

## Starting Gate

**ERIENORMOUS NACHOS** \$7  
TORTILLA CHIPS SMOTHERED IN MELTED CHEESE, BLACK OLIVES, ONIONS, TOMATOES, JALAPENOS, SALSA, SOUR CREAM & GUACAMOLE.

ADD BEEF +\$2

**DEEP FRIED SOFT PRETZELS** \$7  
THREE SOFT PRETZELS DEEP FRIED TO PERFECTION. SERVED WITH CHEDDAR CHEESE SAUCE AND YELLOW MUSTARD.

**SPINACH & ARTICHOKE DIP** \$8  
A CREAMY BLEND OF SPINACH, ARTICHOKE & FOUR CHEESES SERVED WITH SEASONED TORTILLA CHIPS.

**WINNER WINGS** \$9  
A HALF POUND OF CHICKEN WINGS TOSSED IN YOUR CHOICE OF EITHER HOT BUFFALO, BARBEQUE, RANCH OR BUTTER & GARLIC. SERVED WITH CELERY, CARROTS & RANCH DRESSING.

**SEAFOOD QUESADILLA** \$9  
SAUTEED SHRIMP, SCALLOPS & CRAB MEAT MIXED WITH PEPPERS, ONIONS, CILANTRO, & MIXED CHEESE BLEND. SERVED WITH CHIPOTLE LIME SOUR CREAM & SHREDDED LETTUCE & SALSA.

**CHILI CHEESE FRIES** \$6  
CRISPY FRIES LOADED WITH CHEESE SAUCE, CHILI, SOUR CREAM & SCALLIONS.

**CHICKEN TENDERS** \$9  
DEEP FRIED TENDERS AND FRENCH FRIES WITH YOUR CHOICE OF HONEY MUSTARD OR RANCH DIPPING SAUCES.

## Soups & Salads

**FRENCH ONION GRATINEE** \$7  
A CLASSIC, TOPPED WITH A CROUTON & PROVOLONE CHEESE

**LOADED BAKED POTATO** BOWL \$7  
CREAMY BAKED POTATO SOUP TOPPED WITH CUP \$4  
SMOKED BACON, CHEDDAR CHEESE & CHIVES

**SOUP DU JOUR** BOWL \$7  
CHEF'S DAILY CREATION. PLEASE ASK YOUR CUP \$4  
SERVER FOR DETAILS

**CAESAR SALAD** \$7  
CRISP ROMAINE LETTUCE TOSSED IN A RICH SIDE \$4  
CAESAR DRESSING WITH CROUTONS & FRESH GRATED PARMESAN CHEESE.

ADD CHICKEN + \$4

**THE DOWNS CLUB SALAD** \$11  
MIXED GREENS WITH SMOKED BACON, TURKEY, HAM, AMERICAN CHEESE, PROVOLONE CHEESE & TOMATOES SERVED WITH YOUR CHOICE OF DRESSING.

**HOUSE SALAD** \$8  
MIXED GREENS WITH CUCUMBER, TOMATO, SIDE \$4  
CARROT & RED ONION SERVED WITH YOUR CHOICE OF DRESSING

**SOUTHWEST STEAK SALAD** \$11  
MESCULIN GREENS, TOMATOES, AVOCADO, CUCUMBER & SHREDDED PEPPER JACK CHEESE TOPPED WITH THIN SLICED FLANK STEAK, SAUTEED PEPPERS, ONIONS, & CHEESY ONION STRAWS SERVED WITH MEXIRANCH DRESSING.

AVAILABLE DRESSINGS: RANCH, BLEU CHEESE, BALSAMIC VINAIGRETTE, VIDALIA ONION, FRENCH, FAT-FREE RASPBERRY VINAIGRETTE, 1000 ISLAND, ITALIAN, HONEY MUSTARD, AND OIL & VINEGAR

## Sandwiches

ALL SANDWICHES COME WITH A CHOICE OF FRENCH FRIES, POTATO CHIPS, COLE SLAW, COTTAGE CHEESE, CAJUN FRIES, PARMESAN RANCH FRIES, ONION RINGS, OR FRUIT CUP.

**TRIFECTA BURGER** \$9  
AN 8 OZ. CHAR-GRILLED BURGER TOPPED WITH YOUR CHOICE OF THREE DELICIOUS TOPPINGS. CHOOSE FROM SMOKED BACON, GRILLED ONIONS, SAUTEED MUSHROOMS, AMERICAN, CHEDDAR, PROVOLONE & SWISS CHEESE. SERVED WITH LETTUCE, TOMATO & ONION.

\*ADDITIONAL TOPPINGS .75

**POKER FACE REUBEN** \$9  
THINLY SLICED CORNED BEEF BRISKET WITH SAUERKRAUT, SWISS CHEESE & THOUSAND ISLAND DRESSING. SERVED ON TOASTED MARBLED RYE BREAD.

**THE BACKSTRETCH CHEESESTEAK** \$9  
THINLY SLICED ROAST BEEF SMOTHERED IN GRILLED PEPPERS & ONIONS. TOPPED WITH PROVOLONE CHEESE.

**ITALIAN STACKER** \$9  
LAYERS OF HAM, CAPPICOLA, SALAMI, PROVOLONE CHEESE, BALSAMIC MARINATED ONIONS, TOMATOES, & ICEBERG LETTUCE ON TOASTED ITALIAN BREAD.

**TURKEY, BACON AND SWISS** \$9  
THIN SLICED TURKEY, BACON & SWISS SERVED ON GRIDDLED PRETZEL ROLL. SERVED WITH A SIDE OF HONEY MUSTARD SAUCE.

**THE DOWN'S CLUB** \$9  
A TOASTED TRADITIONAL CLUB SANDWICH PILED HIGH, DAGWOOD STYLE, WITH HAM, TURKEY, APPLEWOOD SMOKED BACON, AMERICAN CHEESE, LETTUCE, TOMATO & MAYONNAISE.

**CHICKEN PARMESAN CIABATTA** \$9  
CHICKEN TENDERS TOPPED WITH ZESTY MARINARA AND PROVOLONE CHEESE SERVED ON GARLIC TOASTED CIABATTA BREAD SERVED WITH PARMESAN RANCH FRIES.

**TRIFECTA GRILLED CHICKEN** \$9  
TENDER CHAR-GRILLED CHICKEN BREAST WITH YOUR CHOICE OF THREE DELICIOUS TOPPINGS. CHOOSE FROM BACON, GRILLED ONIONS, SAUTEED MUSHROOMS, AMERICAN, CHEDDAR, PROVOLONE & SWISS CHEESE. SERVED WITH LETTUCE, TOMATO & ONION.



Thank you for joining us in  
The Downs Clubhouse & Lounge.  
Have a Great Day!

## Entrees

- DAN SEARED WALLEYE** \$16  
TWO 3 OZ. FRESH SEARED WALLEYE SERVED WITH SUMMER SLAW, AU GRATIN POTATO & ROASTED RED PEPPER REMOULADE
- FISH & CHIPS BASKET** \$15  
BEER BATTERED PUB STYLE COD SERVED WITH OUR HOUSE MADE TARTAR SAUCE. SERVED WITH FRENCH FRIES & COLESLAW
- CHAR-GRILLED PORK CHOPS** \$13  
TWO 4 OZ. PORK CHOPS TOPPED WITH CARAMELIZED ONIONS & CATTLEMAN'S GOLD BBQ SERVED WITH LOADED SMASHED POTATOES & VEGETABLE DU JOUR.
- BARBECUE RIBS** \$12  
SLOWLY BRAISED HALF RACK OF RIBS IN OUR SWEET BARBEQUE SAUCE SERVED WITH YOUR CHOICE OF TWO SIDES.
- FRIED CHICKEN DINNER** \$11  
THREE MOUTH WATERING PIECES OF FRIED CHICKEN SERVED WITH YOUR CHOICE OF TWO SIDES.
- SMOTHERED SIRLOIN STEAK** \$17  
A 12 OUNCE USDA CHOICE SIRLOIN STEAK COOKED TO YOUR SATISFACTION. SMOTHERED IN SAUTEED ONIONS & MUSHROOMS AND FINISHED WITH A RICH DEMI GLACE. PLEASE ALLOW EXTRA TIME FOR MEDIUM WELL AND WELL DONE SELECTIONS. SERVED WITH YOUR CHOICE OF TWO SIDES.  
ADD SHRIMP SKEWER....\$6

### SIDE CHOICES

- |                      |              |                |
|----------------------|--------------|----------------|
| MASHED POTATOES      | BAKED POTATO | FRENCH FRIES   |
| PARMESAN RANCH FRIES |              | POTATO CHIPS   |
| COLESLAW             | ONION RINGS  | COTTAGE CHEESE |
| VEGETABLE DU JOUR    | CAJUN FRIES  | FRUIT CUP      |

IN PLACE OF ONE SIDE FOR ADDITIONAL \$1  
SIDE HOUSE SALAD, SIDE CAESAR SALAD, LOADED BAKED POTATO

## Chef's Daily Pasta Special

ASK YOUR SERVER ABOUT THE DAILY PASTA SELECTION.

We accept American Currency and all Major Credit Cards.

We do not accept personal checks.

\*The consumption of raw or uncooked meats, eggs and poultry may cause a food borne illness.

18% Gratuity will be added to all parties of eight (8) or more.

## The Finish Line

- DEATH BY CHOCOLATE CAKE** \$8  
SERVED WITH CHOCOLATE GANACHE AND CREAM SAUCES, PERFECT FOR SHARING!
- PECAN BALL** \$6  
FRENCH VANILLA ICE CREAM COVERED WITH CANDIED PECANS THEN TOPPED WITH HOT FUDGE, WHIPPED CREAM & A CHERRY
- SEASONAL CHEESECAKE** \$6  
ASK YOUR SERVER FOR TODAY'S SELECTION
- THE DOWNS BANANA SPLIT** \$6.50  
THREE LARGE SCOOPS OF VANILLA ICE CREAM. THE FIRST SCOOP IS TOPPED WITH HOT FUDGE, CHOPPED NUTS, WHIPPED CREAM & A CHERRY. THE SECOND SCOOP IS TOPPED WITH STRAWBERRIES & WHIPPED CREAM. THE THIRD SCOOP IS TOPPED WITH CARAMEL SAUCE AND TOFFEE CHIPS. ALL SCOOPS ARE SURROUNDED BY FRESH BANANA.

## Finishing Touches

- CHOCOTINI** \$8  
A DOWNS FAVORITE... A RICH DECADENT BLEND OF VANILLA VODKA, IRISH CREAM, CRÈME DE CACAO, AND CREAM GARNISHED WITH A CHOCOLATE SWIRL
- JACK DANIELS MUD SLIDE** \$5.50  
A CHOCOLATE EXPERIENCE TWISTED WITH THE TENNESSEE FLAVOR OF JACK DANIELS WHISKEY.
- IRISH CREAM COFFEE** \$5.50  
IRISH CREAM COMBINED WITH OUR FRESH BREWED COFFEE TO CREATE AN UNFORGETTABLE AFTER DINNER EXPERIENCE.
- DOM PERIGNON CHAMPAGNE** \$195.00  
A SATINY TEXTURE OF CITRUS FLAVORS THAT IS PERFECT IN CELEBRATING YOUR NEXT WINNING BET!



Prices do not reflect the 6% Pennsylvania State Sales Tax.

## Drafts—\$3.25

BUD LIGHT, COORS LIGHT, LABATT BLUE, YUENGLING LAGER  
YUENGLING LIGHT—\$2.75

## Bottle Beers—\$3.50 Domestic

BUDWEISER, BUD LIGHT, COORS LIGHT, MICHELOB  
ULTRA, MILLER LITE, MILLER GENUINE DRAFT,  
MILLER GENUINE DRAFT 64, I.C. LIGHT  
YUENGLING LIGHT - \$3.00  
O'DOUL'S (NON-ALCOHOLIC) - \$3.25

## Bottle Beers—\$4.00 Import/Premium

AMSTEL LIGHT, CORONA, GUINNESS, HEINEKEN,  
HEINEKEN LIGHT, LABATT BLUE, LABATT BLUE LIGHT,  
SMIRNOFF ICE

## Soft Drinks—\$1.25

COKE, DIET COKE, SPRITE, ICE TEA, RASPBERRY TEA,  
GINGER ALE, LIGHT LEMONADE

## Cold Delights

COKE FLOAT.....\$3.50

## House Wine—\$4.00 By the Glass

WHITE ZINFANDEL, CHARDONNAY, CABERNET,  
PINOT GRIGIO, MERLOT  
LAMBRUSCO—\$5.00

### Sparkling Wine

Iron Horse  
"WEDDING CUVEE" 45  
Sonoma County, California, 2004

### BV White Wine

WHITE ZINFANDEL	24	5
PINOT GRIGIO	40	8
SAUVIGNON BLANC	45	9
CHARDONNAY	40	8
REISLING	40	8

### BV Red Wine

PINOT NOIR	45	9
MERLOT	40	8
CABERNET SAUVIGNON	40	8

## Racing Buffet Selections

\$19.95 Available at 5pm on Live Racing Nights Only.  
Ask Your Server for Selection Availability  
**On the Rail Buffet**

<b>Cold Bar</b>	<b>Carving Board</b>
TOSSED SALAD	PRIME RIB WITH CHARRED ONION AU JUS
VEGETABLE PASTA SALAD	
LOADED POTATO SALAD	
COLE SLAW	<b>Desserts</b>
CHEESE & FRUIT DISPLAY	ASSORTED CAKES, PIES,
CRUDITES DISPLAY	CHEESECAKES & COOKIES
<b>Dinner Selections</b>	
BUTTERMILK FRIED CHICKEN	
BBQ PULLED PORK	
GARLIC MASHED POTATOES	
LEMON BAKED TILAPIA WITH TOMATO & CAPER RELISH	
FRIED CRAB CAKES WITH CAJUN CILANTRO REMOULADE	
SAUTEED VEGETABLE MEDLEY	
LASAGNE	
CORN ON THE COB	
CHEDDAR BISCUITS & CORN BREAD	
SUMMER VEGETABLE FARFALLE PASTA WITH	
GARLIC CREAM SAUCE	

## Finish Line Buffet

<b>Cold Bar</b>	<b>Carving Board</b>
TOSSED SALAD	PRIME RIB WITH CHARRED ONION AU JUS
VEGETABLE PASTA SALAD	
LOADED POTATO SALAD	
COLE SLAW	<b>Desserts</b>
CHEESE & FRUIT DISPLAY	ASSORTED CAKES, PIES,
CRUDITES DISPLAY	CHEESECAKES & COOKIES
<b>Dinner Selections</b>	
HONEY BBQ BAKED CHICKEN	
BBQ PULLED PORK	
CHICKEN ALFREDO PASTA BAKE	
BLACKENED SALMON WITH ASPARAGUS	
COUS COUS WITH HERB BUTTER SAUCE	
FRIED CRAB CAKES WITH CAJUN CILANTRO REMOULADE	
SAUTEED ORIENTAL VEGETABLES WITH TERIYAKI GLAZE	
BALSAMIC & HERB ROASTED RED SKIN POTATOES	
CORN ON THE COB	
GARLIC BREAD & BUTTERMILK BISCUITS	
VEGETABLE RICE PILAF	

## Winner's Circle Buffet

<b>Cold Bar</b>	<b>Carving Board</b>
TOSSED SALAD	PRIME RIB WITH CHARRED ONION AU JUS
VEGETABLE PASTA SALAD	
LOADED POTATO SALAD	
COLE SLAW	<b>Desserts</b>
CHEESE & FRUIT DISPLAY	ASSORTED CAKES, PIES,
CRUDITES DISPLAY	CHEESECAKES & COOKIES
<b>Dinner Selections</b>	
BAKED WALLEYE WITH WARM SUMMER SLAW	
BUTTERMILK FRIED CHICKEN	
BBQ RIBS	
RATATOUILLE	
FRIED CRAB CAKES WITH CAJUN CILANTRO REMOULADE	
CHAR-GRILLED PORK CHOPS WITH WHOLE GRAIN	
MUSTARD SAUCE	
BACON SMOKED CHEDDAR SMASHED POTATOES	
CORN ON THE COB	
VEGETABLE LASAGNE	
CHEDDAR BISCUITS & CORN BREAD	