

# **SHAREABLES**

# BEER BATTERED CHEESE CURDS •

|| \$13 ||

|| \$20 ||

Carr Valley Cheese Curds fried in a House-made Beer Batter served with Chipotle Ranch.

# CHEF'S BOARD

Seasonal Meats, Cheeses, Nuts, Fresh Berries, Mustard, and Spreadable Jams served with Toasted Flatbreads. (Substitute for Gluten-Free Option © +\$2.00)

# RED PEPPER HUMMUS •

|| \$12 ||

Served with Fresh Veggies and Toasted Flatbreads. (Substitute for Gluten-Free Option © +\$2.00)

### TOASTED PRETZEL 🛇

|| \$10 ||

Choice of Salted Topping with Hot Beer Cheese or Cinnamon & Sugar Topping with Caramel Dip.

# **CHICKEN WINGS ©**

|| \$19 ||

(8) Wings naked or tossed in your choice of sauce: BBQ, Buffalo, Mango Habanero, Red Chili, or Honey Mustard. Served with Fresh Vegetables and Ranch or Bleu Cheese.

# STEAK & QUESO DIP ©

|| \$12 ||

Southwest Steak baked with Queso, Onion, and Roasted Peppers served with Freshly Fried Corn Tortilla Chips.

# COCONUT FIRECRACKER SHRIMP

Served with Cajun Chips.

|| \$18 ||

# SPINACH ARTICHOKE DIP •

|| \$16 ||

Served with Garlic Confit Bread. (Substitute for Gluten-Free Option © +\$2.00)

# **SOUP & SALAD BAR**

|| \$12/PERSON || ADD TO MEAL FOR \$6 || Monday - Friday from 11:00am - 2:00pm

# **GREENS**

## THE TOWER COBB\*

|| \$16 ||

Fresh Romaine with Fried Chicken, Bacon, Hard Boiled Egg, Tri-Colored Tomatoes, Avocado, Diced Onions, Feta, Fresh Parsley, tossed in Choice of Dressing.

# SALMON QUINOA SALAD\*

4oz. Seared Salmon on top of Spring Mix, Quinoa, Pickled Corn, Red Onions, Tri-Colored Tomatoes, tossed in Honey Garlic Vinaigrette.

# **EXPRESS ITEMS**

Items can typically be done in 15 minutes or less.

### CLASSIC BURGER\*

8oz. Burger with Cheddar, Lettuce, Tomato, Pickles, and Mayo, on a Brioche Bun. Served with Fries.

#### CHICKEN CAESAR SALAD

|| \$16 ||

Fresh Romaine with Grilled Chicken, Shaved Parmesan, Tri-Colored Tomatoes, and Croutons, tossed in Caesar Dressing.

# **CHEF'S SANDWICH**

|| \$13 ||

Ask Your Server. Served with Fries.

### **CLUB SANDWICH**

|| \$18 ||

Turkey, Ham, and Bacon, with Swiss, Lettuce, Tomato, and Chipotle Aioli on Texas Toast. Served with Fries.

# SALMON POKE BOWL\*

|| \$18 ||

4oz. Cured Smoked Salmon on top of Chilled Jasmine Rice with Diced Cucumber, Radish, Edamame, Fried Onions, and Toasted Sesame Seeds drizzled with Sriracha Aioli.

# **HANDHELDS**

All Handhelds are served with Fries. Upgrade to Cheese Curds +\$5.00 or Onion Rings +\$3.00 Substitute for Gluten-Free Bun @ +\$2.00

# **TOWER BURGER\***

8oz. Burger with Cheddar, Bacon, Lettuce, Tomato, Onion Ring, and Chipotle Aioli on a Brioche Bun.

## **DIABLO BURGER\***

|| \$18 ||

8oz. Burger with Pepperjack, Sliced Jalapenos, Fried Onion Straws, and Chipotle Aioli on a Brioche Bun.

# THE 815 BURGER\*

|| \$18 ||

8oz. Burger with Toasted Provolone, Bacon, Caramelized Onions, and Garlic Aioli on a Brioche Bun.

# CRISPY CHICKEN SANDWICH

|| \$18 ||

6oz. Fried Chicken Breast with Lettuce, Tomato, Pickles, and Spicy Honey Aioli on a Brioche Bun.

# SMOKEHOUSE CHICKEN SANDWICH || \$16 ||

6oz. Smoked Chicken Breast (Grilled or Fried) with Smoked Cheddar, Sliced Red Onions, Pickles, Garlic Aioli, and Kickin' Bourbon Sauce on a Brioche Bun.

# BLACK BEAN BURGER •

|| \$18 ||

8oz. Grilled Black Bean Burger with Toasted Provolone, Tomatoes, Caramelized Onions, and Chipotle Aioli on a Brioche Bun.

# **PASTAS**

# **BUFFALO CHICKEN MAC N CHEESE**

|| \$13 ||

Creamy Cheddar Macaroni with Fried Chicken tossed in Buffalo Sauce.

(Substitute for Gluten-Free Pasta © +\$2.00)

# CHICKEN ALFREDO

|| \$16 ||

House-made Creamy Alfredo Sauce with Linguine and Grilled Chicken Breast.

(Substitute for Gluten-Free Pasta © +\$2.00)

# SPICY SHRIMP LO MEIN NOODLES\*

|| \$17 ||

Sauteed Lo Mein Noodles, Seared White Shrimp with Onions, Carrots, Red Peppers, Snow Peas, Green Onions, and Red Pepper Flakes in a Spicy Asian Sauce. (Substitute for Grilled Chicken +\$2.00)

# FROM THE GRILL

# 12oz. GRILLED RIBEYE\* ©

|| \$33 ||

Served with a Baked Potato, Grilled Corn on the Cob, and a House Side Salad.

# 7oz. SEARED SALMON PICCATA\*

|| \$33 ||

Served with Creamy Garlic Risotto, Grilled Asparagus, and Lemon.

### **BEER-BATTERED COD\***

|| \$19 ||

Served with House-made Coleslaw, Potato Wedges, Lemon, and Spicy Dipping Sauce.

# 10oz. GRILLED SIRLOIN\*

|| \$25 ||

Topped with Sauteed Onions, Mushrooms, and a Red Wine Demi Glaze served with Mashed Potatoes.

# HONEY GARLIC CHICKEN BREAST

|| \$24 ||

Two 6oz. Honey Garlic Chicken Breasts served with Jasmine Rice and Sauteed Snow Peas.

# 12oz. PORK CHOP\*

|| \$24 ||

Topped with an Apple Chutney served with Parmesan Risotto and Fresh Green Beans.

# **DESSERTS**

# TOWER CHOCOLATE CAKE •

|| \$10 ||

Decadent 3-Tier Chocolate Cake.

## CHOCOLATE & CARAMEL SUNDAE •

|| \$7 ||

Topped with Whipped Cream and a Cherry.

# NEW YORK CHEESECAKE •

|| \$10 ||

Served with Fresh Seasonal Berries.

# MIXED BERRY COBBLER •

|| \$10 ||

Served with Vanilla Ice Cream.

# ICE CREAM FLOAT •

|| \$5 ||

### Vanilla Ice Cream with Your Choice of Soda.

# **RUSTIC PIZZA**

Substitute for Gluten-Free Crust © +\$3.00

# **VEGGIE NIRVANA**

|| \$18 ||

12" Pizza with Marinara Sauce, Shredded Mozzarella, Red Onion, Tri-Colored Tomatoes. Roasted Bell Peppers, Artichoke Hearts, Kalamata Olives, Spinach, and Mushrooms.

## THE BIG CLUCK

|| \$16 ||

12" Pizza with Garlic Parmesan Sauce, Ricotta Cheese, Grilled Chicken, Bacon Bits. Red Onion, and Roasted Red Peppers.

### **BBQ CHICKEN**

|| \$17 ||

12" Pizza with Olive Oil Base, Smoked Cheddar, Marinaded Chicken, Caramelized Onions, and BBQ Sauce Drizzle.

### PESTO RITA O

|| \$15 ||

12" Pizza with Pesto Sauce, Sundried Marinara Dollops, Fresh Shredded Mozzarella, and Balsamic Glaze.

### THE GODFATHER

|| \$15 ||

12" Pizza with Marinara Sauce, Shredded Mozzarella, Spicy Pepperoni, and Fresh Basil.

# CUSTOM PIZZA

BUILD YOUR OWN 12" PIZZA || \$12 ||

**Choose Your Sauce:** Marinara, Pesto, or Garlic Parmesan

**Choose Your Cheese:** Shredded Mozzarella or Ricotta

Choose Your Toppings (+\$1.50 each): Pepperoni, Bacon, Ham, Grilled Chicken, Smoked Chicken, Caramelized Onions, Tri-Colored Tomatoes, Red Onions, Roasted Bell Peppers, Spinach, Artichoke Hearts, Kalamata Olives, Pineapple, Sundried Tomatoes, Broccoli

VEGETARIAN © GLUTEN-FREE

Most items can be substituted for dietary needs, ask your server for special requests and notify us of any food allergies.

\*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food-borne illness. Parties of 6 or more will have an automatic 20% gratuity applied.