHICKEN PIECES AND PARMASEAN CHEESE COMBINED WITH CAESAR DRESSING TO CREATE OUR SIGNATURE CHICKEN CAESAR SALAD  SALAD BAR $8.99  ENJOY OUR SALAD BAR, POTATO & MACARRONI SALAD, GARDEN SALAD, CRUNCHY SALAD, BEAN SALAD AND MORE! |

DRINK MENU

BEER - $4.25 BLUE, BLUE LIGHT, BUD, BUD LIGHT, MOLSON CANDIAN, COORS LIGHT

WINE – $4.50/GLASS, $23.00/CRAFT RED – NAKED GRAPE SHIRAZ OR PELEE MERLOT,

WHITE – NAKED GRAPE CHARDONNAY, PELEE ISLAND GEWIIRZTRAMINER

BRING YOUR OWN WINE - $10.00 CORKING FEE

HARD LIQUOR - $5.00 A SHOT, $9.00 FOR A DOUBLE

CROWN ROYAL WHISKY $5.25

CAESAR $6.50 – GLASS RIMMED WITH SAUCE, SEASONED WITH CELERY SALT, WORCESTERSHIRE SAUCE,

1-1.5OZ VODKA, A DASH OF HOT SAUCE TOPPED OFF WITH CLAMTO JUICE AND A PICKLE FOR GARNISH

COOLERS $6.00 – PALM BAY, TANGERINE MIST, STRAWBERRY PINEAPPLE, PINEAPPLE MANDARINE, KEY LIME CHERRY, RUBY GRAPEFRUIT SUNRISE

PARALYZER $7.00 – 1oz KAHLUA, 1oz VODKA, COKE AND MILK STIRRED GENTLY

LONG ISLAND ICED TEA $7.00 – 1/2oz VODKA, 1/2oz WHITE RUM, 1/2oz GIN, 1/2oz TEQUILA, 1oz LIME JUICE, 1/2oz TRIPLE SEC, 1oz GOMME SYRUP, SPLASH OF COKE,