

Drinks

BEER

Miller Lite
Coors Lite
Blue Moon
Peroni

Pilsner Urquell

Vizzy Hard Seltzer

Stone *Delicious IPA*

Revolution *Anti-Hero*

Modelo *Especial*

COCKTAILS

APEROL SPRITZ

CHAMPAGNE COCKTAIL

Aperol, Champagne,
and Soda Water

SMOKED BEAR L'AGED MANHATTAN

Barrel Aged Bourbon and
Pumpkin Spice Syrup

VODKA GIMLET

Lime Juice and Simple Syrup

SPIRITS

VODKA

Effen Vodka

Tito's

Grey Goose

GIN

Bombay Sapphire

Hendricks

RUM

Bacardi Superior

TEQUILA

Tres Generaciones

Clase Azul

Don Julio 1942

BOURBON

Maker's Mark

Basil Hayden

SCOTCH

Dewars White Label

Johnny Walker Black

Laphroaig

BLOODY MARY BAR

*House Bloody Mary Mix, Effen Vodka,
with assorted toppings and garnish*

Food

ON THE BAR

Nuts On Clark Caramel Cheddar Popcorn,
Truffle Parmesan Chips, Olive and Rosemary Mixed Nuts

HEIRLOOM BEET CARPACCIO

Micro Celery, Toasted Hazelnuts, Unfiltered Olive Oil,
Flake Salt, Massimo Bottura Balsamic

SALADS IN JARS

Grilled Chicken Caesar Salad
*with Chopped Romaine, Grilled
Chicken, Shaved Parm, Garlic
Crouton, and Caesar Dressing*

Grilled Vegetable Chop Salad V
*with Squash, Red Bell Pepper
Corn, Mint, and Gem Lettuce*

RAW BAR

Lemon Poached Shrimp, Snow Crab Claws, and Grilled
Lobster with Horseradish Cocktail Sauce, Paddlefish Mustard,
Tabasco, and Lemons

IMPORTED MEAT AND CHEESE SELECTION

Chefs Curated Selection of Fine Meats and Cheeses served
with Classic Accompaniments, Crackers, Crostini, Lavosh,
Breads, Nuts, and Olives

BISTECCA ALLA FIORENTINA

Loin Steak Grilled and Cooked Over Oak with Chianti Gremolata

PAN SEARED TUSCAN CHICKEN

Creamy Sundried Tomato, Basil, Roasted Garlic Sauce

SPINACH AND MUSHROOM RAVIOLI

Roasted Mushrooms, Herbs, Truffle Butter, Parmigiano Reggiano

CHARRED BROCCOLINI

Broken Caesar, Sourdough Crumb, Fresh Lemon

SPINACH AND CHEESE FRITTATA

Egg, Shallot, Spinach, Ricotta Salata, Roasted Red Pepper

VIENNA ALL BEEF CHICAGO DOG

Poppyseed Bun, Mustard, Onion, Neon Relish, Tomato
Wedge, Pickle Spear, Sport Pepper, Celery Salt

Wine

BUBBLES

LaMarca Prosecco
Nicolas Feuillatte Brut

WHITE

Simi Chardonnay, Sonoma County, California
Stags' Leap Chardonnay, Napa Valley California
La Jolie Fleur, Provence, France
Cakebread Sauvignon Blanc, Napa Valley
Ca'Marcanda 'Vistamare' Toscana Bianco, Italy

RED

La Crema, Pinot Noir, Sonoma County, California
Louis Martini Cabernet Sauvignon, Napa Valley, California
The Prisoner, Napa Valley, California
Argiano, Brunello di Montalcino, Tuscany, Italy
Gaja Ca'Marcanda Bolgheri 'Magari', Tuscany, Italy

Desserts

SIGNATURE DESSERT BAR

Classic Lemon Squares, Chocolate Ganache Tarts, Cream Puffs, Vanilla Crème Petit Fours, Warm Chocolate Chip Cookies, Chocolate Truffles

Game Time Snack Grab

Snack Mix, Peanuts, Nuts on Clark Popcorn, Cheddar and Caramel Mix Popcorn, Assortment of Candies

Post Game Cravings

GAME DAY FAVORITES

Gourmet Soft Pretzels with Beer Cheese Dip, Grain Mustard, and Cinnamon Cream Cheese Frosting

WARM UP WITH SOUP

Steakhouse Chili Bar Served with All the Accompaniments.
House Made Chicken Noodle Soup with Oyster Crackers

SWEET ENDINGS

Mini Specialty Desserts, Chocolates, and Cookies.
Cinnamon Sugar Churros with Warm Chocolate and Caramel Sauce