COMING ATTRACTIONS

BISTRO MINI BEEF SLIDERS 1.Bacon Onion Jam, 2. Rodeo, 3. Cheddar LTP. Choose one. (3) Each \$ 10.95

KICKIN BBQ PORK SLIDERS Pulled Pork with Bourbon BBQ Sauce and Slaw. (3) Each \$10.95

REUBEN SLIDERS Corned Beef, Swiss, Sauerkraut, and Thousand Island. (3) Each \$10.95

BISTRO NACHOS Tri-Color Tortilla Chips, Queso, Mixed Cheeses, Tomato, Jalapeños and Sour Cream \$8.95 add Chili \$1.50 add Chicken \$2.75 **GF**

PUB PRETZEL Large Salted Pub Pretzel, served with choice of Cucumbers \$12.95 Two Dipping Sauces- Smoked Gouda Beer Cheese, Sun-dried SANDWICHES Tomato Pesto, or Chipotle Dip \$7.95 add an additional Pretzel and all (3) sauces \$11.95

SPINACH & ARTICHOKE DIP Tri-Color Tortilla Chips, Creamed Spinach & Artichokes, Queso, Parmesan \$12.95 V QUARTER-POUND DOG Jumbo 1/4 pound All-Beef Hot Dog dressed with your choice of condiments, Diced Onions, Jalapeños, Tomatoes at no additional charge \$6.95 Add Cheese or Chili \$.75 add Fries \$4

JUMBO WINGS Hot Pepper Marinated Chicken Wings Fried &Tossed in Buffalo, Tangy Chipotle, Mr. Pibb BBQ or Mango Habanero. Served with House-made Ranch & Celery \$10.95

BLACKENED TACOS Choice of Fish, Beef, or Chicken. Slaw, Fresno Chile, Chipotle Aioli \$10.95

LOADED FRIES Crisp Fries loaded with Aged Cheddar and Jack Cheeses, Bacon, Tomatoes, Jalapeños and Sour Cream \$9.95 **GF**

RED CARPET ENTRÉES

FLATBREAD PIZZA (1) Classic Margherita (2) Pepperoni (3) Vegetarian (4) White Pizza with Chicken, Spinach, and Onion (5)Pork BBQ \$9.95

HAND-CUT TENDERS Tender White Meat Chicken in Crisp Seasoned Flour with House-made Honey Mustard and Thick-Cut Fries, Hush Puppies & Slaw \$12.95

BBQ PORK RIB STACK Fall off the Bone Tender with Signature Mr. Pibb BBQ Sauce, Slaw and a Side of Regular or Sweet Potato Fries \$19.95 GF

ATLANTIC SALMON *Pan Seared with Roasted Red Garlic Mash Potatoes, Wilted Spinach, Sautéed Shrimp and White Wine Butter Cream Sauce \$18.45

"PASTA BOWLS" Linguini Pasta tossed with a choice of Sour Cream/Tartar Broccoli Alfredo, Marinara, Scampi, or Pesto \$12.95 add KID'S MENU 12 & Under Only Please Chicken \$4/ Shrimp \$7/ Meatballs \$3.50/ Salmon \$7

CRAB CAKE PLATTER Two House-made Crab Cakes Pan Seared until Golden and served with Choice of two sides, Tartar, Hush Puppies and Slaw \$24.75

FISH AND CHIPS Traditional Cornmeal Floured Crisp Atlantic Haddock with Fries, Slaw and Tartar Sauce \$15.95

SLOW ROASTED PRIME RIB *Aged Ribeye Seasoned and Ketchup \$8.95 slowly Roasted for 2 1/2 hours. Served with Red Wine Au Jus CHEESEBURGER SLIDERS (2) Beef Patties, Melted for dipping and Choice of two sides \$22.95

SIDES

Green Beans Almondine \$3.95 Garlic Smashed Red Potato \$3.95 Cheddar Broccoli \$3.95 Regular Fries / Sweet Fries \$4.00 Seasoned Fries \$4.50 Jicama Slaw \$3.95 Creamy Spinach \$3.95

SALADS

add Chicken \$4/ Shrimp, Salmon or Crab Cake \$7 CAESAR SALAD Baby Romaine, Croutons, House Caesar Dressing and Cracked Black Peppar. Anchovies available on request \$11.95 Side Caesar \$6.95

COBB SALAD Mixed Lettuce, Bacon, Tomato, Eggs, Blue Cheese and Diced Chicken with Red Wine Vinaigrette Dressing \$13.95

MEDITERRANEAN GARDEN SALAD Fresh Mixed Greens Tossed with Red Wine Vinaigrette, Topped with Olives, Tomato, Feta Cheese, Pepperoncini, Carrots and

Served with Choice of Regular or Sweet Potato Fries

PENINSULA BISTRO BURGER *Ground Brisket & Chuck, Lettuce, Tomato, Onion and Pickles \$9.75

BUILD-YOUR-OWN BURGER: Add Bacon \$1.50/ Add Cheddar, Pepper Jack, Swiss, Smoked Gouda, or American Cheese \$.50/ Add Second Patty with Cheese \$3.50

KOREAN BBQ FRIED CHICKEN Fried Chicken Breast topped with Korean BBQ, Lettuce, Tomato and Slaw \$10.95

GRILLED CHICKEN BLT Marinated Chicken Breast, Melted Swiss, Smoked Bacon, Tomato, Shredded Romaine and House-made Honey Mustard \$10.95

BUFFALO GRILLED CHICKEN WRAP Grilled Chicken, Buffalo Sauce, Pepper Jack Cheese, Shredded Lettuce, Ranch Dressing and Tomato, (Served Cold) \$9.95

RIBEYE or CHICKEN CHEESESTEAK Shaved Ribeye or Chicken, Sautéed Onions and Peppers, and Topped with Melted American Cheese \$10.95

CRAB CAKE SANDWICH Pan Seared Crab Cake, Lettuce Tomato, Slaw and Tatar Sauce \$14.50

VEGGIE BURGER House-made with Jasmine Rice, Lentils, Kidney Beans, Melted Swiss, Shredded Lettuce, Tomato, Onion, Mayo and Mustard \$9.95 V

SHRIMP PO' BOY Shrimp tossed in Sweet & Spicy Thousand Island, Romaine, Tomato on a Warm Baguette \$12.65

ADDITIONAL SAUCES \$0.25 EACH

Aioli/Caesar/Blue Cheese/BBQ/Honey Mustard/Ketchup/Mayonnaise Mustard/Ranch/Red Wine Vinaigrette/Mango Habanero/Korean BBQ

ALL MEALS INCLUDE CHOICE OF SOFT DRINK AND TREAT

KID'S CHICKEN Popcorn-style with Thick-Cut Fries & Ketchup \$8.95 Substitute Popcorn Shrimp \$9.95

ALL-BEEF HOT DOG Served with Thick-Cut Fries, Mustard, &

Cheddar, Ketchup and Thick-Cut Fries \$8.95

MAC & CHEESE Tender Pasta, Creamy Cheese Sauce and Toasted Bread \$8.95

GRILLED CHEESE Brioche, Melted Cheddar, Thick-Cut Fries, Ketchup \$8.95

KID'S SNACK PACK Kid's Size Soft Drink, Popcorn and a Treat \$5.95

V = Vegetarian - Dish does not Contain Meat. GF = Gluten Free as Listed. Does not Apply to Substitutions. An 18.5% Gratuity is Automatically Added to Your Check. The Payment of this Gratuity is Subject to Your Complete Discretion and May be Increased, Decreased or Eliminated Entirely.

BRULEED VANILLA CHEESECAKE A Rich Traditional Cheesecake with a Burnt Sugar Crust, Mixed Berry Sauce and Vanilla Whipped Cream \$7.95 add Fruit Topping \$.50

CHOCOLATE FUDGE ESPRESSO BROWNIE Warm Chocolate Coffee Flavored Fudge Brownie, Toasted House-made Marshmallows, Salted Caramel, Chocolate and Marshmallow Sauce \$7.95 V

"ASK YOUR SERVER ABOUT OUR CHEF PREPARED DESSERT SPECIALS"

THEATRE CLASSICS

POPCORN Regular \$5.50/ Refillable Bowl \$8.50

CANDY Your Choice \$4 Cookie Dough Bites/ Milk Duds/ Buncha Crunch/Peanut M&M's/Squirms/Raisinets/ Reeses's Pieces/Twizzlers

LAVAZZA PREMIUM COFFEE Gran Crema Coffe \$3/ Single Espresso \$2.25/ Double Espresso \$3.25/ Triple Espresso \$4.25/ Caramel Macchiato \$4.75/ Cappuccino \$4/ Cafe Latte \$4/ Cafe Mocha \$4/ Americano \$3/ Assorted Herbal Tea \$3/ All Coffees can be Iced

SOFT DRINKS with Complimentary Refills

Coke/ Diet Coke/ Sprite/ Lemonade/ Hi-C Punch/ Mr. Pibb/ Ginger Ale/ Root Beer/ Sweet or Unsweet Tea \$3.95

PREMIUM WATER Aqua Panna or San Pellegrino \$4.75

WINE

SPARKLING/CHAMPAGNE Single Serve

Freizenet Cordon Negro MYX Moscato Peach MYX Moscato Mango	\$8.00 \$6.50 \$6.50		
MYX Moscato Coconut	\$6.50		
PINOT GRIGIO	6oz	10oz	BTL
Danzante	\$7	\$11	\$24
SAUVIGNON BLANC			
Monkey Bay	\$7	\$11	\$24
CHARDONNAY			
Kendall Jackson VT Reserve	\$9	\$15	\$30
INTERESTING WHITES			
Blue Fish Sweet Riesling	\$7	\$11	\$24
Cavit Moscato	\$8	\$12	\$26
PINOT NOIR			
Concannon	\$7	\$11	\$24
MERLOT			
Canvas	\$7	\$11	\$24
14 Hands	\$9	\$13	\$25
CABERNET SAUVIGNON			
The Show	\$8	\$12	\$26

LOCAL CRAFT Prices and styles will vary and are subject to change

Wild Wolf, O'Connor, Alewerks and Traditions Brewery Selections are Available

FROM THE BAR

PENINSULA LEMON DROP

Vodka, Mango and Strawberry, with a Sugared rim and Lemon Garnish \$8.95

ELECTRIC BLUE

Blueberry Vodka, Peach Schnapps, Blue Curacao, and Pineapple Juice \$8.95

SOTILOM

CLASSIC

Rum, Muddled Mint, Simple Syrup, topped with Sprite and a Lime Garnish \$8.95

WATERMELON

Rum, Muddled Mint, fresh Watermelon Chunks, Simple Syrup, topped with Sprite, and a Watermelon Garnish \$8.95

STRAWBERRY

Rum, Muddled Mint, fresh Strawberry Pieces, Simple Syrup, topped with Sprite, and a Strawberry Garnish \$8.95

LONG ISLAND ICED TEAS

TROPICAL

Pineapple Rum, Melon Vodka, Gin, Watermelon Schnapps, Pineapple Juice, Sour Mix, topped with Sprite and a Pineapple Garnish \$9.95

RASPBERRY

Vodka, Rum, Gin, Tequila, Triple Sec, Raspberry Schnapps, Sour Mix, and a Lemon Garnish \$9.95

GRATEFUL DEAD

Vodka, Rum, Gin, Tequila, Triple Sec, Cranberry Juice, and a Lemon Garnish \$9.95

BLUE MOTORCYCLE

Vodka, Rum, Gin, Tequila, Blue Curacao, Sprite, and a Lemon Garnish \$9.95

MARGARITAS

CLASSIC / RASPBERRY / MANGO / STRAWBERRY

Blanco Tequila, Triple Sec, Sour Mix, Lime Juice, splash of Orange Juice, and ordered with or without Salted rim

HOUSE SPECIALTIES

HERBIE'S OFFSPRING

Coconut and Pineapple Rums, Banana Schnapps, Melon Schnapps, Orange Juice, topped with Cranberry Juice, and a Pineapple Garnish \$9.95

THE PIRATES

Coconut Rum, Spiced Rum, Banana Schnapps, Pineapple and Orange Juices, spiasn of Grenadine, and a spiced Rum float, with a Pineapple Garnish \$9.95

SPARKLEBERRY SANGRIA

Apple and Blueberry Vodkas, Moscato, Pineapple Juice, with Apple and Blueberry Fruits \$9.50

FROM WAKANDA WITH LOVE

Hennessy Cognac, Gran Gala, Orange and Pineapple Juices, a dash of Grenadine, with an Orange Garnish \$11.00

PREMIUM BOTTLE

Heineken \$5.50 Corona \$5.50 Guinness Draught \$5.50 St. Pauli N/A \$4

GLASS/PITCHER DRAFT **Angry Orchard** \$6\$15 Blue Moon \$6\$15 **Bud Liaht** \$4\$12 Yuengling

DOMESTIC BOTTLE

Budweiser/ Bud Light/ Miller Lite/Coors Light/ Mich Ultra \$4.50

DOMESTIC BUCKET OF 5 \$18

\$4\$12

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