

APPETIZERS

Deviled Eggs^{GF}

Truffled bacon and roasted onion topping 3 for \$5.50/6 for \$11

Habanero Butter Shrimp^{GF}

House habanero sauce, garlic, white wine, toasted baguette \$16.50

Two House Made Brewing Grain Soft Jumbo Pretzels \$10.50

Includes Smoked Gouda Sauce for dipping.

Tempura Bacon

Crispy fried smoky bacon served with a maple-sambal dipping sauce. \$12

Loaded Cheesy Tots

Crispy tater tots tossed in spicy seasoning topped with cheddar jack cheese, bacon and a drizzle of chipotle ranch. \$11

Boneless Chicken Bits or 1lb Chicken Wings

Tender chicken, fried crisp, tossed in house-made spicy buffalo sauce served with celery and blue cheese. \$13.50 / \$14.50

Also available in Sweet Honey BBQ or 5-Alarm Diablo (warning: Hot!)

Crispy Fried Mozzarella Squares

Hand Made bite sized crispy mozzarella served with fresh Marinara sauce. \$12

Nachos Supreme^{GF}

Pepperjack, cheddar, olive, jalapeno, scallion, sour cream, salsa fresca, and guacamole. \$13.50 with Grilled Chicken or Texas All-Meat Chili - Add \$4

American Wagyu Beef Sliders

Three mini Wagyu beef burgers, on our house baked buns with roasted onion spread, caramelized onions, Cheddar cheese, served with shoestring fries. \$15

SALADS

Crisp Greens, Vegetables and Crispy Onions

Served with crispy onion strings and your choice of house made dressings. \$8 / \$12

Classic Caesar Salad

Crisp romaine hearts, Parmesan, garlic croutons and classic Caesar dressing. \$9.50 / \$14

Char Siu Chicken Salad

Grilled Char Siu chicken, scallions, celery, won tons, water chestnuts, almonds, sesame seeds, and sweet bell peppers tossed in sweet-n-sour sesame vinaigrette. \$12.50 / \$16.50

Iceberg Wedge Salad^{GF}

A knife and fork salad. Crisp iceberg wedges, black olive, carrot, cucumber, Danish blue cheese, chopped egg and almonds. \$11 / \$16

Add - Shrimp \$6 Add - Chicken \$3 / \$6

CHOWDER & CHILI

Clam Chowder

Tender sea clams, red potatoes, onion, celery, herbs and smoked bacon, simmered in a rich creamy clam broth.

Cup \$6 Bowl \$9 Large Bowl \$12

Texas Steak Chili^{GF} - Seattle's Best Chili! Seattle Magazine

All meat chili, beef and pork simmered with five chilies, onion and tomato, Cheddar cheese, crispy tortilla strips and salsa fresca.

Cup \$7 Bowl \$11 Large Bowl \$15

CHEF SPECIALTIES

Halibut Fish & Chips

Ale battered-panko breaded Alaskan Halibut, served with crispy fries, house tartar sauce.
One Piece \$17.50 / Two Piece \$22.50

Steak Frites^{GF}

Red wine marinated top sirloin cap steak, crispy fries, roasted garlic aioli. \$23.50

New Orleans Style Chicken Jambalaya^{GF}

Tender chicken, Andouillie sausage, Tasso ham, onion, celery, bell peppers, tomato, and Cajun rice...just as good as the original! \$18.50

Bacon Macaroni and Cheese

Elbow macaroni tossed in a rich creamy sauce with smoky bacon, caramelized onion, Fontina and Cheddar. Topped with a crispy Asiago-Cheddar cheese topping. \$17.50

Jerk Chicken with Papaya Salsa

Two fire grilled jerk marinated chicken breasts served with cilantro rice and fresh house made papaya salsa. \$16.5

Rigatoni Bolognese

Tender Rigatoni, tossed with hot Italian sausage, beef, plum tomato, garlic crème and Parmesan cheese. \$17.50

Fire Grilled Copper River Salmon^{GF}

Basted with lemon, vermouth and garlic, served over Yukon gold mashed potatoes and grilled asparagus. \$22.50

Thai Coconut-Curried Chicken

Simmered in a Thai coconut curry sauce with carrots, zucchini, and sweet bell peppers served over sticky rice with Thai basil. \$14.50

Fire Grilled Pork Chop Stack^{GF}

All natural pork porterhouse chops, Brined and char grilled, served over Yukon Gold mashed potatoes with herbed chimichurri butter, fresh lemon and chives. \$18

SPORT COMBO'S

Chowder with Caesar or Greens Salad – Cup \$14 / Bowl \$16

Chili with Caesar or Greens Salad – Cup \$15 / Bowl \$17

Half Turkey Sandwich with Caesar or Greens Salad – \$15.50

8" Crispy Flat-Bread Pepperoni or Marguerite Pizza with Caesar or Greens Salad – \$16

Substitute Hand-Tossed Pizza – add \$2

Sub Wedge Salad – add \$3

*Hamburgers, seafood and other animal proteins that are cooked, rare, medium rare or pink in the middle may be undercooked and are potentially hazardous to your health.
Rare and medium rare hamburgers are served only upon request.

^{GF} Gluten Free

BURGERS & SANDWICHES

All Sandwiches and Fire-Grilled Burgers are served on Kaiser Rolls with your choice of Shoestring or Thick Cut Fries, or small green salad with your choice of dressing. Vegetarian Boca Burger available upon request!

Substitute gluten free bun - \$2 / Substitute Garlic Fries or Onions Rings - \$1

***American Wagyu Chophouse Burger**

1/3rd pound fire grilled American Wagyu beef patty, infused with herbs, cheese, chopped mushrooms and scallions. Topped with smoked bacon, Cheddar, Swiss, roasted onion spread, tomato, and shredded iceberg lettuce. \$17.75

***UBER Bacon Burger** (For those who like bacon...and who doesn't?!)

65/35 beef-bacon burger, Canadian bacon, crisp smoky bacon, Pepper-Jack cheese, BBQ mayo, crispy fried onions, shredded iceberg lettuce, and fresh tomato. \$16.75

Parmesan Chicken Sandwich

Crispy fried chicken breast served on garlic herb butter baguette with Mozzarella, Parmesan, fresh basil and house made marinara. \$16.50

The Grilled Turkey and Bacon Melt

Roasted turkey thinly sliced served on grilled sour dough bread with Swiss cheese, tomatoes, crisp bacon and a roasted onion spread. \$16.75

New York Deli Style Reuben

Thin sliced corned beef piled high on grilled caraway rye bread with Swiss cheese, sauerkraut, SPORT's special sauce and kosher dill pickle. \$17.25

***USDA Prime Beef BLT Cheeseburger**

1/3rd pound fire grilled prime beef patty, creamy American Swiss cheese, crisp sugar cured bacon, shredded iceberg lettuce, sliced tomatoes, smashed avocado and SPORT spread. \$16.50

***Mushroom Provolone Burger**

1/3rd pound fire grilled prime beef patty, Provolone cheese, sautéed onions and mushrooms, shredded iceberg lettuce and house made garlic aioli. \$16.75

Southwest Chicken Sandwich

Spicy grilled chicken breast, served with Pepper-Jack cheese, fresh salsa, guacamole, shredded iceberg lettuce and salsa mayo on a Kaiser roll. \$16.50

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8" PERSONAL HAND TOSSED & CRISPY FLAT-BREAD PIZZA

Gluten Free Flat-Bread Crusts Available - Add \$1.50

The Classic Pepperoni

Red sauce, Mozzarella cheese and spicy Artisan pepperoni.

8" Personal Pizza - Flat-Bread \$12.25 / Hand Tossed \$15

Marguerite

Roma tomato, garlic, olive oil, sweet basil, Fontina, Parmesan and Mozzarella cheese.

8" Personal Pizza - Flat-Bread \$12.25 / Hand Tossed \$15

Veggie Pizza

Roma tomato, onion, bell peppers, garlic, mushroom, olive, zucchini, Fontina, Parmesan and Mozzarella cheese.

8" Personal Pizza - Flat-Bread \$12.75 / Hand Tossed \$16

BBQ Chicken

Apple wood smoked BBQ chicken, red onion, sweet red bell pepper, Fontina and Mozzarella cheese and cilantro.

8" Personal Pizza - Flat-Bread \$12.75 / Hand Tossed \$16

Meaty Beaty Big & Bouncy (One of Roger Daltrey's Favorites)

Red Sauce, Italian Sausage, Artisan Pepperoni, Salami, Wagyu Beef, Canadian Bacon Parmesan and Mozzarella cheese.

8" Personal Pizza - Flat-Bread \$14.50 / Hand Tossed \$18

DESSERTS

Dreyer's Grand Chocolate Chip Cookie Sundae

Vanilla ice cream, chocolate sauce, chocolate chips, whipped cream
And a fresh baked chocolate chip cookie. Yum!

\$7

Ultimate Chocolate Cake with Vanilla Ice Cream

Six layers of delicious, moist chocolate cake filled and wrapped in chocolate fudge icing, skirted with chocolate curls, served with Vanilla Ice Cream.

\$11

Fresh Baked Apple Crisp

Fresh baked Apple Crisp served with Dreyer's Grand Vanilla Ice Cream.

\$7

Bourbon and Butterscotch Crème Brulee

Rich Bourbon and butterscotch flavored Crème Brulee with fresh seared crispy sugar top.

\$6

Cheesecake with Raspberry and Whipped Cream

Mouthwatering jumbo sized New York-style cheesecake with a hint of vanilla and topped with a raspberry drizzle.

\$8

Dreyer's Grand Vanilla Ice Cream or Seasonal Sorbet

\$4.50

