



# PATRIOT LOUNGE

# Revolutionary Grille

## Lunch Menu

### Daily Until 3:00pm

### SALADS

#### Summer Burrata 17

Local Burrata, Tomato & Peach Bruschetta. Heirloom Grape Tomatoes, Cucumbers Organic Greens Balsamic Vinaigrette

#### Greek 14

Romaine, Feta, Katamala Olives, Oranges, Cucumbers, Heirloom Grape Tomato, Onion & Croutons. Red Wine Vinagarett

#### Caesar Salad 12

Romaine Lettuce, Herbed Butter Garlic Croutons, Homemade Pecorino Remono Ceasar Dressing

#### French Onion 9

Classic Beef and Red Wine Braised Onions. Garlic Butter Croutons.

Gruyere and Mozzarella

#### Add-On's

Herb Chicken 7  
Chicken Cutlet 8  
Shrimp 9  
Salmon 16

### STARTERS

**Asian Calamari** 17  
Tempura Battered Calamari, Drizzled With Honey Garlic Sauce

**Bang Bang Shrimp** 17  
Wild Caught Gulf Shrimp, Coconut Milk Tempura, Spicy Aioli and House Seasoning

**Shack Sauce Sliders** 17  
Two Beef Sliders, American, Shack Sauce on a Martin's Potato Roll with Shoestring Fries

**Southwest Quesadilla** 12  
Three Cheeses, Peppers and Onions. Served with Chipotle Ranch -Add Chicken 6

**Extra Crispy Traditional Wings** 15  
Choice of: Patriot BBQ, Buffalo, Thai Chili, Honey Gochujang or Garlic Parm

**Housemade Zucchini Chips** 15  
Sliced Zucchini, Breaded and Served with Homemade Buttermilk Dill Ranch

**Homemade Buttermilk Chicken Tenders** 15  
Home Made Chicken Tenders Served With Hand Cut Fries. Choice of Sauce: Honey Mustard, Honey BBQ, Alabama White BBQ

**Street Tacos**  
**Brisket** 15  
**Chipotle Chicken** 16  
Orange Habanero Salsa, Onion, Cilantro & Mike's Hot Honey

**Crispy Potstickers** 15  
Chicken Teriyaki Potstickers Topped with a Sweet Teriyaki Glaze

**Truffle Fries** 13  
Hand Cut fries, Italian truffle oil and Truffle salt. Parmigiano Cheese

### HANDHELDS

(All Served with Hand Cut Fries - Add Tater Tots, Onion Rings or Sweet Potato Fries \$2.50)

**Sidewinder BBQ Dip** 20  
BBQ Braised Brisket, Mozzarella, Garlic Butter. On Baguette Toasted Roll.

**Southern New Yorker** 17  
Sliced Brisket Pastrami, Swiss, Coleslaw, Russian Dressing on Toasted Artisan Bread

**Arthur Ave** 16  
Italian Style Chicken Cutlet, Roasted Red Peppers, Fresh Mozzarella, Pesto Oil, Aged Balsamic

**The Gate Hill** 15  
Grilled or Fried Garlic Herb Chicken, on a Baguette Arugula, Tomato, Onion & Aioli

**Blazin' Buffalo Sandwich** 16  
Homemade Buttermilk Tenders Doused in Our Signature Buffalo Sauce, Organic Greens, Tomato, Onion . Blue Cheese Dressing on Side

**Southside w/ Everything** 18  
Shaved Ribeye, Peppers, Onions, Sweet Heat Sauce, Mozzarella & Aged Cheddar

**Hot Honey Chicken** 18  
Crispy Fried Chicken , Hot Honey, Spicy Aioli, Lettuce, Tomato & Onion

**Memphis Pulled Pork** 16  
Applewood Smoked Pulled Pork, Citrus Coleslaw. Pineapple Honey BBQ Sauce

**Cubano** 18  
Sliced Boars Head Ham, Smoked Pulled Pork, Swiss Cheese Grey Poupon, Pickles

----- **B U R G E R S** -----

USDA Prime Blend Hamburgers  
Substitute Tater Tots, Onion Rings or Sweet Potato Fries \$2.50

**Battlefield Burger**

17

Aged Cabot Cheddar Cheese, Patriot Aioli, Arugula, Sliced Stem Tomato and Bermuda Onion.

**Whiskey River Burger**

21

Makers Mark Bourbon Maple Glaze, Applewood Bacon, Cheddar Cheese. Smoked Bacon Jam

**Blackened Burger**

20

House Blackening Blend, Cabot Pepper Jack Cheese & Applewood Smoked Bacon

----- **E N T R E E S** -----

**Chicken Limon**

Egg Battered Chicken, Fresh Squeezed Lemon & White Wine Sauce. Finished With Pecorino Cheese Served over Fresh Linguine Pasta

24

**Sizzilin' Steak Stir Fry**

Teriyaki Steak, Peppers, Onions, Broccoli, Mushrooms, Noodles Teriyaki Garlic Sauce

29

**Miso Glazed Salmon**

Honey and Garlic Faroe Island Salmon Roasted Asparagus and Rice

29

**Black Forest Steak**

Marinated Beef Tenderloin Mushrooms and Onions Home made Teriyaki Rice and Asparagus

32

**Garlic Kickin' Chicken**

Chicken & Vegetable Stir Fry In an Asian Garlic Sauce Served over Rice

24

**Riggatoni a la Tito's**

Tito's Vodka Sauce, Panchetta, Pecorino, Parmigiana

18

Pasta Add-On's Herb Chicken \$7/ Chicken Cutlet \$8/ Shrimp \$9 /Salmon \$16/ Steak \$14

----- **S O F T D R I N K S** -----

Coke, Diet Coke, Coke Zero, Seltzer, Lemonade, Unsweetened Iced Tea, Sweet Iced Tea, Cranberry, Shirley Temple, Arnold Palmer

3.5

----- **K I D S** -----

Slider and Fries

10

Pasta with Butter or Marinara

10

Chicken Tenders & Fries

10

Grilled Cheese

10

----- **D E S S E R T S** -----

**Warm Skillet Cookie**

**Reeses and Nutella Liege Waffle**

**Zeppolis**

Freshly Baked Cookie Cake Vanilla Ice Cream Topped With Caramel, Chocolate Syrup

Reese's Peanut Butter, Nutella & Vanilla Ice Cream on a Warm Liege Waffle

Freshly Made Italian Style Doughnuts

14

14

11

**Chocolate Chip Lava Cake** **Chocolate Filled Churros**

Freshly Baked Cookie Cake Vanilla Ice Cream Topped With Caramel, Chocolate Syrup

Shaken in Cinnamon and Sugar

14

11

-----

# Dinner Menu



**PATRIOT LOUNGE**

## SALADS

### Summer Burrata 17

Local Burrata, Tomato & Peach Bruschetta. Heirloom Grape Tomatoes, Cucumbers Organic Greens Balsamic Vinaigrette

### Greek 14

Romaine, Feta, Katamala Olives, Oranges, Cucumbers, Heirloom Grape Tomato, Onion & Croutons. Red Wine Vinagarette

### Caesar Salad 12

Romaine Lettuce, Herbed Butter Garlic Croutons, Homemade Pecorino Remono Ceasar Dressing

### French Onion 9

Classic Beef and Red Wine Braised Onions. Garlic Butter Croutons. Gruyere and Mozzarella

### Add-On's

Herb Chicken 7  
Chicken Cutlet 8  
Shrimp 9  
Salmon 16

**Asian Calamari 17**  
Tempura Battered Calamari, Drizzled With Honey Garlic Sauce

**Bang Bang Shrimp 17**  
Wild Caught Gulf Shrimp, Coconut Milk Tempura, Spicy Aioli and House Seasoning

**Everything Bagel Pretzels 14**  
Bavarian Pretzel Sticks with Queso

**Shack Sauce Sliders 17**  
Two Beef Sliders, American, Shack Sauce on a Martin's Potato Roll with Shoestring Fries

**Southwest Quesadilla 12**  
Three Cheeses, Peppers and Onions. Served with Chipotle Ranch  
-Add Chicken 6

**Extra Crispy Traditional Wings 15**  
Choice of: Patriot BBQ, Buffalo, Thai Chili, Honey Gochujang or Garlic Parm

**Housemade Zucchini Chips 15**  
Sliced Zucchini, Breaded and Served with Homemade Buttermilk Dill Ranch

**PEI Mussels 16**  
PEI Organic Mussels in a Garlic White Wine Broth. Extra Crispy Fries

**Homemade Buttermilk Chicken Tenders 15**  
Home Made Chicken Tenders Served With Hand Cut Fries. Choice of Sauce: Honey Mustard, Honey BBQ, Alabama White BBQ

### Street Tacos

**Brisket 16**  
**Chipotle Chicken 15**  
Orange Habanero Salsa, Onion, Cilantro & Mike's Hot Honey

**Crispy Potstickers 15**  
Chicken Teriyaki Potstickers Topped with a Sweet Teriyaki Glaze

**Seafood Fra Diavolo 25**  
PEI Organic Mussels, Calamari, and Wild Caught Gulf Shrimp in a Spicy Fra Diavolo Broth. Garlic Toasted Baguette

**Truffle Fries 13**  
Hand Cut fries, Italian truffle oil and Truffle salt. Parmigiano Cheese

**Patriot Nachos 16**  
Fresh Tortilla Chips, Chipotle Chicken, Patriot Queso, Scallions, Black Beans Peppers and Onions

## HAND HELDS

(All Served with Hand Cut Fries - Add Tater Tots, Onion Rings or Sweet Potato Fries \$2.50)

**Sidewinder BBQ Dip 20**  
BBQ Braised Brisket, Mozzarella, Garlic Butter. On Baguette Toasted Roll.

**Parma Vodka 17**  
Italian Style Chicken Cutlet, Fresh Mozzarella, Vodka Sauce

**Southern New Yorker 17**  
Sliced Brisket Pastrami, Swiss, Coleslaw, Russian Dressing on Toasted Artisan Bread

**Arthur Ave 16**  
Italian Style Chicken Cutlet, Roasted Red Peppers, Fresh Mozzarella, Pesto Oil, Aged Balsamic

**The Gate Hill 15**  
Fried or Grilled Garlic Herb Chicken, on a Baguette Arugula, Tomato, Onion & Aioli

**Blazin' Buffalo Sandwich 16**  
Homemade Buttermilk Tenders Doused in Our Signature Buffalo Sauce, Organic Greens, Tomato, Onion. Blue Cheese Dressing on Side

**Southside w/ Everything 18**  
Shaved Ribeye, Peppers, Onions, Sweet Heat Sauce, Mozzarella & Aged Cheddar

**Hot Honey Chicken 18**  
Crispy Fried Chicken, Hot Honey, Spicy Aioli, Lettuce, Tomato & Onion

**Memphis Pulled Pork 16**  
Applewood Smoked Pulled Pork, Citrus Coleslaw. Pineapple Honey BBQ Sauce

**Cubano 18**  
Sliced Boars Head Ham, Smoked Pulled Pork, Swiss Cheese Grey Poupon, Pickles

## B U R G E R S

USDA Prime Blend Hamburgers  
Substitute Tater Tots, Onion Rings or Sweet Potato Fries \$2.50

<p><b>Battlefield Burger</b> 17</p> <p>Aged Cabot Cheddar Cheese, Patriot Aioli, Arugula, Sliced Stem Tomato and Bermuda Onion.</p>	<p><b>Whiskey River Burger</b> 21</p> <p>Makers Mark Bourbon Maple Glaze, Applewood Bacon, Cheddar Cheese. Smoked Bacon Jam</p>
<p><b>Rise and Shine Burger</b> 20</p> <p>Sunny Side Egg, Applewood Smoked Bacon, American Cheese. Butter Toasted Brioche</p>	<p><b>Blackened Burger</b> 20</p> <p>House Blackening Blend, Cabot Pepper Jack Cheese &amp; Applewood Smoked Bacon</p>

## E N T R E E S

<p><b>Chicken and Broccoli</b> 22</p> <p>Sautéed Chicken &amp; Broccoli Orecchiette Pasta Roasted Garlic and Oil</p>	<p><b>Chicken Limon</b> 24</p> <p>Egg Battered Chicken, Fresh Squeezed Lemon &amp; White Wine Sauce. Finished With Pecorino Cheese Served over Fresh Linguine Pasta</p>	<p><b>Sizzilin' Steak Stir Fry</b> 29</p> <p>Teriyaki Steak, Peppers, Onions, Broccoli, Mushrooms, Noodles Teriyaki Garlic Sauce</p>
<p><b>Garlic Kickin' Chicken</b> 24</p> <p>Chicken &amp; Vegetable Stir Fry In an Asian Garlic Sauce Served over Rice</p>	<p><b>Miso Glazed Salmon</b> 29</p> <p>Honey and Garlic Faroe Island Salmon Roasted Asparagus and Whipped Potatoes</p>	<p><b>BBQ Mac n' Cheese</b> 19</p> <p>Makers Mark BBQ Brisket 5 Cheese Blend, Artesian Pasta, Topped with Aged Cheddar,</p>
<p><b>Riggatoni a la Tito's</b> 18</p> <p>Tito's Vodka Sauce, Panchetta, Pecorino, Parmigiana</p>	<p><b>Black Forest Steak</b> 32</p> <p>Marinated Beef Tenderloin Mushrooms and Onions Home made Teriyaki Mashed Potatoes and Asparagus</p>	<p><b>New York Strip</b> 42</p> <p>16oz Hand Cut New York Strip Cajun Butter Mashed Potatoes and Daily Vegetable</p>
<p><b>Smothered Meatloaf</b> 23</p> <p>Mom's Old School Recipe. Baked and Sliced. French Onion Soup Gravy. Served With Mashed Potatoes and Daily Vegetables</p>		

Pasta Add-On's Herb Chicken \$7/ Chicken Cutlet \$8/ Shrimp \$9 /Salmon \$16/ Steak \$14

## S O F T D R I N K S

Coke, Diet Coke, Coke Zero, Seltzer, Lemonade, Unsweetened Iced Tea, Sweet Iced Tea, Cranberry, Shirley Temple, Arnold Palmer 3.5

## K I D S

Slider and Fries 10	Pasta with Butter or Marinara 10
Chicken Tenders & Fries 10	Grilled Cheese 10

## D E S S E R T S

<p><b>Warm Skillet Cookie</b> 14</p> <p>Freshly Baked Cookie Cake Vanilla Ice Cream Topped With Caramel, Chocolate Syrup</p>	<p><b>Reeses and Nutella Liege Waffle</b> 14</p> <p>Reese's Peanut Butter, Nutella &amp; Vanilla Ice Cream on a Warm Liege Waffle</p>	<p><b>Zeppolis</b> 11</p> <p>Freshly Made Italian Style Doughnuts</p>
<p><b>Chocolate Chip Lava Cake</b> 14</p> <p>Freshly Baked Cookie Cake Vanilla Ice Cream Topped With Caramel, Chocolate Syrup</p>	<p><b>Chocolate Filled Churros</b> 11</p> <p>Shaken in Cinnamon and Sugar</p>	