

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 Tortilla Chips. 8 | Add Salsa 3

TERRADYNE NACHOS

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

Seared Ahi Tuna served with a Red Pepper Aioli, Soy Ginger Sauce, Wasabi and Pickled Ginger. 15

PORK BELLY BAO BUNS

Steamed Buns with Sticky Pork Belly, Cucumbers, Carrots, Jicama, and Chili Pepper. 12

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 Parmesan Cheese and Croutons. Tossed in a Creamy Caesar Dressing. Small | 6 Large | 10

HOUSE SALAD

Chopped Romaine, Cucumber, Grape Tomato, Red Onion, Shredded Cheese, 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, 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, Parmesan Cheese, and Creamy Caesar Dressing. 14

REUBEN

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

ITALIAN SAUSAGE HOAGIE

Italian Sausage with Sautéed Onions, Red and Green Peppers, and Mozzarella Cheese on a Sourdough Hoagie. 15

SIDES		
House Chips		Green Beans
Crispy 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 Spanish Rice, Caramelized Onions and Shredded Cheese. Topped with Poblano Sauce and Pico De Gallo. 19

RAVIOLI

Cheese Ravioli and Red Sauce. Served with Broccoli and Breadstick 13

STUFFED CHICKEN BREAST

Chicken Breast stuffed with Spinach, Goat Cheese, and Cherries. Served with Roasted Potatoes, Green Beans, and a White Wine Butter Sauce. 19

BRAISED SHORT RIBS

Braised Short Ribs served with Mashed Potatoes, Broccoli and Jus. 20

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, Cheddar 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

GYRO

Gyro Meat with Tomatoes, Red Onion, and Tzatziki Sauce on Pita. 15

LUNCH SPECIAL 11-3 PM

\$11

8" ONE TOPPING PIZZA & HOUSE OR CAESAR SALAD

FISH & CHIPS

Beer-Battered Cod Filets Served with Crispy 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

BONE IN PORK CHOP

Pork Chop, Broccolini, Beluga Lentils and a Dijon Demi Glace. 20

	8 INCH	12 INCH	PIZZA	TOPPINGS	
CHEESE	\$10	\$14		PEPPERONI	MUSHROOMS
1 TOPPING	\$12	\$16		SAUSAGE	ONIONS
2 TOPPING	\$14	\$18		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