

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
Seasoned Ground 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 & Shredded Cheese. Served with Chipotle Ranch. 12

QUESADILLA
Seasoned Beef or Chicken and Cheese, served with Salsa and Sour Cream. 13

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

MANDARIN ORANGE SALAD
Spring Mix, Mandarin Oranges, Dried Cranberries, Toasted Almonds, and Crumbled Goat Cheese with a Lemon Vinaigrette. Small | 8 Large | 14

ADD-ONS	
Crispy Chicken \$6	Grilled Salmon* \$13
Grilled Chicken \$6	Grilled Shrimp \$10

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

PHILLY CHEESESTEAK
Thinly Sliced Beef Steak with Cheese Sauce, Sauteed Onions and Mushrooms on a Hoagie Bun. 19

SIDES		
House Chips		Green Beans
Cajun Seasoned Fries		Crispy Brussel Sprouts
Sweet Potato Fries		Broccoli
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

SEARED MAHI MAHI
Seared Mahi Mahi topped with a Cilantro, Grape Tomato, and Garlic Relish served with Spanish Rice and Broccoli. 22

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

PENNE PASTA
Penne Pasta with a choice of Marinara or Alfredo Sauce and a Choice of Beef, Chicken or Shrimp. Served with Breadsticks and Mixed Vegetables.19

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

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

CLUB SANDWICH
Turkey, Ham, Bacon, Lettuce, Tomato, Mayo and Cheddar Cheese on Toasted Country White Bread. 15

\$11

LUNCH SPECIAL 11-3 PM

8" ONE TOPPING PIZZA & HOUSE OR CAESAR SALAD

FISH & CHIPS
Beer-Battered Cod Filets Served with Cajun Seasoned 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

CHICKEN FRIED STEAK
Breaded Steak topped with Country Gravy served with Mashed Potatoes and Green Beans. 19

FILET*
Eight Ounce Filet, Served with Mashed Potatoes and Broccoli. 38

RIBEYE*
Grilled 12 oz Creekstone Ribeye, Served with a Black Pepper Demi Glace, Mashed Potatoes and Broccoli. 47

*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