



APPETIZERS

- SOUP DU JOUR** \$4
- CHILI** \$5
- ONION SOUP** \$6
caramelized onions, rich beef stock, croutons & provolone cheese
- PASTRAMI CRUSTED AHI TUNA** \$13
seared pastrami seasoned ahi tuna & horseradish cream
- LOADED NACHOS** \$12
tortilla chips, seasoned ground beef, cheese sauce, sour cream, guacamole & jalapeños
add grilled chicken \$3
- SAUSAGE-STUFFED MUSHROOMS** \$9
Italian sausage, spinach & garlic white wine butter sauce
- CRAB CAKES** \$17
two jumbo lump crab cakes & Dijon cream sauce
- CHICKEN, BACON, SPINACH FLATBREAD** \$11
grilled chicken, applewood-smoked bacon, creamy spinach, green onions & provolone cheese
- QUESADILLA** \$12
flour tortilla, cheddar-jack cheese, rotisserie chicken, sour cream, pico de gallo, guacamole & green onions
- WINGS** \$12
fresh chicken wings, choice of sauce celery sticks & ranch dressing
hot, mild, BBQ, Korean BBQ, bourbon glaze, Thai sweet chili
- GIANT HOT PRETZEL** \$12
grain mustard & cheese sauce

STEAKS & CHOPS

Choice of Two Sides

- FILET MIGNON**
8oz \$32
10oz \$36
- BEEF TENDERLOIN MEDALLIONS** \$29
peppercorn cream sauce
- TOMAHAWK RIBEYE 32oz** \$69
- GRILLED FLAT IRON STEAK 10oz** \$23
- CENTER CUT SIRLOIN**
30-day aged
8oz \$19
10oz \$21
- CENTER-CUT PORK CHOPS** \$19
pan jus

OVER THE TOP

Grilled Shrimp Skewer \$6 • Bleu Cheese Butter \$3 • Burgundy Mushrooms \$4
Green Peppercorn Butter \$3 • Lobster Tail \$10 • Jumbo Lump Crab Cake \$8

SMOKEHOUSE FEATURES

Choice of Two Sides

\$15
HALF RACK

\$23
FULL RACK

\$16
HALF CHICKEN

- BUILD YOUR COMBO** \$19
pick two: smoked brisket, smoked chicken, South Carolina pulled pork & St. Louis ribs

SIDES • \$2.99

baked potato, vegetable of the day, rice pilaf, baked sweet potato, side salad, french fries

SIGNATURE SIDES • \$3.99

loaded baked potato, smokehouse beans, three-cheese mac

SKYBOX

SPORTS BAR



HOLLYWOOD FEATURES

Served with Side Salad

CEDAR PLANK GRILLED SALMON..... \$24

fresh grilled North Atlantic salmon, bourbon glaze & vegetable

FISH & CHIPS \$17

beer-battered fresh haddock & sidewinder spiral battered fries

OPEN FACED POT ROAST \$15

tender pot roast, toasted Texas toast, mashed potatoes & vegetable

DESSERTS

NEW YORK STYLE CHEESECAKE \$6

strawberry sauce & fresh berries

CRÈME BRULÉE \$6

rich cream, ground vanilla beans, swirled with creamy caramel, crowned with caramelized sugar & fresh berries

CHOCOLATE SWISS LAYERED CAKE..... \$7

swiss chocolate cheesecake, white chocolate mousse & chocolate cake

TURTLE CHEESECAKE \$7

cheesecake resting on a thick layer of fudge, covered with caramel sauce, chopped pecans & graham cracker crust

SALADS

HOUSE OR CAESAR..... \$7

add chicken..... \$4

add grilled salmon..... \$6

CAJUN CHICKEN SALAD \$14

mixed greens, Cajun chicken breast, bacon, mozzarella cheese, hard-boiled eggs, tomatoes & honey Dijon dressing

add grilled shrimp \$4

SKYBOX CHICKEN SALAD \$14

mixed greens, grilled chicken breast, mandarin oranges, dried cranberries, sliced strawberries, candied pecans & raspberry vinaigrette

SPINACH SALAD \$16

fresh spinach, grilled shrimp, applewood smoked bacon, hard-boiled eggs, mushrooms, toasted sliced almonds & warm bacon-mustard dressing

SANDWICHES

Served with Sidewinder Spiral Battered Fries

WAGYU STEAK BURGER..... \$15

locally sourced Wagyu steak burger, arugula, tomato, grilled onions, bleu cheese cream & bacon on a brioche roll

TURKEY CLUB \$12

roasted turkey breast layered with applewood-smoked bacon, cheddar cheese, tomato, lettuce & club mayonnaise on freshly toasted Texas bread

BUTTERMILK CHICKEN \$13

crispy fried chicken breast, lettuce, tomato & onion on a grilled ciabatta roll

FRENCH DIP \$15

shaved roasted sirloin, sautéed mushrooms, onions, swiss cheese, horseradish cream & au jus

DONENESS CHART

Choose Your Favorite Way to have Your Steak & Burgers!

RARE

very red & cool center

MEDIUM RARE

warm & red center

MEDIUM

pink center

MEDIUM WELL

slightly pink center

WELL DONE

cooked throughout

