STARTERS & SHAREABLES

CLASSIC NACHOS
Crisp tortilla chips layered with ranch-style beans and a four-cheese sauce blend, topped with fresh pico de gallo, spicy jalapenos, pickled red onions, melted cheddar and Monterey Jack cheese, and scallions, served with sour cream on the side. $14.75
Add Grilled Chicken $6.00 or Grilled Steak* $7.00

ONE NIGHT IN BANGKOK SPICY SHRIMP™
8oz of crispy shrimp, tossed in a creamy, spicy sauce, topped with scallions and sesame seeds, served on a bed of coleslaw.† $16.50

WINGS
Our signature slow-roasted jumbo wings tossed with classic Buffalo or barbecue sauce, served with carrots, celery and blue cheese dressing. $16.75

ALL-AMERICAN SLIDERS
Three mini-burgers with melted American cheese, crispy onion ring and creamy coleslaw on a toasted brioche bun.* $15.75

SPECIALTY ENTRÉES

BABY BACK RIBS
Seasoned with our signature spice blend, then glazed with our house-made barbecue sauce and grilled to perfection, served with seasoned fries, coleslaw and ranch-style beans. $29.95

NEW YORK STRIP STEAK
USDA Choice 12oz New York strip steak, grilled and topped with herb butter, served with seasoned fries and fresh vegetables.* $33.95

TWISTED MAC, CHICKEN & CHEESE
100% all-natural grilled chicken breast, sliced and served on cavatappi pasta tossed in a four-cheese sauce blend with diced red peppers. $22.50

SMOKEHOUSE BBQ COMBO
Slow-cooked Baby Back Ribs and hand-pulled smoked pork served with our house-made barbecue sauce. The perfect combination of our smokehouse specialties, served with seasoned fries, coleslaw and ranch-style beans. $37.95

TUPELO CHICKEN TENDERS
Crispy chicken tenders served with seasoned fries, honey mustard and our house-made barbecue sauce. $18.95

GRILLED NORWEGIAN SALMON
Grilled salmon with herb butter and house-made barbecue sauce, served with fresh vegetables.* $25.95

SALADS & SANDWICHES

GRILLED CHICKEN CAESAR SALAD
8oz chicken breast, grilled and sliced with fresh romaine tossed in a classic Caesar dressing, topped with parmesan crisps, croutons and shaved parmesan cheese. $19.95
Substitute Grilled Salmon* $22.90

STEAK SALAD
8oz grilled steak on a bed of fresh mixed greens tossed in a blue cheese vinaigrette, with pickled red onions, red peppers and Roma tomatoes, finished with crispy shoestring onions and blue cheese crumbles.* $19.95

GRILLED CHICKEN SANDWICH
8oz grilled chicken with melted Monterey Jack cheese, applewood bacon, leaf lettuce and vine-ripened tomato, served on a toasted fresh bun with honey mustard sauce. $16.95

BBQ PULLED PORK SANDWICH
Hand-pulled smoked pork with our house-made barbecue sauce, served on a toasted fresh bun with coleslaw and sliced Granny Smith apples. $16.50

* These items contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request.

We hold allergy information for all menu items, please speak to your server for further details. If you suffer from a food allergy, please ensure that your server is aware at the time of order. † Contains nuts or seeds.
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**ALTERNATIVE ROCK**

(ALKOHOL FREE)

**STRAWBERRY BASIL LEMONADE**
A refreshing lemonade muddled with fresh strawberries and basil. $6.99 | with glass $16.99

**COOKIES & CREAM MINI-MILKSHAKE**
All-natural Madagascar vanilla bean ice cream blended with white chocolate and Oreo® cookies, finished with whipped cream and a sugar-dusted brownie square. $8.99

**DESSERTS**

**HOT FUDGE BROWNIE**
Warm chocolate brownie topped with vanilla bean ice cream, hot fudge, chopped walnuts, chocolate sprinkles, fresh whipped cream and a cherry.† $12.50

**NEW YORK CHEESECAKE**
Rich and creamy NY-style cheesecake served with thin layers of chocolate and caramel sauce, finished with sprinkles of toffee-almond crunch.† $9.90

**SIGNATURE COCKTAILS**

$16.99 INCLUDES YOUR OWN COLLECTIBLE GLASS

**HURRICANE**
Our signature cocktail and a 1940s New Orleans classic!
Bacardi Superior Rum, a blend of orange, mango, pineapple juice and grenadine, finished with a float of Bacardi Black Rum and Amaretto. $11.50

**CLASSIC CARIBBEAN MOJITO**
A treasured favorite with a little extra jazz!
Bacardi Superior Rum, house-made mint syrup, fresh squeezed lime juice and sparkling soda, with a premium Bacardi Aréne C4 floats and a powdered sugar sprinkle. $12.75

**JAM SESSIONS**

RELIVE THIS MOMENT WITH YOUR OWN COLLECTIBLE GLASS

**BLACKBERRY SPARKLING SANGRIA**
A signature blend of red wine, the fresh flavors of blackberries, cranberry juice and squeeze of orange, topped with bubbly Riondo Prosecco. $10.25 | with glass $16.99

**ROCKIN’ FRESH RITA**
Milagro Silver Tequila, fresh lime juice and agave nectar, finished with our signature sweet and savory rim. $10.25 | with glass $16.99 Upgrade to Patrón Silver Tequila for $2.50 more.

**ULTIMATE LONG ISLAND ICED TEA**
Tito’s Handmade Vodka, Bombay Sapphire Gin, Sailor Jerry Spiced Rum and Cointreau Orange Liqueur with sweet & sour and a splash of Coca-Cola. $11.99 | with glass $16.99

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**NEW YORK CHEESECAKE**
Rich and creamy NY-style cheesecake served with thin layers of chocolate and caramel sauce, finished with sprinkles of toffee-almond crunch.† $9.90

**LOVE ALL, SERVE ALL**

99.9% PROTECTED WITH AN ANTIMICROBIAL COATING

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