

# STARTERS

**THAI-LE'S CHILI CALAMARI** LIGHTLY FRIED & TOSSED IN A SWEET YET SPICY GLAZE 13

**FRANK'S FRICKLES** HAND CUT PICKLE CHIPS PAIRED WITH SRIRACHA RANCH 8

**SHRIMP COCKTAIL** 5 JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE & LEMON 12

**WINGS** FRIED CRISPY, TOSSED IN YOUR CHOICE OF HOUSE BUFFALO, BBQ, ROYAL OR THAI CHILI 10

**FRIED MOZZARELLA** TRIANGLE CUT & WITH HOMEMADE RED SAUCE 7

**SIRLOIN SKEWERS** MARINATED & MEDIUM RARE WITH SEASONAL VEGGIES 14

**SMOKED NACHOS** LOADED WITH BBQ PULLED PORK, DICED ONIONS & TOMATOES, SMOKED GOUDA SAUCE & SOUR CREAM WITH SALSA 12.5

**CHICKEN TENDERS** FRIED GOLDEN BROWN WITH YOUR CHOICE OF HONEY MUSTARD OR BBQ DIP 10

# GREENS & SOUP

**CROCK O' ONION** TOPPED WITH A HOUSE CROUTON & CRISPY CHEESE

**SOUP OF THE DAY** CUP 4 // BOWL 6

**SUMMER SALAD** BERRIES, NUTS, GOAT CHEESE & FRIZZLED ONIONS 12

**COLLEEN'S COBB SALAD** PILED HIGH WITH GREENS, TOMATO, AVOCADO, HARDBOILED EGG, BACON & GORGONZOLA 10

**BACON CAESAR** TOPPED WITH SHREDDED PARMESAN, BACON BITS, GRILLED ONIONS & HOUSE TOASTED CROUTONS 10

# EXTRA SIDES

HOUSE CUT FRIES 4 // CAJUN FRIES 4 // SWEET POTATO FRIES 5

ONION RINGS 4 // MASHED POTATOES 5 // BAKED POTATO 4

STEAMED SEASONAL VEGETABLES 4 // SEASONED RICE 4

COLE SLAW 4 // MAC & CHEESE 5

# PUB GRUB

**SMOKED GOUDA MAC & CHEESE** CRUMBLIED BACON & CHEESY MACARONI 9

**CLASSIC RUEBEN** THICK SLICED CORNED BEEF, SWISS, SAUERKRAUT & 1,000 ISLAND ON TOASTED RYE 13

**FISH & CHIPS** GUINNESS BATTERED COD WITH HOUSE CUT FRIES 14

**PUB CHICKEN** BREADED CHICKEN BREAST FILLETS SERVED WITH DIRTY MASHED & PUB GRAVY 14

**BIG B'S BALBOA** THIN SLICED ROAST BEEF & SWISS ON A GARLIC HOAGIE WITH AU JUS FOR DIPPING 11

**CHICKEN BLT WRAP** GRILLED CHICKEN BREAST, BACON, LETTUCE, TOMATO & BUTTERMILK RANCH 10

**SHEPHERD'S PIE** TRADITIONAL LAMB STEW & VEGGIES UNDER A MASHED POTATO CRUST 14

**PULLED PORK SANDIE** LOADED WITH MAC N' CHEESE & COLESLAW 11

**SHRIMP PO' BOY** CAJUN SHRIMP WITH LETTUCE & CHEF'S REMOULADE 13

**TOASTED VEGGIE SANDIE** OPEN FACED, PILED HIGH WITH VEGGIES & BROWNED MOZZARELLA 9

**MCGRATH BURGER** TOPPED WITH MELTED GORGONZOLA, FRIED TOMATO, BACON, GRILLED ONION & HORSERADISH SAUCE 12

# DINNER

**ALL DINNERS ARE SERVED WITH A HOUSE SALAD TO START**

**THE SIZZLER** 16OZ. RIBEYE SLICED ON A SIZZLING GARLIC SKILLET TOPPED WITH SAUTÉED SPINACH 26 - ADD GRILLED SHRIMP 6

**TARRAGON SALMON** PAN SEARED OVER RICE TOPPED WITH A COOL TARRAGON SAUCE 21

**DRUNKEN CHICKEN** PAN SEARED CHICKEN BREAST FILLETS OVER RICE WITH OUR WHITE WINE & BUTTER SAUCE 18

**LEMON GARLIC PASTA** SEASONAL VEGGIES OVER A LIGHTLY BUTTERED PENNE PASTA & SPRINKLED PARMESAN 16

**THE SIRLOIN** 8OZ. SIRLOIN GRILLED & TOPPED WITH CHEF'S CHIVE WHIPPED BUTTER, SERVED WITH ROASTED POTATOES & SEASONAL VEGGIES 21