

Eat foodies®

FRESH, FLAVORFUL & FUN

MUNCHIES

HOUSE GUACAMOLE

Pico de gallo, Cotija cheese, fresh lime and tortilla chips. \$15

FRESH FRIED MOZZARELLA

Served with warm house marinara. \$16

LOADED NACHOS*

Tortilla chips with melted Cheddar Jack cheese; loaded with pico de gallo, pickled jalapenos, green onion, black olives then topped with fresh cilantro, lime, sour cream and guacamole. Served with house Mandarin salsa. \$19

CHOICE OF:

GRILLED FUEGO CHICKEN \$23
BLACKENED CHICKEN \$23
SEASONED GROUND BEEF \$19
MARINATED STEAK \$25
PULLED PORK \$19
VEGGIE PATTY \$21

ONION RINGS

Piled high and served with sweet red pepper chili and fry sauce on the side. \$14

FRIES MY WAY

Choice of Salt & Pepper Fries, Sweet Potato Fries or Fuego Seasoned Tots; piled high and served with choice of dip. \$12

BUTTERFLY COCONUT SHRIMP

Seven of our famous shimp served with sweet red pepper chili sauce on a bed of slaw. \$18

FRIED PICKLES

Hand battered crinkle cut pickles served with our Southwest sauce and ranch dip. \$12

STEAK BITES*

Medium rare steak bites, gorgonzola whip, habanero pesto and crispy fried onions. Served with naan flatbread. \$22

WINGZ | 1 lb, BONE IN -or- BONELESS

Served with carrots, celery and your choice of dip. \$18

» BUFFALO: MILD 🔥 MEDIUM 🔥🔥 HOT 🔥🔥🔥 DON'T CRY! 🔥🔥🔥🔥

» BLAZIN BBQ

» ALAN'S WINGZ

» CAJUN DRY RUB

» HONEY HABANERO

» GARLIC PARMESAN

BASKETS

FISH & CHIPS

Beer battered cod served with tarter, lemon wedge and fries. \$22

C.A.'s CHICKEN STRIPS & FRIES

Tender chicken in our house flaky batter. Served with fries, carrots, celery and choice of dip. \$16

CHILI & SOUP

SERVED WITH TEXAS TOAST.

HEARTY CHILI

Hearty chili topped with white onions and shredded Cheddar Jack cheese. \$6/cup \$10/bowl

SOUPS OF-THE-DAY

Seasonal rotating soups (ask your server). \$6/cup \$10/bowl

GREENS N' THINGS

THE CHOP*

Chopped romaine, tomato, applewood smoked bacon, blue cheese crumbles, sliced roasted red pepper and corn salsa. Topped with tortilla chips, cilantro, choice of protein and dressing. \$16

TACO SALAD*

Chopped romaine, refried beans, pico de gallo, sour cream, guacamole, cilantro, Cheddar Jack cheese. Served in a fresh flour tortilla-bowl with chips, house Mandarin salsa, choice of protein and dressing. \$19

WEDGE

Iceberg lettuce with blue cheese dressing, tomato, red onion, applewood smoked bacon and blue cheese crumbles. \$16

CHICKEN CAESAR

Chopped romaine tossed with Caesar dressing, shaved parmesan and croutons. Topped with grilled chicken and lemon wedge. \$17

BLACK & BLUE CHICKEN CAESAR

Chopped romaine tossed with Caesar dressing, crumbled blue cheese, applewood smoked bacon, croutons and grilled jalapeños. Topped with blackened seasoned chicken and tortilla strips. \$19

CHICKEN CAPRESE SALAD

Grilled fuego chicken, mixed greens, sliced tomato, melted fresh mozzarella, basil, sliced red onions, shaved parmesan with drizzled balsamic reduction sauce. \$19

HOUSE SALAD

Mixed greens, tomato wedge, parmesan cheese, hard boiled egg, red onion, croutons and choice of dressing. \$15

SIDE SALAD \$6

POKE BOWL*

A bed of spring mix and slaw topped with carrots, cucumber, red onion, jalapeño, mango pico, avocado, Ahi Tuna, Wasabi crème, Sam's Slammin sauce, hoisin, black sesame and wonton strips. \$21

KETO BOWL*

Mixed greens topped with pico de gallo, fresh cilantro, lime and avocado. Sprinkled with Cotija cheese. \$12

CHOICE OF:

NO PROTEIN \$12
GRILLED FUEGO CHICKEN \$15
MARINATED STEAK \$17

STREET WORTHY TACOS

CORN TORTILLA TACOS SERVED WITH CHIPS, HOUSE MANDARIN SALSA AND GUACAMOLE.

FISH TACOS 🔥

With red pepper slaw, chipotle aioli, pico de gallo, fresh cilantro, crème and lime. \$16

CHOICE OF:

BEER BATTERED COD \$21
BAJA SRIRACHA MARINATED COD \$21

PULLED PORK TACOS 🔥

Pulled pork, red pepper slaw, chipotle aioli, pico de gallo, crème, fresh cilantro and lime. \$18

SAM'S SLAMMIN COCO SHRIMP TACOS 🔥

Coco shrimp, slammin slaw, mango pico de gallo, avocado crème, pickled red onion, fresh cilantro and lime. \$21

STREET TACOS* 🔥

Chipotle aioli, house Mandarin salsa, pico de gallo, Cotija cheese, fresh cilantro and lime. \$18

CHOICE OF:

GRILLED FUEGO CHICKEN \$18
MARINATED STEAK \$21

Want your tacos wrapped in lettuce? Just ask your server!

SANDWICHES

SERVED WITH A BAG OF CHIPS, SALT & PEPPER FRIES, FUEGO SEASONED TOTS OR A CUP OF SOUP. UPGRADE TO A SIDE SALAD, SWEET POTATO FRIES OR ONION RINGS FOR \$3. +ADD APPLEWOOD SMOKED BACON FOR \$3.



NOTHIN' FRENCH ABOUT THIS DIP!

Thinly sliced Prime Rib, melted provolone with sauteed onions and mushrooms on a Tuscan roll with our house au jus on the side!

\$21

BLAZIN BBQ PULLED PORK SANDWICH

House roasted pulled pork caramelized in Blazin BBQ topped with red pepper slaw. Served on a brioche bun.

\$20

BLACKENED STEAK SANDWICH*

Marinated steak with blackening seasoning, lettuce, tomato, garlic aioli and crispy fried onions served on a Tuscan roll.

\$21

GRILLED HERB CHICKEN BREAST SANDWICH

Chicken breast, mixed greens, tomato, red onion, basil pesto, fresh melted mozzarella and house made herb aioli. Served on grilled herb ciabatta.

\$20

PHILLY CHEESESTEAK

Thinly sliced prime rib, melted provolone, onions, roasted red peppers and garlic aioli on a Tuscan roll.

\$21

VEGGIE

Portobello mushroom, red onion, roasted peppers, guacamole, lettuce, tomato, Havarti cheese, mixed greens, herb aioli and basil pesto on an herb ciabatta bun.

\$18

BLAT

Thick cut applewood smoked bacon, lettuce, tomato, guacamole and roasted garlic aioli on a Tuscan roll.

\$17

HOT PASTRAMI

6oz of sliced pastrami, melted Swiss, sauerkraut and stone ground mustard on grilled marbled pumpernickel and rye.

\$21

PO-BOY SANDWICH

Coconut shrimp, chipotle aioli, pickled red onions, lettuce and tomato on a Tuscan roll.

\$19

GRILLED CHEESE

Provolone, Swiss, Cheddar and Havarti, melted and grilled to a cheesy, toasty brown perfection on garlic Texas toast.

\$14

BURGERS

SERVED ON A GRILLED BRIOCHE BUN WITH A BAG OF CHIPS, SALT & PEPPER FRIES, FUEGO SEASONED TOTS OR A CUP OF SOUP. UPGRADE TO A SIDE SALAD, SWEET POTATO FRIES OR ONION RINGS FOR \$3. +ADD APPLEWOOD SMOKED BACON FOR \$3. SUBSTITUTE FOR VEGGIE BURGER PATTY FOR \$2 OR A GLUTEN FREE BUN FOR \$2.

ALL AMERICAN*

Cheddar cheese, mayo, lettuce, tomato, onion, ketchup, yellow mustard and dill pickles. \$17

BLACK & BLUE*

Thick cut applewood smoked bacon, blackened seasoning, blue cheese crumbles, mayo, lettuce, tomato, onion and dill pickles. \$19

RANCHER*

Thick cut applewood smoked bacon, Canadian style bacon, fried egg, sautéed onion, pepper jack cheese, mayo, lettuce, tomato and yellow mustard. \$19

SOUTHWEST* 🌶️

Roasted red peppers, Fuego seasoning, pepper jack cheese, chipotle aioli, grilled jalapeños, lettuce, tomato and onion. \$19

TEXAN*

Thick cut applewood smoked bacon, cheddar cheese, white onions, lettuce, hearty chili and blazin BBQ sauce on grilled Texas toast. \$19

MUSHROOM & SWISS*

Sautéed mushrooms and onions, Swiss cheese and roasted garlic aioli. \$19

THE NEW YORKER*

Two 1/3 lb beef patties, 1/2 lb pastrami, Swiss cheese, sauerkraut, mayo, lettuce, tomato, dill pickles, white onion and mustard on a toasted brioche bun. \$29

SMALLER VERSION AVAILABLE (JUST ONE PATTY) FOR \$23

WESTERN BURGER*

Thick cut applewood smoked bacon, Fuego seasoning, pepper jack cheese, Blazin BBQ sauce, lettuce, tomato and onion rings. \$19

Make any burger a double patty for \$6

Wrap it in lettuce, just ask your server

DOGS

SERVED ON A TOASTED BUN WITH A BAG OF CHIPS, SALT & PEPPER FRIES, FUEGO SEASONED TOTS OR A CUP OF SOUP. UPGRADE TO A SIDE SALAD, SWEET POTATO FRIES OR ONION RINGS FOR \$3.

NAKED DOG

Spiraled dog with choice of condiments and any 2 toppings. \$12

CHILI DOG

Spiraled dog loaded with hearty chili, Cheddar Jack cheese and white onions. \$15

CHIPOTLE DOG 🌶️

Spiraled dog, chipotle aioli, red pepper slaw, pico de gallo, sour cream, fresh cilantro and lime. \$14

BACON WRAPPED DOG

All beef dog wrapped in applewood smoked bacon topped with spicy brown mustard, sauerkraut and grilled onions. \$15

DRINKS

FLAVORED DRINKS & MORE

Coke products, flavored lemonades, coffee and tea.

ALL FLAVORED DRINKS AND FLAVORED SODAS ARE NOT REFILLABLE. ALL SPECIALTY FLAVORED LEMONADE, SODA OR TEA WILL BE CHARGED PER 20 OZ CONTAINER GLASS.

ROTATING CRAFT BEER/CIDER • CRAFT COCKTAILS • PREMIUM LIQUOR • LOCAL WINES & MORE

Please ask your server for more details.

SIDES & ADD-ONS

SIDES

House Salad \$6
Salt & Pepper Fries \$7
Fuego Seasoned Tots \$7
Sweet Potato Fries \$8
Onion Rings \$8

ADD-ONS

+Add Avocado \$2
+Add Cheese \$1
+Add Applewood Smoked Bacon \$3
+Add Ham \$2
+Add Fried Egg* \$2
+Extra Sauces \$0.50