


APPETIZER MENU

 = available late night
50% = half price happy hour

BEER BATTERED ONION RINGS 50%


Hand-dipped in our homemade beer batter & fried to golden brown perfection, served with your choice of dipping sauce
\$5.25 

PANKO CRUSTED CALAMARI

1/2 Lb of freshly cut calamari rings coated with Panko bread crumbs & deep fried, served with spicy chipotle mayo for dipping
\$7.95

Buffalo calamari also available 


CHIPS & SALSA

Like almost everything else we do, both the chips & salsa are made in-house daily
\$4.95 


VEGGIE TRAY

Broccoli, cherry tomatoes, cucumbers, celery & carrots served with ranch dressing
\$5.95 

MEDITERRANEAN PLATTER

A crowd pleaser for over 1,000 years. Grilled pita, roasted red peppers, Kalamata olives, cucumbers, cherry tomatoes, homemade hummus & Feta cheese crumbles
\$9.95 

CHICKEN STRIPS

Three breaded chicken strips stacked atop a pile of our hand-cut French fries, served with your choice of sauce for dipping
\$8.95 

SPICY BUFFALO WINGS 50%

Crisply fried chicken wings dipped in our REAL homemade buffalo sauce, served with carrots & celery & your choice of blue cheese or ranch for dipping
\$7.95



Substitute Insanity Sauce for no additional charge



THREE-WAY WINGS 50%

Nine crispy chicken wings three different ways—Teriyaki, BBQ & Buffalo, served with blue cheese or ranch for dipping
7.95

SEARED AHI

Seared sashimi grade Ahi tuna* piled atop a zesty cucumber slaw & drizzled with wasabi vinaigrette
\$8.95 

PULLED PORK SLIDERS

Three pulled pork little guys drenched in BBO sauce & topped with cheddar cheese, lettuce & pickle. A true southern sensation
\$8.95

ALE STEAMED MUSSELS

1LB of mussels steamed in our finest IPA with bacon, scallions & fresh Yakima apples

LITTLE NECK STEAMER CLAMS

1LB of clams sautéed with garlic, white wine & crushed red pepper
\$9.95

BAJA SHRIMP QUESADILLA

We start with our basic quesadilla & add shrimp, avocado, cilantro, fresh mushrooms, artichoke hearts, tomatoes & roasted red peppers
\$10.95

QUESADILLA 50%

Large flour tortilla grilled with Monterey Jack cheese
\$5.95
Add grilled chicken \$7.95


VEGGIE QUESADILLA

Our basic quesadilla filled with fresh mushrooms, artichoke hearts, tomatoes & roasted red peppers
\$7.95

HAND-CUT FRIES 50%

Russet potatoes cut fresh daily & deep fried until they're golden brown
\$5.25 

SWEET POTATO FRIES

Sweet & savory, need we say more?
\$5.95 

SPORTS CENTER RALLY FRIES

Hand-cut fries covered in garlic & Jack cheese, we bet you can't eat just one
\$7.25

EDAMAME

Steamed soy beans seasoned with kosher salt & topped with sesame seeds
\$4.95

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

LUNCH MENU

ALL BURGERS AND SANDWICHES COME WITH YOUR CHOICE OF HAND-CUT FRIES, SWEET POTATO FRIES, BEER BATTERED ONION RINGS, GARDEN SALAD OR SOUP

SANDWICHES

THE GREAT RUBENSKI

Corned beef stacked high with sauerkraut & Swiss cheese, made the Sports Center way with a bit of spicy horseradish dressing & served on marble rye bread
\$8.25

BLT

The traditional favorite made with bacon, lettuce, tomato & mayo between two slices of toasted sourdough bread
\$6.95

BLUE BIRD

Turkey breast, bacon, grilled onion, tomato & blue cheese crumbles on grilled sourdough bread
\$8.25

AHI TUNA MELT

Grilled Ahi tuna* mixed with scallions, celery, & lemon aioli with Swiss cheese on grilled sourdough or marble rye bread
\$8.25

HALF SANDWICH & SOUP

Choice of ham, turkey, or roast beef with Swiss, American, Cheddar, or Pepper Jack cheese, served on wheat, white, sourdough, or marble rye bread. Comes with lettuce, tomato & pickles
\$6.95

Sub garden salad for no additional charge

SPORTS CENTER RICE BOWLS

Stir fried vegetables in spicy teriyaki sauce over jasmine rice with your choice of chicken \$8.95
or shrimp \$10.95

GRILLED PORTABELLA

Giant Portabella marinated & grilled to perfection, served with lettuce, tomato, onion & pickle, slathered with lemon aioli on a toasted bun
\$7.95

PULLED PORK

Slow roasted pork smothered with tangy BBQ sauce on a toasted bun with lettuce, pickle & melted cheddar cheese
\$8.25

GRILLED TURKEY PESTO CLUB

Sliced turkey breast, bacon, tomato, lettuce & Swiss cheese on grilled sourdough bread & slathered with pesto sauce
\$8.25

BUFFALO CHICKEN

Breaded chicken breast smothered in Buffalo sauce, with lettuce, tomato, red onion & pickle. Served with a side of blue cheese dressing
\$8.25

BURGERS

ALL BURGERS ARE GRILLED & TOPPED WITH LETTUCE, TOMATO, PICKLE, RED ONION & YOUR CHOICE OF AMERICAN, SWISS, CHEDDAR, PEPPER JACK, OR BLUE CHEESE CRUMBLES

GRILLED CHICKEN BREAST OR GARDENBURGER MAY BE SUBSTITUTED FOR NO ADDITIONAL CHARGE

CREATE YOUR OWN BURGER

1/3 Lb burger* with your choice of up to three toppings: bacon, grilled mushrooms, grilled onions, avocado, jalapenos or onion rings
\$8.95
Each additional topping \$.50

WESTERN BURGER

1/3 L b burger*
Topped with onion rings, bacon, cheddar cheese, & BBQ sauce. This is definitely a five napkin burger
\$8.95

BLACK & BLUE BURGER

1/3 Lb burger* blackened with spicy Cajun seasoning & topped with melted blue cheese crumbles
\$8.95

CUP OF SOUP	\$2.95
BOWL OF SOUP	\$4.95
SIDE SALAD	\$1.95
SIDE CAESAR	\$2.95
With a meal	\$1.00

WRAPS

ALL WRAPS COME WITH YOUR CHOICE OF HAND-CUT FRENCH FRIES, SWEET POTATO FRIES, BEER BATTERED ONION RINGS, GARDEN SALAD, OR SOUP

CRISPY CHICKEN BACON

Breaded chicken breast, bacon, lettuce, tomato, Monterey Jack cheese, & ranch dressing in a giant flour tortilla
\$8.75

SPICY BUFFALO

Breaded chicken breast, spicy Buffalo sauce, lettuce, tomato, & blue cheese dressing
\$8.75

WESTERN CHICKEN

Grilled chicken breast, beer battered onion rings, bacon, lettuce, tomato, & cheddar cheese drizzled with BBO sauce
\$8.75

CURRY CHICKEN

Spring mix greens, curried chicken, dried cranberries, fresh sliced apple, toasted pine nuts, & Feta cheese drizzled with champagne vinaigrette
\$8.75

MEDITERRANEAN

Veggie lovers delight! Romaine lettuce, roasted red peppers, Kalamata olives, Feta cheese, tomato, & cucumber drizzled with champagne vinaigrette
\$8.75

ENTREES

PASTA ATHENA

Bowtie pasta cooked al dente, then sautéed with tomatoes, roasted red peppers, artichoke hearts, Kalamata olives & finished with Feta cheese
\$11.95

Add grilled chicken \$13.95
Add sautéed shrimp \$14.95

BEER BATTERED FISH AND CHIPS

A lunch sized portion. Two pieces of Alaskan Cod dipped in our own homemade beer batter and deep fried until golden brown, served with our hand-cut fries
\$9.95

SALADS

CURRY CHICKEN SALAD

Spring mix greens, curried chicken, dried cranberries, fresh sliced apple, toasted pine nuts, & Feta cheese tossed with champagne vinaigrette
\$8.95

BLUE CHEESE WEDGE

A large wedge of iceberg lettuce topped with finely diced tomatoes & creamy blue cheese dressing
\$6.50
Add crispy bacon \$7.50

SPORTS CENTER HOUSE SALAD

Spring mix greens, cherry tomatoes, roasted red peppers, artichoke hearts, & Kalamata olives topped with balsamic vinaigrette
\$7.95

BUFFALO CHICKEN SALAD

Breaded chicken breast drenched in spicy Buffalo sauce set atop a bed of crisp iceberg lettuce, carrots & celery, Served with blue cheese or ranch dressing
\$7.95

CAESAR SALAD

Fresh Romaine lettuce, garlic croutons & Parmesan cheese tossed with creamy Caesar dressing
\$6.75
Add grilled chicken \$8.75
Add sautéed shrimp \$9.75

COBB SALAD

Spring mix greens, tomato, bacon, hard boiled egg, avocado, blue cheese crumbles, & grilled chicken breast, Served with your choice of dressing
Full \$8.95
Half \$7.95

SEARED AHI TUNA SALAD

Seared Ahi tuna* set atop spring mix greens with cherry tomatoes & cucumbers, then drizzled with Wasabi vinaigrette & sprinkled with sesame seeds
\$9.95

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DINNER MENU

SERVED DAILY AFTER 5:00PM

ALL ENTREES ARE SERVED WITH YOUR CHOICE OF HOMEMADE SOUP OR GARDEN SALAD

GRILLED PORK CHOPS

Two thick bone-in chops topped with homemade Yakima apple chutney, served leaning on a mound of fluffy garlic mashed potatoes & vegetable of the day on the side. Hands down the best chops you'll ever have

\$16.95

Split for \$20.95

NEW YORK STEAK

A 14 ounce certified Angus™ New York strip cooked to order* served with vegetable of the day & your choice of garlic mashed or baked potato

\$23.95

FILET MIGNON

A 10 ounce filet grilled to order* served over our own demiglace with vegetable of the day & your choice of garlic mashed or baked potato

\$32.95

MACARONI & CHEESE

Four different types of cheeses set this Mac & Cheese apart from what mama used to make. Finished with English green peas, bacon, onion, & freshly toasted bread crumbs

\$12.95

STEAK TOPPINGS

Grilled onions	\$1.00
Grilled mushrooms	\$1.00
Blue cheese	\$2.00
Sautéed shrimp	\$3.00

THAI CURRY PASTA

Chicken breast in a coconut curry sauce with sautéed vegetables, cilantro, & bowtie pasta

\$16.95

Substitute shrimp \$17.95

MOROCCAN CURRY BEEF KABOBS

Beef marinated in soy, honey, & curry, skewered with mushrooms, onions, & red peppers served over a bed of Moroccan mint couscous made with dried cranberries & pine nuts

\$14.95

AVAILABLE FRIDAY & SATURDAY ONLY

GRILLED SALMON

8 ounce Salmon fillet grilled & set atop a Washington wine reduction.

Served with vegetable of the day & your choice of garlic mashed or baked potato

\$18.95

GNOCCHI

Pronounced knee-O-kee, kinda like O-kee-DOH-kee

The ultimate comfort food. Little potato dumplings cooked to fluffy perfection, then finished with your choice of fresh pesto or gorgonzola cream sauce

\$12.95

Add chicken \$2.00

FISH & CHIPS

Three pieces of Alaskan Cod hand dipped in our homemade beer batter & deep fried to golden brown perfection, served with our hand-cut fries & tartar sauce

\$11.95

WILD MUSHROOM RAVIOLI

Tender ravioli filled with wild mushrooms & topped with garlic parmesan cream sauce

\$12.95

SMOKED SALMON BOWTIE PASTA

Pacific Northwest smoked salmon & bowtie pasta married together in a rich brandy cream sauce

\$13.95

CHICKEN APHRODITE

Chicken breast, button mushrooms, & artichoke hearts sautéed with fresh lemon juice and white wine served over bowtie pasta. You'll fall in love with this one!

\$13.95

DESSERTS

CHOCOLATE ESPRESSO TORTE

Deep dark rich chocolate with a hint of espresso

NEW YORK CHEESECAKE

Served with your choice of strawberry, raspberry, chocolate or caramel topping

FUDGE BROWNIE

A decadent chewy fudge brownie topped with a scoop of vanilla ice cream & drizzled with hot fudge

ICE CREAM SUNDAE

Vanilla ice cream with your choice of strawberry, raspberry, chocolate or caramel topping

BEVERAGES

Pepsi, Diet Pepsi, Root beer, Squirt, 7-UP, Lemonade,	
Dr. Pepper, Mountain Dew	\$1.50
Lincoln Ave Coffee	\$1.50
Hot chocolate	\$1.50
Cranberry juice, Orange juice, Apple juice	\$1.50
Freshly squeezed Orange or Grapefruit juice	\$3.00

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