

## ◡ SNACKS ◡

- FRIED PICKLE SPEARS** 10  
Buttermilk Ranch
- LOADED WAFFLE FRIES** 12  
Smoked Bacon, Aged Cheddar, Green Chili Queso, Green Onion, Sour Cream
- CRISPY ONION RINGS** 10  
Whiskey BBQ Sauce
- GIANT PRETZEL** 12  
Big Cedar Green Chili Queso, Creole Mustard
- ROASTED FRENCH ONION DIP** 9  
House-Fried Chips
- GUTTER BALL NACHOS** 16  
Double-Smoke-Seasoned Tortilla Chips, Pecan-Smoked Brisket, Big Cedar Queso Pico de Gallo, Pickled Onions & Jalapeños, Scallions, Cilantro Sour Cream

## ◡ WINGS ◡

Our wings are brined for 24 hours, tossed in Chef's signature dry rub, roasted and fried crispy. Tossed in your choice of one of our signature sauces: Mild or Hot Buffalo, Whiskey BBQ, Mango Habanero, Raspberry-Chipotle BBQ or Sweet Jamaican Jerk. Served with Heirloom Carrots, Celery, Ranch or Bleu Cheese Dressing.

**ONE DOZEN: 17 TWO DOZEN: 28**

## ◡ SALADS ◡

- ALL-NATURAL CHICKEN CAESAR** 15  
Seared Chicken, Chopped Romaine, Shaved Pecorino, Croutons, Caesar Dressing
- SMOKED TURKEY COBB** 16  
Chopped Lettuce, Smoked Turkey, Red Onion, Grape Tomatoes, Avocado Bacon, Egg, Bleu Cheese Crumbles, Buttermilk Ranch Dressing
- SEARED SALMON & FIELD BERRY SALAD** 22  
Baby Spinach & Arugula, Fresh Berries, Heirloom Tomatoes, Spiced Pecans Shaved Red Onion, Pecorino, Smoked Strawberry Vinaigrette

## ◡ SANDWICHES ◡

Served with French Fries, House Chips or Coleslaw. **Substitute Onion Rings for 2.00.**

- CHEESESTEAK SANDWICH** 17  
Seared Steak, Peppers & Onions, Provolone, Green Chili Queso, Toasted Hoagie
- NASHVILLE HOT CHICKEN** 15  
Genny's Fried Chicken, Housemade Pickles, Nashville Hot Sauce, Coleslaw
- THE ULTIMATE GRILLED CHEESE** 15  
Provolone, Pepper Jack & Cheddar Cheeses, Avocado, Bacon Grilled Onion Tomato, Sourdough
- OLD SKOOL REUBEN** 16  
Thin-Sliced Corned Beef Brisket, Housemade Sauerkraut, Swiss Cheese Thousand Island, Marble Rye
- BUFFALO CHICKEN WRAP** 15  
House-Breaded Chicken Tenders, Shaved Red Onion, Pepper Jack Cheese Shredded Lettuce, Bleu Cheese Crumbles, Flour Tortilla, Buffalo Sauce, Ranch Dressing
- BLACKENED SHRIMP PO' BOY** 17  
Cajun-Seasoned Grilled Shrimp, Shredded Lettuce, Sliced Tomato Pickled Jalapeños & Onions, Lemon-Caper Aioli, Toasted Hoagie

## ◡ BURGERS ◡

Our Burgers are made with 100% fresh Angus Chuck. Served with French Fries, House Chips or Coleslaw. **Substitute Onion Rings for 2.00.**

- UNCLE BUCK'S DOUBLE CHEESEBURGER** 18  
American Cheese, Iceberg Lettuce, Red Onion, Tomato, Thousand Island, Buttery Bun
- MUSHROOM SWISS BURGER** 21  
Sautéed Gourmet Mushrooms, Gruyere Cheese, Black Pepper Aioli, Buttery Bun
- BBQ BRISKET & BACON BURGER** 22  
Pepper Jack Cheese, Crispy Onion Rings, Smoked BBQ Brisket Big Cedar BBQ Sauce, Buttery Bun

## ◡ PIZZAS ◡

- THREE CHEESE PIZZA** 21  
Housemade Red Sauce, Signature Cheese Blend, Oregano
- DOUBLE PEPPERONI** 25  
Sliced Pepperoni, Housemade Red Sauce, Signature Cheese Blend, Oregano
- THE NYC** 26  
Italian Sausage, Whole-Milk Ricotta, Caramelized Onions, Housemade Red Sauce Signature Cheese Blend, Oregano
- BUFFALO CHICKEN PIZZA** 27  
Buffalo Marinated Grilled Chicken, Cheese Blend, Celery Slaw Bleu Cheese Crumbles, Ranch Dressing, Buffalo Sauce Drizzle
- THE BCL** 28  
Big Cedar BBQ Sauce, Pecan-Smoked Brisket, Pickles, Onions, Roasted Corn Pepper Jack Cheese
- VEGETABLE LOVERS** 22  
Roasted Mushrooms, Charred Onions, Sweet Peppers, Roasted Tomatoes Olives, Signature Cheese Blend, Roasted Garlic, Whole-Milk Ricotta, Pesto Drizzle
- MEAT LOVERS** 28  
Signature Cheese Blend, Pepperoni, Italian Sausage, Smoked Ham, Bacon Hamburger, Housemade Red Sauce, Oregano

## ◡ ENTRÉES ◡

- HERB AND GARLIC CRUSTED SALMON** 32  
Heirloom Baby Carrots, Parmesan Fingerling Potatoes, Herb-Garlic Butter
- FARFALLE PASTA PRIMAVERA** 18  
Farfalle Pasta, Seasonal Vegetables, Tomatoes, Garlic, Basil, Olive Oil, Lemon Zest  
**Add-On:** Roasted Chicken: 10; Seared Salmon: 14; Sautéed Colossal Shrimp: 16
- ALL-NATURAL FRIED CHICKEN FINGERS** 21  
Hand-Breaded, All-Natural Chicken, Creamy Coleslaw, French Fries Housemade Honey Mustard
- TRADITIONAL FISH & CHIPS** 18  
Beer-Battered Icelandic Cod, French Fries, Coleslaw, Tartar Sauce
- BACON WRAPPED FILET MIGNON** 42  
Smashed Fingerling Potatoes, Roasted Squash, Stilton Demi-Glace
- BEER-BATTERED COLOSSAL SHRIMP** 26  
Black Tiger Prawns, French Fries, Fresh Lemon, Chipotle Cocktail Sauce
- ROASTED NATURAL CHICKEN BREAST** 29  
Seasonal Sautéed Vegetables, Parmesan Fingerlings, Baby Arugula
- PEPPERCORN CRUSTED K.C. STRIP STEAK** 40  
Garlic Truffle Fries, Sautéed Mushrooms & Onion, Grilled Tomato, Red Wine Demi-Glace

*Several menu items contain nuts and may come in contact with other food preparations.  
\*\*Consuming raw or undercooked meat and eggs may increase your risk of food-borne illness.\*\**