

Chefs Specials

available while supplies last

Baked Italian Sub \$16

Pepperoni/Salami/Ham/Capicola/Giardiniera/Provolone/Lettuce/Tomato/Onion/ Italian Dressing/Mayo/Hoagie Bun/Fresh Cut French Fries

Sideline Buffalo Chicken Sub \$15

Grilled Chicken/Traditional Buffalo Sauce/Bacon/Mozzarella/Ranch Dressing/ Hoagie Bun/Fresh Cut French Fries

Oyster PoBoy \$16

Fried Oyster/Lettuce/Tomato/Cajun Remoulade/Hoagie Bun/Fresh Cut French Fries

Chili Cheese Burger \$17

½ lb. Steak Burger/Spicy Chili/Cheese Sauce/Onion Straws/ Brioche Bun/Fresh Cut French Fries

Fridays Only

Fried ShrimpTacos \$15

3 Shrimp Tacos/Yum Yum Sauce/Lettuce/Tomato/Sour Cream/ Green Onion/Tortilla Chips/Salsa

Fried Fish Sandwich \$16

Beer Battered Cod/Lettuce/Tomato/Coleslaw/Tartar Sauce/ Brioche Bun/Mac n Cheese/Green Onion

Garlic Shrimp Pizza \$16

Grilled Shrimp/Garlic Sauce/Tomato/Spinach/Mozzarella/Cocktail Sauce









APPETIZERS		
Zucchini Fries\$9 Breaded and Fried then tossed in Garlic Butter served with Cilantro Ranch	Cheese Pizza 12" Dough Red Sau Seasoning	
Basket of Fresh Cut Fries\$6 Dry Ranch, Dry Cajun, Dry Seasoning, Dry Sriracha, Dry Reaper, Lemon Pepper, Salt & Vinegar, Garlic Parm or Garlic Ranch \$7 Truffle Parmesan \$9 Cheese N Bacon \$10	House Topping Banana Peppers, Be Crumble, Broccoli, E	
Fried Cheese\$9 Wisconsin White Cheddar Cheese Curds Breaded and Fried served with Mustard Sauce	Mushroom, Pickle o Premium Topp Bacon, Flat Iron Ste	
Pretzel Sticks	Pulled Pork, Salmo Parmesan	
Fried Pickle\$10 Pickle Chip Breaded and Fried served with Cilantro Ranch	Dressings:	
Cheese Quesadilla	Ranch, Blue Cheese, Balsamic Vinaigrette Cilantro Ranch, Oil/	
Salsa and Sour Cream Add Grilled Chicken \$7 or Flat Iron Steak \$11	House Salad Mixed Greens/Tomo	
Veggie Quesadilla\$12 Flour Tortilla Stuffed with Cheddar Jack Cheese, Sauteed Onion, Mushroom, Bell Pepper, and Banana Pepper served with Salsa and Sour Cream	Cheddar/Parmesan, Lil Yinzer Mixed Green/Toma Olive/Egg/French F	
Pittsburgh Quesadilla\$14 Flour Tortilla Stuffed with Fried Pierogi, Bacon, Cheddar Jack Cheese and Green Onion	Yinzer Mixed Green/Toma Olive/Egg/French F Add Grilled Chicken of	
SOUP	Steak or Atlantic Salm Pear and Bleu	
Soup du Jour	Mixed Greens/Pear Crumble	
Sidelines Chili	Add Grilled Chicken of Steak or Atlantic Salm	
with Onion Straws and Cheese	Greek Salad Chopped Romaine/	
Buffalo Chicken Soup \$8 10 16 Grilled Chicken/Hot Sauce/Blue Cheese Crumbles	Onion/Feta/ Atheno Add Grilled Chicken o	

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

PIZZA

Cheese Pizza\$12 12" Dough Red Sauce/Blend of Cheese/House Seasoning
House Toppings additional \$2/ea Banana Peppers, Bell Pepper, Black Olive, Blue Cheese Crumble, Broccoli, Extra Cheese, Feta Cheese, Jalapeno, Mushroom, Pickle or Red Onion
Premium Toppings prices vary \$2.50-\$6/ea Bacon, Flat Iron Steak, Grilled Chicken, Ham, Pepperoni, Pulled Pork, Salmon, Sausage, Shrimp or Truffle Parmesan SALAD
Dressings: Ranch, Blue Cheese, Creamy Ceaser, Honey Mustard, Balsamic Vinaigrette, Italian, Athena Vinaigrette, Cilantro Ranch, Oil/Vinegar
House Salad\$8 Mixed Greens/Tomato/Onion/Cucumber/ Cheddar/Parmesan/Crouton
Lil Yinzer\$11 Mixed Green/Tomato/Red Onion/Mozzarella/Black Olive/Egg/French Fries
Yinzer\$14 Mixed Green/Tomato/Red Onion/Mozzarella/Black Olive/Egg/French Fries Add Grilled Chicken or Portobello \$7, Shrimp \$9, Flat Iron Steak or Atlantic Salmon \$11
Pear and Bleu Cheese Salad\$15 Mixed Greens/Pear/Bacon/Walnut/ Blue Cheese Crumble Add Grilled Chicken or Portobello \$7, Shrimp \$9, Flat Iron Steak or Atlantic Salmon \$11
Greek Salad

Steak or Atlantic Salmon \$11

WINGS

Basket of Boneless \$12 6 Wings - \$8 12 Wings - \$14

Choose Grilled Wings for an additional \$2 Add Ranch, Blue Cheese or Celery for \$.75/each

Hot:

THE REAPER, JAMAICAN JAGOFF, RAGING RANCH, HABANERO PEACH, THE DRAGON, HOT YET SWEET, THE BLITZ, FIERY BBQ, SRIRACHA HOT, HOT (SIGNATURE SAUCE)

Moderate:

WET CAJUN, SRIRACHA HONEY MUSTARD, SRIRACHA HONEY, HOT GARLIC, HOT BBQ,HOT SWEET CHILI, HOT ORIENTAL,SRIRACHA MAPLE BACON, CHIPOLTE, DRY CAJUN, MEDIUM (SIGNATURE SAUCE)

Mild:

MR. BATSON'S BOURBON BLAZE, TRADITIONAL BUFFALO, HOT GARLIC BBQ, SMOKEY BLUE BBQ, SMOKEY RANCH, RANCH BUFFALO, HONEY CAJUN, MEDIUM GARLIC, MEDIUM GARLIC BBQ, MILD (SIGNATURE SAUCE)

No Heat:

LEMON PEPPER, DRY SEASONING, SWEET CHILI, HONEY MUSTARD, PEANUT BUTTER & JELLY, GARLIC RANCH, GARLIC PARMESAN, MEDIUM BBQ, BLACKBERRY BBQ, HONEY BBQ, DRY RANCH, HONEY GARLIC, CILANTRO GARLIC LIME, SALTED VINEGAR, LEMON HONEY

DESSERT

Funnel Cake Fries \$7
Deep Fried Dough/Powdered Sugar/ Chocolate Dipping Sauce
Chocolate Fudge Brownie \$8

Chocolate Chip Brownie topped with Vanilla Ice Cream, Chocolate Sauce and Cherry

Sidelines Sundae \$6

Vanilla Ice Cream/Choice of Chocolate, Raspberry or Caramel Sauce/Whip Cream/Cherry

BEVERAGES

Fountain Soda \$3

Pepsi, Diet Pepsi, Lemon Lime, Root Beer, Lemonade, Mt Dew, Fresh Brewed Unsweetened Iced Tea or Ginger Ale

Juice \$3

Orange, Pineapple, Cranberry, or Grapefruit

BURGERS AND HANDHELDS

Served with Fresh Cut Fries, Coleslaw or Vegetable; Sub Side Salad or Waffle Fries +\$2

Classic Burger Beef Patty/Lettuce/Tomato/Red Onion/Brioche Add Cheese \$1	\$14
Smokehouse Burger	\$17
Heatinator Beef Patty/Jalapeño/Banana Peppers/Bacon/ Pepper Jack Cheese/Chipotle Sauce/Brioche	•
Cajun Bleu Burger Beef Patty/Bacon/Bleu Cheese/Dry Cajun	\$15
Smash Burger	\$16
Truffle Burger	
Beef Patty/Sauteed Portobello/Swiss/Truffle Garlic Mayo	
Sidelines Chicken Wrap Fried Chicken/Lettuce/Tomato/Red Onion/Cheddar/ Ranch Dressing/Your choice of BBQ or Buffalo Sauce	
Chicken Ceasar Wrap	\$15
Philly Cheesesteak	\$17
Caprese Chicken	\$16
Buffalo Chicken	\$15
Cuban Pulled Pork/Smoked Ham/Swiss Cheese/Pickles/Dijon Mustard/Hoagie Roll	\$17
Pulled Pork	\$17 che
Turkey Club. Turkey/Lettuce/Tomato/Bacon/American/Swiss/Mayo/Texa	\$16

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Toast

SIDELINES BEER HOUSE



SPECIALTY COCKTAILS

BLACKBERRY G & T Empress 1908 Gin, Blackberry Syrup, Tonic, Lime	\$12
LEMONGRASS PALOMA Espolon Blanco Tequila, Lemongrass Syrup, Grapefruit Juice, Club Soda, Lemon	\$8
BOURBON MINT SWEET TEA Bulleit Bourbon, Triple Mint Syrup, Iced Tea, Lemon	\$12
ESPRESSO MARTINI Vanilla Vodka, Kahlua Coffee Liqueur, Titos Vodka, Owens Espresso Mix	\$14
TRANSFUSION Titos Vodka, Grape Juice, Ginger Ale	\$8
APEROL SPRITZ Aperol, Champagne, Club Soda	\$10
THE GOOD DRINK Titos Vodka, Lemon Lime, Cranberry Juice	\$8
CREAMY ROOT BEER RUM Captain Morgan Spiced Rum, Coffee Creamer, Root Beer	\$8
SIGNATURE BLOODY MARY Titos Vodka, House Made Bloody Mary Mix	\$14

HAPPY HOUR

4pm - 6:30pm Monday - Friday **SATURDAY SPECIAL**
\$5 House Margarita or
Mojito All Day

SUNDAY SPECIAL
\$5 House Bloody Marys
or Mimosas
All Day