

## 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

### NEW CRISPY COCONUT SHRIMP

Served with a Sweet Thai Chili Sauce. 10

### NEW AHI TUNA NACHOS\*

Ahi Tuna served over Wonton Chips, Sliced Jalapeños, Green Onions, Tobiko, and a Spicy Aioli. 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

### NEW BEET SALAD

Arugula, Roasted Beets, Red Onion, Toasted Pumpkin Seeds and Crumbled Blue Cheese with a Dill and Apple Cider 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

### NEW NASHVILLE HOT CHICKEN

Crispy Chicken Breast tossed in a Nashville Hot Sauce with Pickle Chips on a Brioche Bun. 15

### 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

### NEW GUMBO

Chicken and Andouille Sausage Gumbo over Rice with Cornbread. 18

### 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

### 8 INCH

CHEESE	\$10
1 TOPPING	\$12
2 TOPPING	\$14

### 12 INCH

CHEESE	\$14
1 TOPPING	\$16
2 TOPPING	\$18

## PIZZA

PEPPERONI  
SAUSAGE  
BACON

## TOPPINGS

MUSHROOMS  
ONIONS  
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

### NEW ITALIAN HOAGIE

Salami, Pepperoni, Capicola, Ham, and Provolone on a Ciabatta Hoagie with Arugula, Tomatoes, Red Onion, Spicy Cherry Peppers and Garlic Aioli. 15

### CLUB SANDWICH

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

## LUNCH SPECIAL 11-3 PM

\$11

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

### 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

### BRAISED SHORT RIBS

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

### 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

### NEW BLACKENED SALMON

Blackened Salmon served with Roasted Potatoes and Broccoli with a side of Dill Cream Sauce. 22

# 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