



STARTERS

PUB CHIPS- 11.99

SERVED WITH RANCH

CRISPY FRIED PICKLES-12.99

SERVED WITH SPICY MAYO

LOADED FRIES- 13.99

TOPPED WITH BACON, CHEESE,
GREEN ONIONS, SOUR CREAM

PORK NACHOS- 14.99

PULLED PORK, PICO DE GALLO,
GUACAMOLE, SOUR CREAM, QUESO,
HOUSE MADE BBQ SAUCE

BEER BATTERED ONION

RINGS- 12.99

SERVED WITH SPICY MAYO

LOADED POTATO SKINS- 13.99

CHEDDAR CHEESE, BACON, SOUR
CREAM, CHIVES

QUESADILLAS- 12.99

BLENDED CHEESE, PEPPERS,
ONIONS, SALSA, SOUR CREAM

ADD A PROTEIN:

CHICKEN-6.00

STEAK-8.00

SHRIMP-9.00

SALADS

ADD A PROTEIN:

CHICKEN-6.00

STEAK-8.00

SHRIMP-9.00

HOUSE SALAD- 10.99

LETTUCE, TOMATO, ONION,
CUCUMBER, HOUSE DRESSING

CAESER SALAD- 11.99

ROMAINE LETTUCE, PARMESAN
CHEESE, CROUTONS

WEDGE SALAD-16.99

WEDGE LETTUCE, PICKLED ONIONS,
BACON, GRAPE TOMATOES, BLEU
CHEESE DRESSING

ENTREES

ROASTED CHICKEN- 21.99

½ ROASTED CHICKEN BRUSHED WITH
A BALSAMIC GLAZE, SERVED WITH
TWO SIDES

SURF AND TURF- 25.99

10 OZ SIRLOIN, 5 SAUTÉED SHRIMP,
SERVED WITH TWO SIDES

CITRUS GLAZED SALMON- 24.99

7OZ PAN SEARED SALMON TOPPED
WITH A CITRUS GLAZE, SERVED WITH
TWO SIDES

SAUSAGE AND CHEESE

RAVOLIO-21.99

CHEESE, FRESH BASIL,
CHOICE OF MARINARA OR PESTO
CREAM SAUCE, SERVED WITH BREAD

12OZ RIBEYE- 39.99

COOKED TO ORDER, SEASONED TO
PERFECTION, SERVED WITH TWO
SIDES

CILANTRO LIME CHICKEN

BOWL -22.99

SEASONED CHICKEN, RED RICE,
BLACK BEANS, CORN, AVOCADO, FETA
CHEESE, CILANTRO LIME SAUCE

BASKETS

SEAFOOD BASKET- 21.99

2 CRISPY WHITE FISH, ½ LB POPCORN
SHRIMP, HUSHPUPIES, FRIES,
COLESLAW, COCKTAIL SAUCE

CRISPY WING BASKET- 18.99

8 WINGS TOSSED IN YOUR FAVORITE
SAUCE, SERVED WITH FRIES
(MILD, MANGO HABANERO, LEMON
PEPPER, SWEET CHILI, BBQ SAUCE,
BBQ DRY RUB)

BURGERS AND SANDWICHES

ALL AMERICAN CLASSIC- 17.99

8OZ CHARGRILLED ANGUS BURGER,
CHEDDAR CHEESE, LETTUCE,
TOMATO, ONION, PICKLE

IMPOSSIBLE BURGER- 22.99

8OZ CHARGRILLED ANGUS BURGER
AVOCADO, GRILLED ONIONS,
LETTUCE, TOMATO, AVOCADO MAYO

SMOKEHOUSE BURGER-18.99

8OZ CHARGRILLED ANGUS
BURGER, CRISPY BACON, AMERICAN
OR PROVOLONE CHEESE, FRIED
ONION STRAWS, JALAPENO

PATTY MELT- 17.99

8OZ CHARGRILLED SEASONED ANGUS
BURGER, GRILLED ONIONS,
JALAPENO, PROVOLONE CHEESE, RED
PEPPER AIOLI, RYE BREAD

OAK TREE BURGER- 18.99

8OZ CHARGRILLED SEASONED ANGUS
BURGER, TOPPED WITH PULLED PORK,
COLESLAW, ONION STRAWS, PICKLES,
TANGY BBQ SAUCE

BUFFALO CHICKEN

SANDWICH- 16.99

8OZ FRIED OR GRILLED CHICKEN
BREAST, BUFFALO SAUCE, RANCH
DRESSING, PROVOLONE CHEESE,
BACON, SERVED ON A SWEET POTATO
BUN

SIDES

FRENCH FRIES- 6.99

SWEET POTATO FRIES- 6.99

SAUTEED ASPARAGUS- 7.99

RED RICE-5.99

SEASONED BROCCOLI- 5.99

ROASTED POTATOES- 6.99

ROASTED SEASONED

TOMATOES- 4.99

ADD SIDE SALAD-3.50

ADD SIDE CAESER SALAD-3.50

DESSERTS

CHEFS CHOICE- 9.00

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS***



DRAFT BEER

WICKED WEED PERNICIOUS IPA

MICHELOB ULTRA

DOGFISH HEAD 60 MINUTE IPA

ALLAGASH WHITE

DOWNEAST BLACKBERRY CIDER

BALLAD ROTATING SEASONAL

PABST BLUE RIBBON

SIERRA NEVADA HAZY LIL THING

GUINNESS

2 WITCHES OAK TREE PALE ALE

BUENEVEZA SALT AND LIME LAGER

YUENGLING

PACIFICO

COORS LIGHT

COCKTAILS

THE FULL COURSE

TITO'S, CHAMBORD, PINEAPPLE JUICE, CHAMPAGNE

THE 1840S BERRY OLD FASHIONED

LOCAL SPRINGFIELD BLACKBERRY SCRATCH WHISKEY,
ANGOSTURA BITTERS, SIMPLE SYRUP

THE LUG NUT MULE

THREE OLIVES CHERRY VODKA, LIME JUICE,
GINGER BEER, CHERRIES

THE ROLLER COASTER

MALIBU, BACARDI, PEACH SCHNAPPS,
ORANGE JUICE, PINEAPPLE JUICE, GRENADINE, CLUB SODA

THE APEX LEMON DROP

DEEP EDDY'S LEMON VODKA, COINTREAU,
SIMPLE SYRUP, LEMON JUICE

THE 18TH TURN

GRIND ESPRESSO LIQUEUR, VODKA, KAHLUHA,
SIMPLE SYRUP

BOTTLED BEER

COORS LIGHT

BUD LIGHT

MILLER LIGHT

MICHELOB ULTRA

BLUE MOON

YUENGLING

WHITE CLAW

STELLA

CORONA

BEST DAY NON-ALCOHOLIC

RED WINE

TRINITY OAKS CABERNET

TRINITY OAKS MERLOT

TRINITY OAKS PINOT NOIR

MEIOMI PINOT NOIR

ANCIENT PEAKS CABERNET

CLINE MERLOT

CATENA MALBEC

STEWART NAPA VALLEY
CABERNET

TRATTORE PETITE SIRAH

CAYMUS

WHITE WINE

TRINITY OAKS PINOT GRIGIO

TRINITY OAKS CHARDONNAY

VILLA MARIA
SAUVIGNON BLANC

CLEAN SLATE RIESLING

SEAN MINOR CHARDONNAY

CIELO PINOT GRIGIO

STELLA MOSCATO

SPARKLING

SIMONET BLANC DE
BLANCS BRUT

LAURENT PERRIER
LA CURVEE