

APPETIZERS

BONE-IN WINGS

Bone-In Drums & Flats Tossed in BBQ, Buffalo, or Sweet Chili Thai Sauce. Served with Carrots, Celery, and Choice of Ranch or Bleu Cheese. Half Pound | 11 Full Pound | 17

FRIED MOZZARELLA BITES

Fresh Mozzarella Breaded and Flash-Fried, served with a Tomato Basil Sauce. 10

QUESO BLANCO

Served with Bavarian Pretzel Sticks or House-Made White Tortilla Chips. 8 | Add Salsa 3

TERRADYNE NACHOS

Fajita Beef or Chicken, Queso Blanco, Cheddar Jack, Shredded Lettuce, Pico de Gallo, Grilled Jalapeños and Sour Cream Served on a Bed of House-Made White Tortilla Chips. Served with Salsa. 14

SOUTHWEST EGGROLLS

Crispy Fried Tortillas filled with Shredded Chicken, Black Beans, Corn, Jalapeños, Red Peppers & Cheddar Jack Cheese. Served with Chipotle Ranch. 12

AHI TUNA ROLLS*

Sushi Grade Ahi Tuna rolled with Surimi, Cucumber, Avocado and Mayo topped with a Jalapeño Slice and Masago. Drizzled with Yuzu sauce. 15

ON THE GREEN

AHI TUNA SALAD*

Seared Ahi Tuna Filet, Cucumber and Red Onion Topped with Crispy Wontons. Served on a Bed of Crispy Greens in a Ginger Vinaigrette. 16

CAESAR SALAD

Chopped Romaine with Garlic Red Pepper Seasoning and Croutons. Tossed in a Creamy Caesar Dressing. Small | 6 Large | 10

HOUSE SALAD

Chopped Romaine, Cucumber, Grape Tomato, Red Onion, Shredded Cheddar Jack, Egg, and Croutons. Small | 6 Large | 10

GOAT CHEESE SALAD

Pine Nut Crusted Goat Cheese, Granny Smith Apple, Tomatoes, Mixed Greens and Balsamic Vinaigrette. Small | 8 Large | 14

ADD-ONS

Crispy Chicken | \$6 Grilled Salmon* | \$9
Grilled Chicken | \$6 Grilled Shrimp | \$8

HANDHELDS SERVED WITH CHOICE OF SIDE | GLUTEN FREE BUNS AVAILABLE

BACON BIRDIE

Turkey, Applewood Smoked Bacon, Swiss and Honey Mustard on Toasted White or Wheatberry Bread. 14

BUFFALO CHICKEN WRAP

Choice of Grilled or Crispy Buffalo Chicken with Romaine, Red Onion, Pickles, and Ranch. 14

CHICKEN CAESAR WRAP

Choice of Grilled or Crispy Chicken with Romaine, Garlic & Red Pepper Seasoning, and Caesar Dressing. 14

REUBEN

Slow Cooked Corn Beef, and Swiss Cheese Piled High with Sauerkraut, & Russian Dressing on Rye Bread. 15

SIDES

House Chips	Green Beans
House Cut Fries	Crispy Brussel Sprouts
Sweet Potato Fries	Broccoli
Whipped Mashed Potatoes	Rice

ENTREES

TERIYAKI CHICKEN

Two Grilled Chicken Breasts with a Teriyaki Glaze. Served with Steamed Broccoli and Rice. 17

POBLANO BOWL*

Your Choice of Grilled Shrimp or Steak on a Bed of Rice, Caramelized Onions and Shredded Cheese. Topped with Poblano Sauce and Pico De Gallo. 19

MAHI MAHI*

Blackened Mahi Mahi on Creamy Polenta topped with Mango Salsa. 27

SEARED SALMON

Seared Salmon with Celery Root Puree served with Broccolini and a Corn and Chive Sauce. 27

MARGHERITA SANDWICH

Toasted Focaccia Bun with Pesto, Tomatoes, and Fresh Mozzarella. 15

ULTIMATE BLT

1/2 Pound of Bacon, with Lettuce, Tomato, and Mayo on Toasted White or Wheatberry Bread. 14

THE DYNE BURGER

Choice of Burger, Grilled Chicken, or Crispy Chicken. Served with Lettuce, Onion, Pickle and Tomato. Choice of Swiss, American or Pepper Jack Cheese. 15

THE EAGLE BURGER

1/2 Pound Burger with Bacon, Sautéed Mushrooms, Grilled Onions and American Cheese on a Brioche Bun. 16

LUNCH SPECIAL 11-3 PM

\$11

8" ONE TOPPING PIZZA & HOUSE OR CAESAR SALAD

FISH & CHIPS

Beer-Battered Cod Filets Served with House-Cut Fries, Tartar Sauce, and Malt Vinegar. 16

CHICKEN TENDERS

Hand-Breaded Chicken Tenders Served with Choice of Side and Dipping Sauce. 15

BUFFALO MACARONI & CHEESE

Pasta in a Creamy Cheese Sauce Topped with Crispy Buffalo Chicken Tenders and Green Onion. 17

FILET*

Eight Ounce Filet, Served with Red Bliss Mashed Potatoes and Broccoli. 38

LASAGNA

Layers of Meat Sauce, Ricotta, Mozzarella, and Parmesan served with Green Beans and Breadsticks. 19

PIZZA

	8 INCH	12 INCH
CHEESE	\$10	\$14
1 TOPPING	\$12	\$16
2 TOPPING	\$14	\$18

TOPPINGS

PEPPERONI	MUSHROOMS
SAUSAGE	ONIONS
BACON	PEPPERS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CAN BEERS

AVALANCHE AMBER ALE | 4.5
BUDWEISER | 4
BUD LIGHT | 4
BUD LIGHT LIME | 4
BUD LIGHT CHELADA | 4
BLUE MOON | 5
BOULEVARD WHEAT | 4.5
BUSCH LIGHT | 4
BUSH N/A | 4
COORS LIGHT | 4
HEINEKEN ZERO | 4.5
MILLER LITE | 4
MICHELOB ULTRA | 4.5
MODELO ORO | 5
STELLA ARTOIS | 5
TANK 7 | 6
VOODOO RANGER IPA | 6
VOODOO RANGER JUICE FORCE IPA | 7
VOODOO RANGER FRUIT FORCE IPA | 7
VOODOO RANGER JUICY HAZE IPA | 6
WARBEARD TALL BOY | 8
YUENGLING LAGER | 5
YUENGLING FLIGHT | 5

COCKTAILS (*doubles additional charge)

THE CLUB SPECIAL | Vodka, Sprite, lemonade, soda 8*
TEQUILA TRANSFUSION | Una Vida, grape juice, ginger ale 8*
THE JOHN DALY | Vodka, lemonade, iced tea 8*
LAUGHING HAWAIIAN ZOMBIE | Malibu, Coconut Red Bull, Vodka, grenadine 10
LINKS LEMONADE | Vodka, Sprite, lemonade, cranberry 10
THE SCORPION | Crown Royal, Amaretto, French vanilla, whipped cream 9
CARIBBEAN KICKSTART | Tequila, Rum, Sprite, Sugar-Free Watermelon Red Bull, splash of lemonade. 10
MACPATTON OLD FASHIONED | Terradyne Makers Mark blend, orange bitters, Amarena cherry, orange. 15

SELTZERS

WHITE CLAW | 5
HIGH NOON | 5.45
QUIRK | 5
ARIZONA HARD TEA | 5.45
MONACO | 6.5

WINE

SPARKLING

WYCLIFF Brut | California 7/26

CHARDONNAY

OAK GROVE | California 7/26

MORE WHITES

OAK GROVE Sauvignon Blanc | California 7/26
OAK GROVE Pinot Grigio | California 7/26
CHATEAU STE. MICHELLE Riesling | California 8/30
CANDONI Moscato | Italy 9/34

PINOT NOIR

OAK GROVE | California 7/26

MERLOT

OAK GROVE | California 7/26

CABERNET SAUVIGNON

OAK GROVE | California 7/26

MORE REDS

OAK GROVE Red Blend | California 7/26

HAPPY HOUR

TUESDAY - FRIDAY 3PM-6PM
ALL DAY WEDNESDAY

\$4 HOUSE WINE BY THE GLASS | \$3.5 WELL DRINKS | \$3 MILLER LITE