

MENU



Appetizers

Loaded Steak Fries \$13
Topped with Beer Cheese, Bacon, Jalapeños and Sour Cream

House Meatballs \$13
3 House made Meatballs, Topped with House made Pomodoro Sauce and Parmesan Cheese

NEW ITEM Buffalo Dip \$13
House made Buffalo Dip Served with Pita Bread

NEW ITEM Pretzels with Beer Cheese \$12
Four Pretzels Served with Beer Cheese

NEW ITEM Hummus and Veggie Plater \$12
House made Hummus Served with Carrots, Celery, Cucumbers and Pita Bread

NEW ITEM House Pulled Pork Nachos \$14
Tortilla Chips, House Smoked Pulled Pork, Cheddar Jack Cheese, Shredded Lettuce, Tomatoes, Fresh Jalapenos, Carolina Gold BBQ Sauce and Sour Cream

Bone In or Boneless Wings

6 Wings \$10 | 12 Wings \$18

House Brine Rub, Served with Choice of Ranch or Blue Cheese Dressing
BBQ, Mild, Medium, Carolina Gold, Hot Chipotle

Salads

Added Protein +8 Steak +7 Salmon +6 Chicken

Caesar Salad Full \$13 Sm \$8
Romaine Lettuce, Parmesan Cheese, Croutons, and Served with House Caesar Dressing

Chef Salad \$14
Romaine Lettuce, Tomatoes, Egg, Ham, Cheddar Jack, Bacon and Pepperoni Served with Choice of Dressing
Ranch, Blue Cheese, Balsamic Vinaigrette or Oil and Vinegar

Strawberry Salad Full \$14 Sm \$8
Spinach Topped with Strawberries, Feta Cheese and Candied Walnuts Served with Lemon Poppy Seed Dressing

Caprese Salad \$15
House Fresh Mozzarella, Heirloom Tomatoes, Basil and EVOO, Drizzled with Balsamic

Sides \$6

Fries - Sweet Potato Fries - Onion Rings
Tater Tots - Coleslaw - Roasted Broccoli

Pizza

Pepperoni & House Sausage \$16
Columbus's Own Ezzo Pepperoni, House made Sausage and Banana Peppers

Buffalo Chicken \$16
Crispy Chicken, Cheddar Cheese, Scallions and Spicy Ranch

Margarita \$15
EVOO, Provolone Cheese, House Mozzarella, Ohio Tomatoes and Basil

NEW ITEM Pulled Pork \$16
BBQ Sauce, Cheddar Jack Cheese and House Smoked Pulled Pork

Burgers & Sandwiches

All Sandwiches Include Your Choice of Steak Fries, Onion Rings, Tater Tots, Sweet Potato Fries, Coleslaw, Roasted Broccoli

Upgrade Any Side to Either a Strawberry Side Salad or Caesar Salad for \$4

American Burger \$15

1/2 Pound Angus Burger Patty on Brioche Bun Topped with Lettuce, Tomato, Onion, Pickles and Your Choice of Cheese: American, Cheddar, Swiss, Provolone and Pepper Jack
Add Bacon \$3

House Meatball Sub \$15

Housemade meatballs served on a Hoagie bun topped with pomodoro and smoked provolone cheese

Smoked Beef Philly \$15

House Smoked Beef, Mixed Green Peppers and Onions, Provolone and Swiss Cheese Served with Horseradish Sauce

NEW ITEM GCD Burger \$16

Two 1/3 Pound Burger Patties, Mulligan Sauce, American Cheese, Lettuce and Pickle on a Sesame Bun

Pulled Pork Sliders \$12

3 House Smoked Pulled Pork Served on Sliders Buns Topped with Carolina Gold Sauce and House Made Coleslaw

Jeff's Blackened Chicken Sandwich \$15

Blackened Chicken Breast Served on a Brioche Bun Topped with Pepper Jack Cheese, Lettuce, Tomato and House Made Ranch Dressing

Hot Italian Sub \$15

Ham, Capicola, Salami, Mortadella Served on a Hoagie Bun Topped with Provolone Cheese, Lettuce, Tomato, Banana Peppers, Mayo and Balsamic Dressing

Reuben \$15

Shaved Corned Beef Served on Marble Rye Topped with Swiss Cheese, Sauerkraut and 1000 Island Dressing

Fish Hoagie \$15

Battered Cod Served on Hoagie Roll Topped with American Cheese, Lettuce, Tomato and Tarter Sauce

Hummus Veggie Wrap \$14

Roasted Garlic Hummus, Spinach, Feta Cheese, Banana Peppers, Cucumbers, Red Peppers Wrapped in Flour Tortilla

Grilled Chicken Caprese Sandwich \$14

Grilled Chicken Topped with Fresh Mozzarella, Tomatoes, Lettuce and Topped with Balsamic

Entrees

Fish and Chips \$17

Battered Cod, Steak Fries, Hushpuppies and Tartar Sauce

6 oz Strip Cut Sirloin \$20

Served with Parmesan Polenta, Broccoli and Gorgonzola Vinaigrette

Seared Norwegian Salmon \$20

Served with Roasted Yukon Golds, Broccoli and Cherry Reduction

Ask Your Server about our League Specials
Monday through Thursday

*** Tax Not Included in Prices***

These items are cooked to order and may be served raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

DRINK MENU

Happy Hour

Monday - Thursday
3pm - 7pm

\$1 off Draft Beer & House Wine

NEW SPRING HOURS

NOW OPEN FOR LUNCH
TUESDAY THRU SUNDAY

Kitchen Hours

Monday - 4 to 9 p.m.
Tuesday- 11 a.m. to 9 p.m.
Wednesday -11 a.m. to 9 p.m.
Thursday - 11 a.m. to 9 p.m.
Friday- 11 a.m. to 9 p.m.
Saturday- 11 a.m. to 9 p.m.
Sunday -11am to 7 p.m.

*Hours May Change Based on Weather

Non-Alcoholic Beverages

Fountain Pepsi Products \$3

Pepsi, Diet Pepsi, Lemonade,
Starry, Root Beer, Mt. Dew,
Ginger Ale, Raspberry Tea

Arnoald Palmer \$3

Pure Leaf Tea \$3
Sweet and Unsweet

Hot Chocolate \$2

Bottled Soda \$3

Bottled Water \$3

Gatorade \$3

Coffee \$2

Non-Alcoholic Beers

Budweiser N/A \$5




Domestic Can Beer

\$4

Bud Light
Budweiser
Coors Light
Miller Lite
Yuengling

Premium Can Beer

\$5

Michelob Ultra
Hoop Tea
Leinenkugel Summer Shandy
Vandermill Honey Crisp Cider 

Seltzers

Vodka Sun Crusier  \$8
Vodka Seltzer -Nutrl  \$8
White Claw \$6

Local Cans

\$7

Landgrant Greenskeeper
CBC IPA
Rhinegeist Truth

Draft Beers

Domestic \$4
Premium \$5 - \$6
Local \$7 - \$9
Smithwicks \$6
Guinness \$7

Domestic and Local Drafts Rotate, Please Ask Your Server

House Wine

6 oz Glass \$8 | Bottle \$28

White

Chardonnay
Pinot Grigio
Sauvignon Blanc

Red

Cabernet Sauvignon
Pinto Noir
Merlot

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