

APPETIZERS

STEAK BITES

\$10.99

FRESH CUT, SEASONED SERVED WITH CRISPY ONION STRINGS WITH A SIDE OF FRESH GARLIC AIOLI

DRAGON SHRIMP

\$10.99

CORKSCREW SHRIMP WITH SWEET CHILI GOCHUJANG SPICY SAUCE

MOZZARELLA STICKS \$6.49

DEEP-FRIED TO GOLDEN PERFECTION

ROASTED RED PEPPER \$8.49

DELICIOUS TWIST ON THE CLASSIC.

THANKS TO SWEET ROASTED RED PEPPERS

FRIED BRUSSEL SPROUTS \$8.49

CRISPY & PACKED WITH FLAVOR FROM HOT HONEY, CARAMELIZED ONION AND BACON

CRAZY TRAIN TOTS \$10.99

TOTCHOS FEATURING BACON, CHEDDAR, SOUR CREAM AND CHIVES

CHEESE CURDS

\$10.99

TOSSED IN OUR SWEET CHILI SAUCE FOR AN EXTRA KICK OF FLAVOR

WINGS

BONELESS WINGS \$12.99

TRADITIONAL WINGS \$12.99

NASHVILLE HOT,
KOREAN BBQ
SWEET CHILIGOCHUJA
SWEET & SMOKEY BBQ
BUFFALO
THAI PEANUT SAUCE
PEPPER DRY RUB
PARMESAN GARLIC DRY RUB



FLATBREAD

TRADITIONAL

\$6.48

RED SAUCE, MOZZARELLA SAUSAGE / PEPPERONI

CHEESE BURGER

\$9.49

GROUND BEEF (BAR-10 SAUCE)
PICKLES, ONION,
AMERICAN & MOZZARELLA

BUFFALO CHICKEN

HOT SAUCE, RANCH, CHICKEN, GREEN ONIONS, BLUE CHEESE & MOZZARELLA

BACONTOR

\$9.49

\$9.49

BACON JAM, CARAMELIZED ONIONSROASTED, TOMATOES, CRISPY BACON, MOZZARELLA

SOUP & SALAD

CHICKEN CAESAR SALAD

\$4.00

HOUSE SALAD

*ADD CHICKEN (\$2)

*ADD BLACK BEAN PATTY (\$3)

*ADD CORKSCREW SHRIMP (\$3)

BROCCOLI CHEESE SOUP

\$4.39 - \$5.39

CHICKEN WILD RICE SOUP

\$4.39 - \$5.39





BURGERS

ALL BURGERS HAVE THE OPTION OF BEEF PATTY OR BLACK BEAN PATTY FOR A \$3 UPCHARGE \$1 UPCHARGE FOR TOTS

THE BIG 10

\$11.99

2 STACKED PATTIES, 4 STRIPS BACON, DOUBLE AMERICAN CHEESE, CRISPY ONIONS, BACON JAM, GARLIC MAYO, PICKLES, W / SIDE OF BIG 10 SAUCE

SPICY & SAUCY

\$11.99

HIGHLY RECOMMENDED WITH BLACK BEAN PATTY, PEPPER JACK CHEESE, PICKLED, JALAPENOS, SPICY RANCH, PICO DE GALLO, CRISP LETTUCE, TORTILLA CRISPS

FRISCO STYLE

\$11.99

SOURDOUGH BUN, ROASTED TOMATOES, CARAMELIZED ONIONS, 2 STRIPS BACON, MAYO, SWISS CHEESE, GREENS

THE CLASSIC PHILLY

\$11.99

RIBEYE PHILLY BEEF, SAUTEED ONION AND PEPPERS, TRADITIONAL HOAGIE, AMERICAN CHEESE, GARLIC MAYO

BUFFALO CHICKEN SANDWICH

\$11.99

PATUXENT BREADED CHICKEN BREAST, MONARCH HOT SAUCE, BLUE CHEESE-JACK, SLICED CHEESE, CRISP LETTUCE, MAYO

ENTREES

\$10.49

CAJUN KIELBASA PASTA SMOKED UNCURED CHICKEN KIELBASA, TOMATOES

\$10.49

TAIL OF THE DRAGON SHRIMP
CORKSCREW SHRIMP, FRENCH FRIES, SPICY SAUCE
(SWEET CHILL GOCHUJANG) ON A BED OF
ARUGULA / CUCUMBER / CARROTS

AND GREEN BELL PEPPERS, CREAMY CAJUN SEASONING, SERVED OVER PENNE NOODLES

\$10.49

FISH & CHIPS
ALE BATTERED COD, FRENCH FRIES,
FRESH HOMEMADE TARTAR

BUTTERNUT SQUASH RAVIOLI \$X.XX

CRISPY CHICKEN TENDERS SERVED WITH FRENCH FRIES

\$8.99

SAVORY BUTTERNUT SQUASH TOSSE IN A CREAMY BROWN BUTTER SAUCE

\$15.49

STEAK DINNER

\$15.49

SALMON DINNER
HONEY GLAZED SALMON ON A BED OF CRISPY FRIED
ONIONS SERVED WITH MASHED POTATOS AND SEASONAL
VEGGIES

8 OZ FILET OF SIRLOIN COOKED IN PEPPERCORN BUTTER, SERVED WITH MASHED POTATOS AND SEASONAL VEGGIES

DESSERTS

TOWERING CAKES OF YOUR CHOICE CARROT CAKE OR CHOCOLATE ICED CAKE

\$5.99





DRINK MENU

10TINI \$10

APPLETINI OUT, PEAR MARTINI IN! PEAR MARTINI MAY BE NEW TO YOUR EARS,
BUT YOUR TASTE BUDS WILL SURELY LOVE ITS SWEET TASTE AND FRUITY COMBINATION.
PEAR VODKA, ST. GERMAIN LIQUEUR, LEMON JUICE, AND A FEW DROPS OF
ANGOSTURA BITTERS CREATES A PERFECT BLEND.

HIGHWAY 10 SUNSET \$10

THE BEAUTIFUL OMBRE EFFECT OF THE DELICIOUS DRINK COMES FROM THE LAYERS OF COCONUT RUM, RED POMEGRANATE SYRUP, AND ORANGE AND PINEAPPLE JUICES

WHISKEY SMASH \$10

THE WHISKEY SMASH DATES BACK TO AT LEAST THE 1880'S!
IT'S A SUMMER WHISKEY COCKTAIL MADE
WITH LEMON, MINT, WHISKEY, AND SWEETENER, AND SERVED WITH CRUSHED ICE.

SIDECAR \$10

CITRUSY COCKTAIL, A MIXTURE OF COGNAC, FRESH LEMON JUICE, AND THE ORANGE LIQUEUR COINTREAU. DON'T BALK AT THE SUGAR-COATED RIM:

IT'S THERE TO MASK THE SIDECAR'S WICKED TONGUE.

VODKA COLLINS \$10

THE VODKA COLLINS GOES DOWN JUST AS EASILY AS THE CLASSIC! REGULAR, OR ADD WITH FLAVORED VODKA FOR A FLAVORFUL TREAT! VODKA, SIMPLE SYRUP, LEMON JUICE, AND SODA WATER.

CREAMY ROOT BEER RUM COCKTAIL \$12

THIS CREAMY ROOT BEER RUM COCKTAIL TASTES LIKE AN ADULT VERSION OF A ROOT BEER FLOAT. VANILLA COFFEE CREAMER, ROOT BEER, SPICED RUM

SALTED CARAMEL MUDSLIDE \$12

DRIZZLED CARAMEL WITH IRISH CREAM, COFFEE LIQUEUR AND VODKA

PINNEAPPLE MOJITO \$14

THE PINEAPPLE MOJITO IS A FRUITY SPIN ON THE CLASSIC MOJITO.
THE PINEAPPLE SPIN SIMPLY ADDS PINEAPPLE JUICE TO THE CLASSIC INGREDIENTS.

