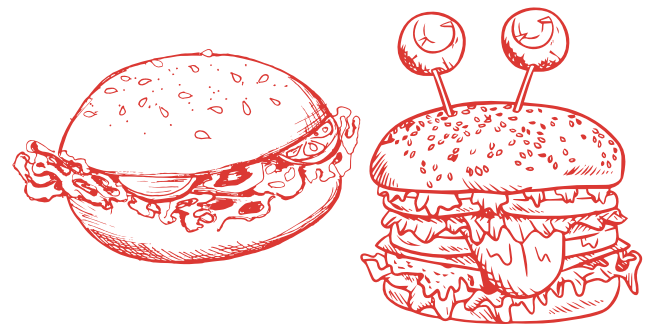
THE HAUNTING

THE Bistro

ALL DAY MENU



APPETIZERS

*** JUMBO PRETZEL** 20
Honey Mustard | Beer Cheese | Spicy Mustard

SPINACH AND ARTICHOKE DIP 19
A cheesy, creamy blend of spinach and artichokes served with chips

CALAMARI 24
Crispy hot honey-fried calamari served with marinara and cilantro lime sauce

MOZZARELLA TRIANGLES 15
Served with marinara

LOADED NACHOS 24
Smothered in cheddar cheese, pico de gallo, chili, black olives, jalapeño and served with sour cream and salsa
Add guacamole · 3

POTATO AND CHEESE PIEROGIS 20
Mini potato and cheese pierogis sautéed with onions, served with sour cream and applesauce

DRUNKEN CLAMS 25
Baby clams simmered in beer with chorizo, cilantro, garlic and shallots, served with focaccia bread

SLIDERS FLIGHT

BUILD YOUR OWN SLIDERS 20
Three sliders served with pickles and fries
Choice of · Carnitas | Chicken | Beef Patty

WINGS

*** CHICKEN WINGS** 18
Six wings served with your choice of sauce, celery, blue cheese and ranch
Sauce Choices · Honey BBQ | Buffalo | Sweet Chili Teriyaki | Parmesan | Frank's Hot | Inferno

HOMEMADE SOUPS

FRENCH ONION 15
Beef broth with sweet onion, topped with Gruyèrecheese, grated Parmigiano, a French baguette and basil

CHILI 18
Our hearty combination of ground beef, kidney beans, onions, carrots, green peppers, diced tomatoes, topped with sour cream and shredded cheddar cheese

SALADS

what do you call a chicken staring at lettuce? chicken sees a salad

*** CLASSIC CAESAR** GFR 18
House made Caesar dressing, parmesan cheese and homemade croutons

SOUTHWESTERN FIESTA GF 19
Romaine lettuce, black beans, tomato, avocado, onion, tortilla strips topped with sour cream drizzle and creamy ranch dressing

WEDGE SALAD GF 18
Iceberg lettuce, red onion, gorgonzola crumbles, black olives, bacon and blue cheese dressing

CRISPY GARDEN SALAD GF 17
Mixed blend of iceberg, romaine, arugula, spinach, kale, tomatoes, red onion, cucumber, radishes, carrots, black olives and Italian dressing

BURRATA CAPRESE SALAD 18
Burrata, tomatoes, cherry tomatoes, basil, olive oil, balsamic vinegar, salt and pepper

Add Protein · Steak 11 | Grilled Chicken 9 | Grilled Shrimp 12 | Spicy Sushi Tuna 14 | Grilled or Raw Salmon 12

SANDWICHES SERVED WITH FRIES

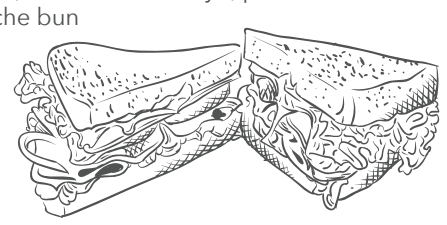
PILGRIM TURKEY CLUB 20
In-house cooked turkey with Swiss cheese, cranberry mayo, bacon, tomato and lettuce

BUFFALO CHICKEN WRAP 19
Grilled chicken tossed in Frank's Buffalo Sauce, lettuce, diced tomatoes, avocado, shredded cheddar cheese and ranch dressing

TUSCANY CAESAR CHICKEN WRAP 21
Grilled chicken, lettuce, parmesan cheese, fresh mozzarella, roasted red peppers and sun-dried tomatoes, topped with Caesar dressing

FRENCH DIP 21
In-house slow-roasted top round with provolone cheese and caramelized onion on a ciabatta roll, served with mac and cheese, apple cobbler and au jus

*** NASHVILLE HOT CHICKEN SANDWICH** 22
Breaded fried chicken breast topped with our signature Nashville hot sauce, finished with mayo, pickles and cole slaw on a toasted brioche bun



BURGERS 8OZ ALL BEEF PATTY · SERVED WITH FRIES AND A DILL PICKLE · GF

*** CHEESEBURGER** 19
American cheese, lettuce, tomato and onion

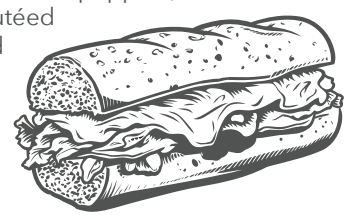
BACON CHEESEBURGER 21
Crispy bacon, American cheese, lettuce, tomato and onion

HAWAIIAN BURGER 22
Grilled pineapple, a sweet onion ring, lettuce, cheese and mayo

BLACK BEAN BURGER 19
Black bean patty, lettuce, tomato and onion

PHILLY STYLE SERVED WITH FRIES AND A DILL PICKLE

RIBEYE CHEESESTEAK 22
Ribeye steak with sliced sweet peppers, caramelized onions, sautéed mushrooms and melted provolone cheese



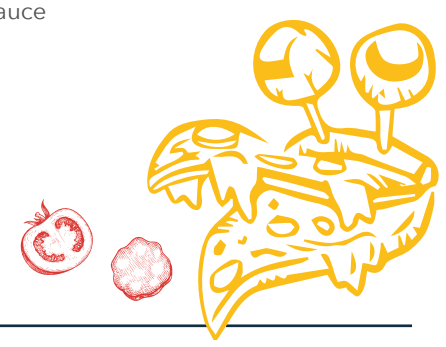
PERSONAL PIZZA

CHEESE GFR 20

PEPPERONI GFR 22

MARGHERITA GFR 22
Fresh mozzarella and basil

GLUTEN FREE 20
Gluten free dough with mozzarella cheese and our homemade pizza sauce



20% auto gratuity will be added to parties of 6 or more. 3% processing fee on all credit card transactions.
Menu items and prices subject to change based on availability. Please advise your server of any food allergies.
Ask your server for gluten free modifications. | GF · Gluten Free GFR · Gluten Free Request

POKE BOWLS

BUILD YOUR OWN 15

BASE CHOOSE 1
White Rice | Brown Rice | Quinoa Blend | Lettuce

TOPPINGS CHOOSE UP TO 3
Edamame | Seaweed Salad | Shredded Carrots | Ginger | Cucumber
Sesame Seeds | Avocado

DRESSINGS CHOOSE 1
Spicy Mayo | Japanese BBQ | Frank's Hot Honey | Balsamic Glaze
Balsamic Vinaigrette | Orange Ginger | Pan Asian Sesame | Teriyaki

PROTEIN ADD ON
Steak 9 | Grilled Chicken 7 | Grilled Shrimp 10 | Spicy Sushi Tuna 10 | Grilled or Raw Salmon 10

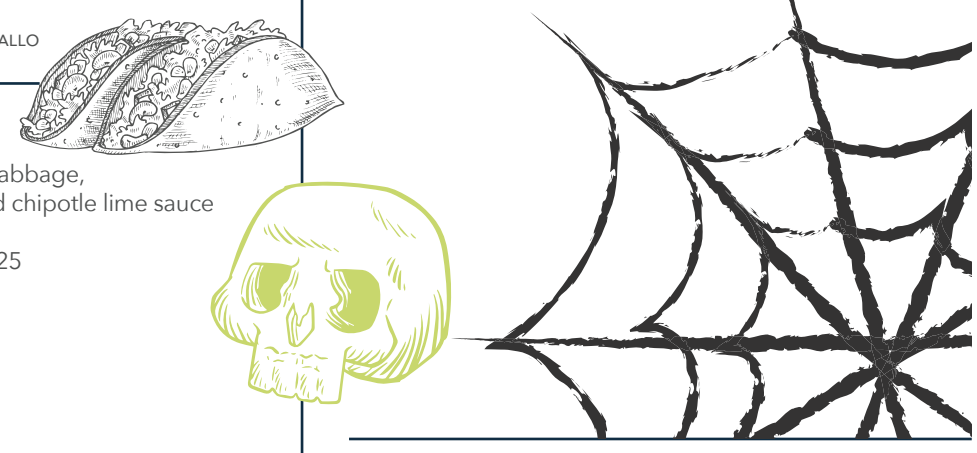
PASTA

PENNE ALLA VODKA 22
Penne pasta tossed with vodka sauce and fresh basil

TORTELLINI BOLOGNESE 28
Cheese tortellini served with a sauce made from tomatoes, beef, garlic, red wine and herbs

LINGUINI WITH WHITE CLAM SAUCE 30
Clams sautéed with butter, garlic and shallots, simmered in a white wine sauce, finished with red pepper flakes and parmesan cheese, served over linguini

DANTE'S INFERNO 34
Mussels and shrimp sautéed with garlic and onion, finished with white wine and simmered in a spicy marinara, served over linguini with focaccia bread



iPLAY CANTINA
ALL TACOS AND FAJITAS ARE SERVED WITH STREET CORN SALAD, TORTILLA CHIPS AND PICO DE GALLO

***DON QUIXOTE CHICKEN QUESADILLA**
Flour tortilla stuffed with pulled chipotle chicken, cheddar, peppers, onions and smoked gouda, served with cilantro lime sour cream and salsa

FAJITAS
Served with flour tortillas
Chicken 25 | Pork 25 | Steak 28

TACOS LOCOS
Served with three white corn tacos, red cabbage, radish pineapple salsa, Cotija cheese and chipotle lime sauce

Chicken 22 | Pork Carnitas 22 | Steak 25

MAINS

CHICKEN APHRODITE 30
Chicken sautéed with Kalamata olives, artichoke hearts, sun-dried tomatoes, feta cheese, onion and garlic, finished with a lemon sauce and orzo

CHICKEN PARMESAN 25
Breaded chicken, parmesan and mozzarella cheese, topped with basil and served with marinara over spaghetti

GRILLED SALMON GF 32
Grilled 6oz salmon seasoned in lemon butter, garlic, black pepper and dill, served with mashed potatoes and asparagus

FILET MIGNON GF 42
6oz filet cooked to order, Montreal steak seasoning, served with mashed potatoes and asparagus

CHIMICHURRI SIRLOIN STEAK 34
Grilled NY sirloin steak served with yucca fries, plantains and chimichurri sauce

BRANZINI GF 34
Pan-seared Branzini finished in a lemon caper sauce, served with mashed potatoes and asparagus

THE RODEO 36
Cajun Cowboy ribeye steak topped with frizzled onion, served with mashed potatoes and broccoli

DRAGON'S BREATH 32
Louisianna-inspired dish that features sautéed chicken with shrimp, andouille sausage, celery, onion, peppers and garlic, finished with a smokey red sauce and served over rice with cornbread

SIDES

ASPARAGUS GF	8
BRUSSEL SPROUTS GF	8
FRENCH FRIES	7
SWEET POTATO FRIES	8
MASHED POTATOES GF	7
BEER BATTER ONION RINGS	8
TATER TOTS	7
BROCCOLI	7

kids menu
AGES 10 AND UNDER | ALL KIDS MEALS 15

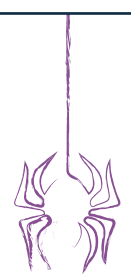
INCLUDES $5 GAME CARD VOUCHER

PASTA
Served with one meatball

NACHOS
Cheese, salsa and sour cream

GRILLED CHEESE
Served with fries

BURGER
Served with fries



***CHICKEN TENDERS** 3 PC
Served with fries

HOT DOG
Served with fries

MOZZARELLA TRIANGLES
Served with marinara and fries

MAC AND CHEESE
A creamy blend of cheddar and mozzarella cheese

Smokeshows

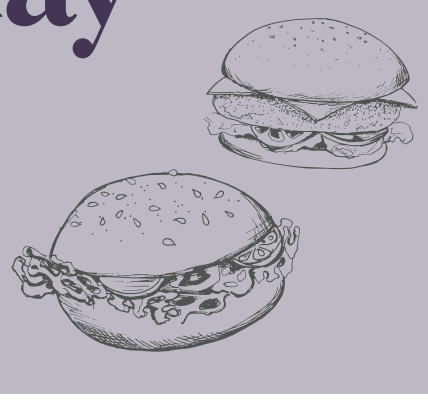
Colorful, candy-topped drinks with a touch of magic – made just for kids!

See drink menu

Thursday

$5 BURGER NIGHT

*Classic burgers only.



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1 Select Entrée + $20 Game Card

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* See select Entrées.