

STARTERS

Boom Boom Shrimp Fried Popcorn Shrimp tossed in a Sweet Boom Boom Sauce Roasted Brussels Sprouts		Loaded Fries. French Fries topped with Melted Cheese and a choice of Pulled Pork, Bacon, Pulled Chicken or Brisket finished with a dusting of BBQ Spice	. \$10
Brussels Sprouts roasted with Onion, Bacon and Balsamic Reduction Onion Ring Basket Deep-Fried Battered Onion Rings topped with Parmesan Cheese, Scallions and a drizzle of Sriracha		and Green Onion Smoked & Grilled Bacon Skewers Sugar-Cured Slab Bacon, House Double Smoked with Hickory and Cherry Woods, Cajun and BBQ Spice served over a bed of Onion Tanglers	. \$14
Chicken Wings \$7.50/Half Dozen or \$15/I Traditional or Boneless with a choice of one of our Sauces or Dry Spices Sauce: Buffalo, BBQ, Sweet Chili, Spicy Asian, Sweet Pepper Parmesan,)ozen	with a side of House-Made BBQ Sauce Provolone Cheese Wheels Provolone Cheese coated in Panko Breadcrumbs broiled to a golden brown served with Marinara, Pesto and Parmesan Cheese	\$7
Nashville Hot Chicken Aioli, Sweet 'n Zesty BBQ, Bourbon BBQ, Carolina Mustard BBQ or Butter Garlic Dry Spices: Cajun, Ranch, Uncle Dan's Magic Dust or Cranch		Fried Pickle Basket House-Made Panko-Breaded Dill Pickle Spears served with a side of Chipotle Ranch	\$7
Chicken Tenderloins Traditional Country-Fried Chicken Tenderloins, served plain or tossed in one of our Wing Flavors	\$10	Salmon Spread A creamy Smoked Salmon Spread served with toasted Pita	
Pretzel Bites Served with Spicy Brown Mustard	\$7	Burnt Ends Bites of crispy Texas-Style Smoked Brisket served with BBQ Sauce	. \$17
	& 2 d	SALADS	
Dressings: House-Made Ranch, House	e-Made C	Chipotle Ranch, Bleu Cheese, Honey Mustard,	
Fat Free Raspberry Vinaigrette, Golden Italia House Salad		n, Thousand Island, Balsamic Vinaigrette and Caesar Blackened Caesar Salad	¢10
Mixed Greens tossed with Onions, Cucumbers, Grape Tomatoes, Carrot Curls and Croutons with a choice of Dressing		Choice of: Sirloin, Shrimp, Chicken or Salmon blackened and served on a Caesar Salad	
Side Salad		Smoked Caesar Salad House-Smoked Salmon served on a Caesar Salad	\$17
Caesar Salad		Fried Chicken Salad	. \$15
Side Caesar Salad		Mixed Greens tossed with Onions, Cucumbers, Grape Tomatoes, Carrot Curl	ls,
Soup Du Jour Soup & Salad		Shredded Cheddar and Jack Cheese topped with Traditional Fried Chicken Tenderloins. Try Tenderloins tossed in your favorite Wing Flavor.	
Choice of House or Caesar Salad	39	The Maddie Salad	\$15
French Onion Soup		Spring Mix tossed with Mandarin Oranges, Candied Pecans, Craisins, Bleu Cheese Crumbles, Red Onion, Avocados and Bacon with	
Hearty, rich Beef Broth with Caramelized Onions, Provolone and Croutons		a Raspberry Vinaigrette drizzle	
French Onion Soup & Salad Choice of House or Caesar Salad	\$11	Wedge Salad	\$10
Choice of Flouse of Caesar Salad		Iceberg Lettuce Wedge topped with Bleu Cheese Crumbles, Bacon, Red Onion and Balsamic Reduction	
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Pepperoni		Steve-O-Supreme	. \$18
Four Cheese		Cheese Pizza topped with Pepperoni, Bacon, Ham, Italian Sausage, Mushrooms, Onions, Peppers and Black Olives	
A blend of Mozzarella, Provolone, Parmesan and Romano Cheeses Chicken Bacon Ranch	\$15	Veggie Lover's	. \$14
Buffalo Chicken Pizza		Garlic Alfredo Cheese Pizza topped with Black Olives, Bell Peppers, Onions. Mushrooms and Tomato	
Meat Lover's		Officias, Plustificorns and Torriato	
Cheese Pizza topped with Pepperoni, Bacon, Ham and Italian Sausage			
Served with French	BUR(TERS d a Kosher Dill Pickle Spear	
Classic Hamburger		Black 'n Bleu Burger	\$14
American Classic		Burger coated in Cajun Seasoning topped with Bleu Cheese Crumbles	фіт
Choice of Cheese: American, Cheddar, Pepper Jack, Provolone or Swiss		The Churchill	. \$18
Mushroom Swiss Burger Burger topped with sautéed Mushrooms and Swiss Cheese	\$14	Burger topped with a fried Provolone Cheese Wheel, Fried Onion Tanglers a	and
		Bourbon BBQ Sauce served with Lettuce and Tomato on a Brioche Bun with two Sugar-Cured Grilled Bacon Skewers holding all the goodness together	
BBQ Bacon Burger Burger topped with sautéed Onions, Bacon and House BBQ Sauce	\$14	the sagar sarea stilled bacon skewers holding all the goodness together	

 $\texttt{EATING RAW OR UNDERCOOKED MEATS, POULTRY, EGGS, MILK, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. \\$

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SANDWICHES

Served with French Fries and a Ko	sher Dill	Pickle Spear. Excludes all Half Sandwiches.	
Turkey Wrap	\$13	Cheesesteak	\$19
Spinach Wrap with Turkey, Bacon, Lettuce, Tomato and Italian Dressing		Slow Cooked Prime Rib shaved and topped with Peppers, Onions and	
Traditional Club	\$12	Provolone on a toasted Sub Roll served with House-Smoked BBQ Sauce	
Triple Decker Sandwich on toasted White Bread with Turkey, Ham, Bacon,		Reuben	\$15
Lettuce, Tomato and Pesto Mayo		Thinly Shaved Corned Beef, Swiss Cheese, Sauerkraut and Thousand Island Dressing on toasted Rye Bread	
LUNCH SPECIALS		Beer Battered Fish Sandwich.	¢1 2
(Available 11am, 7pm)		Hand-Battered Deep-Fried Fish served on a toasted Brioche Bun	фто
½ Turkey Wrap & Salad	¢19	with Lettuce, Tomato and choice of Cheese	
Choice of House or Caesar Salad	\$14	Chicken Bacon Club	\$14
½ Turkey Wrap & Soup	¢1 2	Grilled Chicken Breast topped with Bacon, Lettuce, Tomato, Onion and	
Choice of Soup Du Jour or French Onion	Ф12	Cheddar Cheese with Basil Garlic Aioli on a toasted Brioche Bun	446
½ Club & Salad	\$12	Chicken Cordon Bleu	\$10
Choice of House or Caesar Salad	Ф12	A Hand-Battered Chicken Breast fried and topped with Alfredo Sauce, Ham and Swiss Cheese	
½ Club & Soup	\$12	Buffalo Chicken Sandwich	\$16
Choice of Soup Du Jour or French Onion		A Hand-Battered Chicken Breast tossed in Buffalo Wing Sauce topped with Lette	uce
Pulled Pork		and Tomato on a toasted Brioche Bun served with choice of Ranch or Bleu Chees	se
House-Smoked Pulled Pork with BBQ Sauce on a toasted Brioche Bun	ф10	Shrimp Po' Boy	\$17
Duent End Condwich	Ø4E	Deep-Fried Popcorn Shrimp tossed in Boom Boom Sauce topped with	
Burnt End Sandwich Our House-Smoked Texas-Style Brisket Bites served with BBQ and	\$15	shredded Lettuce, Tomato and Pickle Chips on a toasted Sub Roll	
melted Cheddar Cheese on a toasted Brioche Bun			
	ENT	RÉES	
Rotisserie Half Chicken	\$14	Two Meat Combo	\$24
Fried Half Chicken Dinner	\$14	Pick two of your favorites: BBQ Ribs, Chicken Breast, Chicken Tenderloins,	ψΔI
Four pieces of crispy Southern Fried Chicken		Salmon, Popcorn Shrimp or Beer-Battered Fish	
Half Rack of Ribs	. \$24	Sirloin Steak Combo	\$26
Fish & Chips	\$17	Sirloin Steak served with one of the following: BBQ Ribs, Chicken Tenderloins,	
Hand-Battered Deep-Fried Fish		Grilled Chicken, Salmon, Popcorn Shrimp or Beer-Battered Fish	
Fried Shrimp Basket	\$12	Bourbon Orange Chicken	\$16
Deep-Fried Popcorn Shrimp served with French Fries		Pan-Fried Chicken tossed with our House Bourbon Orange Sauce with Onions	
Steak Tips	\$18	Carrots and Peppers over a bed of Rice and topped with toasted Slivered Almo	
Sirloin Steak Tips served over a bed of Rice, topped with Mushrooms,		Lemon Dill Salmon House-Cut Filet seasoned with Lemon and Dill	\$18
Onions and Worcestershire Butter Pan Sauce		Smothered Chicken Dinner	ተባበ
Sirloin Steak Sirloin Steak served with a choice of Side Salad or Caesar Salad	. \$20	Two Grilled Chicken Breasts topped with Mushrooms, Onions,	\$ 20
Spaghetti & Meatballs	¢1 9	Peppers and Provolone Cheese	
Shrimp Scampi		Feast for Two	ድ ሬስ
Sautéed Shrimp and Pasta in a Garlic Alfredo Sauce,	\$10	Half Rack of Ribs, Half Chicken (Rotisserie or BBQ), choice of Pulled Pork	ቅባባ
served with Cheesy Garlic Bread		or Burnt Ends served with French Fries and choice of two sides	
Prime Rib Market	Price		
(Available Friday and Saturday, 4pm-10pm)		CWEETC	
		SWEETS	
MAC & CHEESE		Brownie	\$7
	d) 4 .4	Bread Pudding	\$7
Burnt End Mac Bowl Cavatappi Pasta and Cheese Sauce topped with our Famous Burnt Ends	\$14	Pecan Ball	
	Ø4.4	Fudgy Wudgy Chocolate Cake	
Spicy Buffalo Chicken Mac Bowl Cavatappi Pasta and Cheese Sauce topped with our Traditional Tenders	\$14	Three-Layer Fudge Cake with rich Chocolate Fudge Icing	ΦIU
tossed in Buffalo Sauce with Pickled Jalapeños		and Chocolate Crunch Coating around the sides	
Build Your Own Mac Bowl	\$14	Dessert of the Day	\$10
Cavatappi Pasta and Cheese Sauce with:		Chef's Daily Selection	-
Choose One: Brisket, Pulled Pork, Fried Tenders, Rotisserie Chicken,		TA CA CDECIME	
Sautéed Shrimp or Steak Tips Choose One: Buffalo, BBQ, Bourbon BBQ, Sweet 'n Zesty BBQ, Sweet Chili,		TO-GO SPECIALS	440
Nashville Hot Chicken Aioli, Carolina Mustard BBQ, Butter & Garlic,		Whole Rotisserie Chicken	
Sweet Pepper Parm or Spicy Asian		Eight Piece Whole Fried Chicken	\$18
MAKE ANY MAC BOWL BAKED MAC	\$3		

SIDE OPTIONS: French Fries, Rice, Mashed Potatoes, Broccoli, Vegetable of the Day, Baked Potato (Available after 4pm) Additional \$1 Onion Rings | Additional \$2 Brussels Sprouts

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RESERVATIONS: 814-866-8363 TAKE OUT: 814-866-8392



GAMBLING PROBLEM? CALL 1-800-GAMBLER.

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