

## Highlights Sports Bar

### OPENING LINE: SOUPS & APPETIZERS

<b>CHILI CHEESE WAFFLE FRIES</b>	7.00
Seasoned waffle cut fries smothered with our famous prime rib chili and Cheddar cheese sauce	
<b>SPICY POPCORN SHRIMP</b>	8.00
Flash fried crispy shrimp tossed in our sriracha spicy mayo sauce	
<b>TOWER OF RINGS</b>	7.00
Jumbo beer battered onion rings served with ranch and chipotle dipping sauces	
<b>CHICKEN TENDERS</b>	9.00
Crispy coated chicken breast strips served with ranch or honey mustard dipping sauces	
<b>JALAPEÑO POPPERS</b>	7.00
Breaded jalapeño poppers stuffed with cream cheese, fried golden brown and served with ranch for dipping	
<b>HAND BREADED MOZZARELLA STICKS</b>	8.00
Served piping hot with fresh marinara sauce	
<b>STUFFED POTATO SKINS</b>	8.00
Baked potato skins covered in melted Cheddar, bacon and green onions. Served with fresh sour cream	
<b>STEAK OR CHICKEN NACHOS</b>	10.00
Tri-colored tortilla chips smothered with tomato, green onion and spicy Cheddar cheese sauce. Your choice of grilled steak or chicken accompanied by guacamole, sour cream and salsa.	

### EVEN MONEY: SOUPS & SALADS

<b>FRIED CHICKEN SALAD</b>	13.00
Mixed field greens, shredded carrots, red onions, cucumbers, diced tomatoes and bleu cheese crumbles tossed in the chef's creamy herb dressing. Topped with fried buttermilk battered chicken breast strips	
<b>BLACK &amp; BLEU STEAK</b>	14.00
Marinated prime steak sliced on a bed of crisp romaine, diced tomatoes and bleu cheese crumbles topped with crispy onion straws and bleu cheese dressing	
<b>PRIME RIB CHILI</b>	cup 3.50/ bowl 5.50
Highlights signature chili topped with shredded Cheddar, green onion and sour cream	
<b>CHICKEN NOODLE SOUP</b>	cup 3.50/bowl 5.50
Rich house-made chicken broth loaded with white meat chicken and vegetables with farfalle pasta	

### THE SPREAD: BURGERS & DOGS

All of our burgers are grilled to order and accompanied by your choice of French fries, waffle fries or coleslaw

#### \*BURGERS\*

(Make any burger a double for 4.00)

<b>IP BURGER</b>	11.00
Our signature seasoned 8 oz. burger patty packed with flavor and served with crisp lettuce, ripe tomato and thinly sliced red onion dressed to your specification from a selection of the following items	

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**Cheeses .75**

American  
 Baby Swiss  
 Cheddar  
 Pepper Jack  
 Provolone

**Veggies .75**

Grilled Onions  
 Mushroom  
 Jalapeños  
 Avocado  
 Sport Peppers

**Toppings 1.00**

Fried Egg  
 Prime Rib Chili  
 Bacon  
 Guacamole  
 Grilled Pineapple

**Sauces .75**

BBQ  
 Spicy Mayo  
 Salsa  
 Spicy Cheddar  
 Sriracha

**BBQ BACON MUSHROOM BURGER**

12.00

Our signature burger patty smothered in grilled mushrooms, thick cut bacon, sharp Cheddar cheese and our famous watermelon rind BBQ Sauce

**CLASSIC PATTY MELT**

10.00

Grilled rye bread, our 8 oz. burger patty, melted Swiss cheese and grilled onions. A sports bar classic

**MINI SLIDERS**

12.00

Traditional drive-in style mini burgers served with firecracker pickles, dripping with melted American cheese and served with your choice of side

**\* GOURMET HOT DOGS \*****CONEY ISLAND DOG**

10.00

The distinctive snap of a gourmet dog hidden under prime rib chili, feather shredded Cheddar and diced raw onion

**BIG EASY "LUCKY DOG"**

11.00

Late night Bourbon Street style, down and dirty smothered in chili with yellow mustard and diced raw onion

**NYC DOG**

10.00

Traditional "Dirty Water" style laced with smothered dog cart onions and spicy brown mustard

**CHICAGO DOG**

11.00

Windy City style served with the unmistakable green relish, diced tomato, sport peppers, celery salt and yellow mustard all jammed into a fresh poppy seed bun

**THE PAY OUT: WINGS, WINGS, WINGS!****BUFFALO STYLE FRIED CHICKEN WINGS (BONE IN)**

1/2 Dozen 7.00  
 Dozen 11.00  
 Tray of 25 22.00  
 Tray of 50 28.00

**JUMBO BONELESS WINGS**

1/2 Dozen 8.00  
 Dozen 12.00  
 Tray of 25 23.00  
 Tray of 50 29.00

Your choice of traditional or boneless wings are available tossed in honey BBQ, sweet chili, lemon pepper, mild or spicy Buffalo wing sauce. Wings are accompanied by carrot & celery sticks, bleu cheese or ranch dressing. Always a game time hit!!

**THE PARLAY: SANDWICHES**

(Sandwiches are served with your choice of French fries waffle fries or coleslaw)

**GRILLED HAM & SWISS**

11.00

Golden sourdough bread, stacked, thinly sliced, honey glazed ham and melted baby Swiss cheese served with a deli pickle spear and your choice of side

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- THE PHILLY** 11.00  
The classic Philadelphia sandwich. Shaved beef top round grilled with diced onions and mushrooms on a Philly roll with melted Provolone cheese
- GRILLED CLUBHOUSE** 12.00  
Thinly sliced ham and turkey with smokehouse bacon, Swiss & Cheddar cheese on sourdough bread. Dressed with crisp lettuce and ripe tomato. Our version of the classic club
- BUFFALO CHICKEN** 12.00  
A crispy white meat chicken breast tossed in our special wing sauce and served on a grilled soft bun. Served with a deli pickle spear and your choice of side
- BBQ PULLED PORK** 11.00  
Slowly smoked shredded pork butt simmered in our signature watermelon rind BBQ sauce piled high on a soft bun with our firecracker pickles. Served with your choice of side
- THE MONEY LINE: HIGHLIGHTS SPECIALTIES**
- CHICKEN OR STEAK QUESADILLA** 11.00  
Fresh flour tortillas stuffed with grilled chicken or steak, shredded cheeses and green onions. Accompanied by guacamole, sour cream and salsa
- HIGHLIGHTS SAMPLER PLATTER** 18.00  
Enormous platter of beer battered onion rings, chicken tenders, buffalo wings, stuffed potato skins and boneless wings accompanied by carrot & celery sticks and your choice of assorted dipping sauces
- FIESTA SAMPLER PLATTER** 19.00  
Fresh mountain of nachos surrounded by chicken and steak quesadillas, pulled BBQ pork sliders, jalapeño poppers and mini slider burgers. Served with guacamole, sour cream and salsa
- THE STEAK BOMBER** 14.00  
Chef's unique twist on the traditional steak sandwich gone Surf & Turf. A chargrilled USDA Prime steak on a Philly roll with crispy fried shrimp and special "Bomber" sauce. Served with a deli pickle spear and your choice of side
- PRIME STEAK SLIDERS** 14.00  
Chargrilled USDA Prime steak served on mini slider buns with sweet grilled onions and mushrooms and topped with our firecracker pickles. Your choice of side
- CHEESEBURGER QUESADILLA** 11.00  
Ground beef seasoned with Mexican spices, shredded cheese, lettuce, diced tomatoes all griddled golden brown between two fresh flour tortillas. Served with guacamole, sour cream and salsa
- THE GREEK** 12.00  
A traditional Greek sandwich of ground and seasoned rotisserie cooked lamb wrapped in fresh pita bread with lettuce, tomato and sliced red onion. Served with creamy Tzatziki sauce on the side
- HIGHLIGHTS FISH & CHIPS BASKET** 13.00  
Crispy beer battered Cod fillets and seasoned "chips" or fries as we know them. Served with our special Creole tartar sauce and a side of malt vinegar for dipping. An English pub favorite

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## THE OVER UNDER: SPECIALTY DRAFT AND BOTTLED BEERS

### **Domestic**

Budweiser	\$3.50
Bud Light	\$3.50
Bud Select 55	\$3.50
Miller Lite	\$3.50
Michelob Ultra	\$4.50
Michelob Cactus Lime	\$4.50
Sam Adams	\$4.50
Sierra Nevada	\$4.50
O'Doul's	\$4.50
Blue Moon	\$4.50
Coors Light	\$3.50
Abita Amber	\$4.50
Abita Andygator	\$7.50
Napa Smith Hopageddon IPA	\$7.50
Magic Hat No.9	\$5.50

### **Imported**

Corona Light	\$4.50
Heineken	\$4.50
Corona	\$4.50
Stella Artois	\$4.50
Guinness Draught	\$5.50
Dos Equis Lager	\$4.50

### **Draft**

Abita Seasonal	\$6.00
Bud Light	\$3.00
Shock Top	\$4.00
Lazy Magnolia Southern Pecan	\$5.00
Goose Island	\$4.00
New Belgium Fat Tire Ale	\$5.00

We proudly serve Pepsi® products

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