

SALADS

HOUSE (SM \$5.00 | LG \$8.00

iceberg, mixed greens, carrots, onion, tomato, pepperoncini, cucumber, black olives

CHARGRILLED CHICKEN \$15.00

house salad, grilled chicken, fries, cheddar add buffalo or blackened \$1.00

GRILLED VEGGIE 1 \$15.00

house salad, roasted red peppers, onion, artichokes, provolone

ANTIPASTO \$15.00

mixed greens, capicola, salami, ham, pepperoni, roasted red peppers, artichokes, black olives, red onion, shredded provolone & mozzarella

BLT \$14.00

mixed greens, chopped bacon, tomatoes, red onion, shredded cheddar substitute vegan bacon bits

DRESSINGS:

HOUSE RANCH, HOUSE ITALIAN, BLUE CHEESE, HONEY MUSTARD, BALSAMIC VINAIGRETTE, DRY BLUE CHEESE \$1.00

SIDES

MAC N' CHEESE U \$4.00

COLESLAW 0 \$3.00

SRIRACHA SLAW 1 \$3.00

SAUERKRAUT \$2.00

SOUP OR CHILI CUP \$5.00 | BOWL \$9.00

DRINKS

FOUNTAIN DRINKS \$2.75 (FREE REFILLS) pepsi | diet pepsi | raspberry iced tea

pink lemonade | ginger ale | starry mountain dew

FRESH BREWED ICED TEA \$3.50 (FREE REFILLS)

1919 DRAFT ROOT BEER \$3.50/PINT

DAILY SPECIALS

\$10.00 2 DOGS SAME STYLE MON

TUES \$14.00 LARGE ONE TOPPING PIZZA

DOG & FRIES BEEF/VEGGIE/TURKEY WED

THURS \$10.00 BRAT, SCORPION OR K-BOSS W/ FRIES

HOT SAUSAGE OR KIELBASA ON

HOAGIE W/ FRIES

\$10.50

FRI

SNACKS

CHEESE STICKS 1 \$8.00 w/ marinara

ONION RINGS U \$8.00

w/ double dip

HUMMUS (\$9.00 served with warm pita & cucumber

ITALIAN DUNKERS (1) \$8.00

cheesy garlic bread

CHICKEN FINGERS \$9.50

your choice of dipping sauce

SALTED PRETZEL BITES 1 \$8.00 cheese sauce & sammi

NACHOS **1** \$8.00

w/ cheese, jalapeños, salsa add chicken, chili, or avocado \$3.00





CLASSIC FRIES (II

handful \$3.50 | small \$6.00 | large \$8.50

SWEET POTATO FRIES (1)

handful \$4.00 | small \$6.00 | large \$9.00

D'S CHIPS

handful \$3.00 | small \$5.00 | large \$7.00

TATER TOTS (1)

handful \$3.00 | small \$5.00 | large \$8.00

CHILI & CHEESE +\$3.00

PUB: cheese, bacon, ranch +\$3.50

VEG PUB: cheese, avocado, ranch +\$3.50

ADD-ONS \$1.00 EACH

cheese sauce, chili, avocado, bacon, jalapeños, raw onion, vegan bacon bits,

side of ranch

WINGS



10 CLASSIC \$15.00 | 12 BONELESS \$12.00 served with celery & ranch or blue cheese one flavor per order

······ SAUCES ······

HOT: HOUSEMADE MILD

BBQ

D'S HOUSE: SWEET & SPICY BBO

MURRYSVILLE GOLD: GOLD BBQ WITH JERK SPICES

RED LOT SAUCE: BREWED IN THE NORTH SHORE RED LOTS

····· DRY RUBS ·····

D'S WING DUST: DRY BBO **GARLIC BUTTER**

JAMAICAN JERK SEASONED SALT

SPICY RANCH: RANCH SEASONING & CAYENNE

LEONA'S ICE **CREAM SANDWICHES**

U Vegetarian Plant-Based



vienna poppy seed bun

HOT DOGS \$6.00

ALL BEEF

VEGGIE (

TURKEY from Bardine's Smokehouse

VIENNA CORN DOG

GRILLERS \$8.00 from Bardine's Smokehouse

D'S SCORPION: smoked kielbasa filled with cheddar cheese and jalapeño

HOT SAUSAGE: smoked spicy sausage

к-воss: smoked kielbasa

CHICAGO

relish, onions, pickle, tomatoes, sport peppers, yellow mustard, celery salt

fries, cheese sauce, creamy coleslaw

MASON DIXON

chili, creamy coleslaw

CHIHUAHUA

creamy avocado, shredded cheddar, salsa, ialapeños

CHILI CHEESE

chili, cheese sauce

grilled ham, swiss cheese, sammi sauce, pickles

BACON CHEDDAR

bacon, cheese sauce

HOT VALENTINE

sweet potato fries, sriracha slaw

HOT CHEESE

pepper jack, peppers n'at, spicy dry ranch

bacon, pineapple, double dip, hoisin

MAC N' CHEESE

homestyle macaroni & cheese

CONEY ISLAND

chili, onion, yellow mustard

ASK ABOUT OUR DOG OF THE MONTH

price may vary

BUILD YOUR OWN

YELLOW MUSTARD BROWN MUSTARD HONEY MUSTARD KETCHUP SRIRACHA DOUBLE DIP +25¢ HORSERADISH +25¢

TIGER SAUCE +25¢ BANANA PEPPERS

SPORT PEPPERS PICKLE RELISH **JALAPEÑOS**

RAW ONION GRILLED ONION +50¢

GRILLED MUSHROOM +50¢

COLESLAW (CREAMY OR SRIRACHA) +5 TOMATOES +500 SAUERKRAUT +50¢ CHILI +50¢ AVOCADO +50¢ BACON +50¢ VEGAN BACON BITS +500

PEPPERS N 'AT +50¢ AMERICAN CHEESE +50¢ SWISS CHEESE +50¢

SHREDDED CHEDDAR +500 PROVOLONE +50¢

PEPPER JACK +50¢ CHEESE SAUCE +50¢

*Consuming raw or uncooked meat may increase your risk of foodborne illness. Please keep in mind that any items prepared without gluten or animal products are made in a restaurant that handles many other gluten & animal products. During normal kitchen operations, there is a possibility for food items to come into contact with wheat gluten/animal products. Please alert your server of any allergies.

CC=CAULIFLOWER CRUST

SMALL

1.50 EACH

LARGE

\$25.00

\$14.00

\$15.00

PEPPERONI SAUSAGE HAM ONIONS

ANCHOVIES ARTICHOKES SPINACH **BANANA PEPPERS JALAPEÑOS**

GREEN PEPPERS TOMATOES MUSHROOMS **PINEAPPLE** RICOTTA

----- DOUBLE CHARGE -----

CHICKEN | STEAK* | BACON | EXTRA CHEESE

HOAGIES

smoked kielbasa brown mustard, sauerkraut

CHEESESTEAK \$15.00 grilled steak, peppers, onions, mushrooms, provolone

CHICKEN SUPREME \$15.00 grilled chicken, peppers, onions, mushrooms, provolone

ITALIAN \$14.00 salami, capicola, ham, provolone, lettuce, tomato, onion, italian dressing

VEGGIE (1) \$15.00

grilled roasted red peppers, portabellas, artichokes, red onions, provolone, spinach, tomatoes, italian dressing

HUMMUS HOAGIE @ \$9.00 warm pita bread filled with hummus, spinach, sliced cucumber, tomato

HOT SAUSAGE HOAGIE \$9.00 smoked italian sausage, grilled onions & peppers, marinara, provolone

SANDWICHES

served on a mancini's roll with a side of chips

BUILD YOUR OWN

FRIED CHICKEN \$12.00

CHARGILLED

CHICKEN \$12.00

BURGER* \$10.00

double* \$13.00

GRILLED CHEESE \$8.00

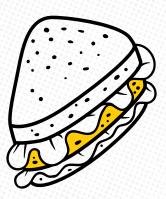
OR

BLT \$10.00

on texas toast

BANANA PEPPERS PEPPERS N'AT +50¢ **PICKLES** LETTUCE TOMATO +50¢ RELISH **RED ONION JALAPEÑOS** COLESLAW +50¢ **GRILLED ONION** GRILLED **SRIRACHA SLAW MUSHROOMS** SRIRACHA

KETCHUP YELLOW MUSTARD **BROWN MUSTARD** DOUBLE DIP +25¢ **SAMMI SAUCE**



+\$1.50 AMERICAN, PROVOLONE, SHREDDED CHEDDAR, PEPPER JACK, SWISS, AVOCADO, BLUE CHEESE, BACON, VEGAN BACON BITS

----- STYLES +\$2.50 ------

TEXAS BBQ: shredded cheddar, bacon, onion rings, BBQ sauce CHICAGO: relish, onions, pickles, tomatoes, sport

peppers, yellow mustard, celery salt

BIG BEN: fries, cheese sauce, creamy coleslaw

THE HOT CHEESE: pepper jack, peppers n'at, spicy

CHIHUAHUA: avocado, shredded cheddar, salsa, jalapeños

SHROOM-N-SWISS: sautéed mushrooms, swiss cheese

BLACK & BLUE: cajun seasonings, dry blue cheese

THE 'MERICA: american cheese, lettuce, tomato. onion, pickle

MAC: mac n' cheese, bacon, wing dust BUFFALO: pepper jack, mild buffalo, lettuce

PIZZA TOPPINGS



P 77!

CLASSIC RED

red sauce, cheese

CLASSIC WHITE **(**

SHROOM (

HAWAIIAN 5-0

TEXAS BBQ

BUFFALO CHICKEN

THREE LITTLE PIGS

CIN-D'S CHOICE

SUPREME

white sauce, tomatoes, cheese

white sauce, ricotta, spinach, cheese

red sauce, pineapples, capicola, cheese

red or white sauce, tomatoes, green peppers, mushrooms, black olives, onions, cheese

bbq sauce, chicken, bacon, three-cheese blend

mild buffalo sauce, chicken, blue cheese, cheese

red sauce, pepperoni, sausage, bacon, cheese

white sauce, chicken, artichokes, roasted

red sauce, pepperoni, sausage, onion,

green peppers, mushrooms, cheese

red peppers, red onion, cheese

red sauce, portabellas, button mushrooms, cheese

D'S HOUSE RANCH \$1.00

COCKTAILS

FRESH CRUSH \$9.00

orange: fresh squeezed orange juice, absolut mandrin, triple sec & starry

grapefruit: fresh squeezed grapefruit juice, absolut ruby red, triple sec & starry

MOSCOW MULE 59.

tito's handmade vodka, fresh squeezed lime juice & jamaica's finest ginger beer make it a dark & stormy

ADULT CAPRISUN \$9.00 rotating flavors

MOJITO \$9.00

bacardí rum, fresh mint, fresh lime, simple syrup & soda water

THE ARNIE \$9.00

deep eddy lemon vodka, fresh brewed iced tea & fresh mint

HOUSE MARGARITA \$9.0

jose cuervo tequila, triple sec, fresh lime juice, orange juice & starry

CUCUMBER GIN SMASH \$9.00

tanqueray gin, fresh cucumber, fresh lemon, simple syrup & soda water

D'S OLE' FASHIONED \$10.00

bulleit bourbon, simple syrup, angostura bitters & orange peel

MURRYSVILLE MANHATTAN \$10.00

bulleit rye, sweet vermouth, aromatic bitters & luxardo

D'S WINE

by the glass | 8oz

PROSECCO 'ON TAP' \$8.50

PINOT GRIGIO \$7.50

CHARDONNAY \$7.50

CABERNET SAUVIGNON \$7,50

MERLOT \$7.50

HOUSE WINE \$7.50

BEER & LIQUOR

DRAFT BEER

list on table & tv screens

BEER BOTTLES

self serve coolers in bar please allow your server to open

LIQUOR

full bar available

OUR GOLF ROOM? please inquire with a staff member.

