



Two floors and two bars with enough space for a happy hour, reception, or special occasion

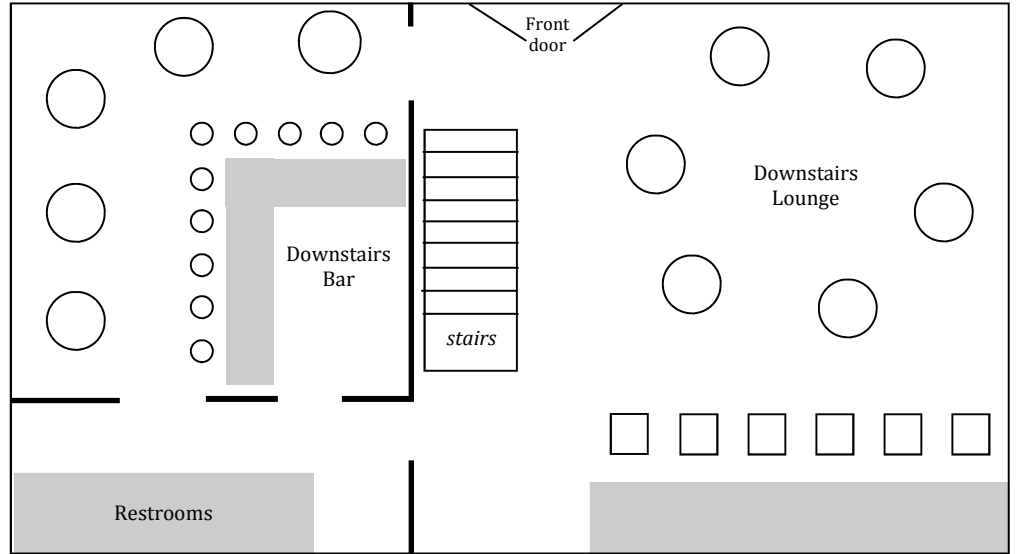
1st floor

1st Floor Capacity

Downstairs Lounge:
 ◇ 55 seated
 ◇ 65 reception

Downstairs Bar:
 ◇ 30 seated
 ◇ 40 reception

Downstairs Floor:
 ◇ 30 seated
 ◇ 40 reception



2nd floor

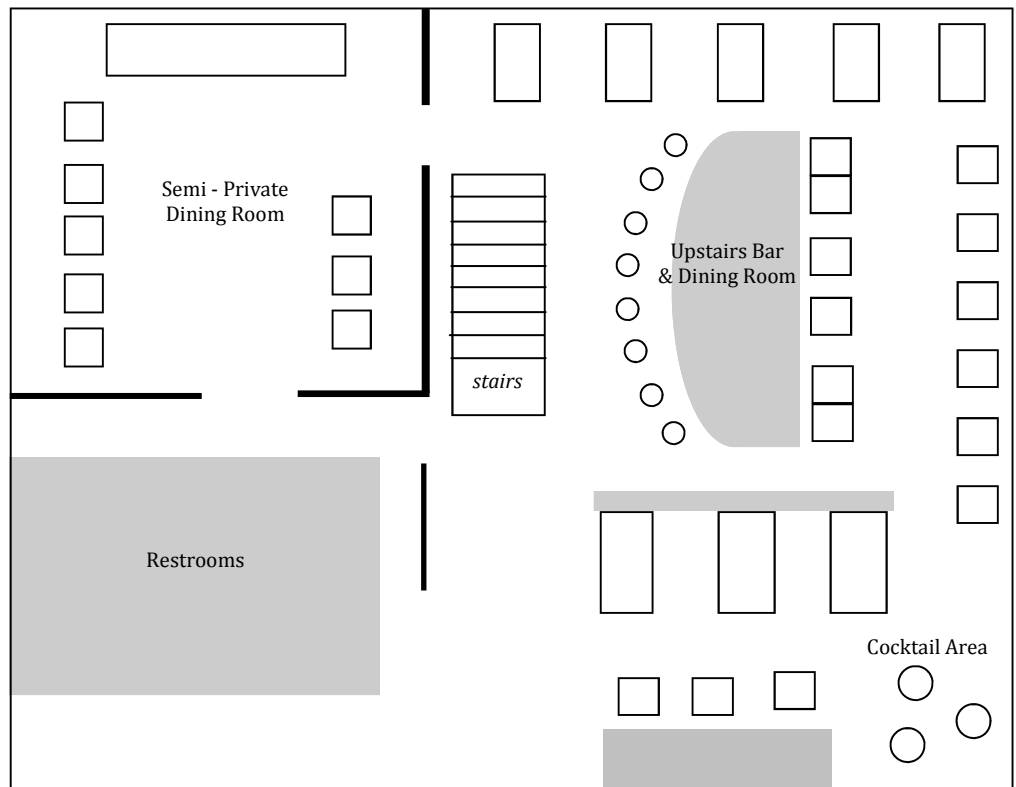
2nd Floor Capacity

Private Dining Room:
 ◇ 55 seated
 ◇ 75 reception

Upstairs Bar:
 ◇ 15 seated
 ◇ 50 reception

Upstairs Dining Room:
 ◇ 90 seated
 ◇ 150 reception

2nd Floor Total:
 ◇ 150-180 seated
 ◇ 200-250 reception





An assortment of light to heavy appetizers, ideal for casual gatherings and special events

portioned 1½ servings per person • minimum of 20 guests • please ask about adding additional plates

Choose 3 \$14 per person	Choose 4 \$16 per person	Choose 5 \$18 per person
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* add \$1 per person, **add \$2 per person

- FLATBREADS

 - Grilled Steak with sliced steak, blue cheese & spinach*
 - BBQ Pulled Pork, Chicken & Brisket with cheddar cheese & carolina slow
 - Marinated Mahi-Mahi grilled mahi-mahi, avocado, pickled onion & julienne radish*
 - Smoked Mozzarella & Prosciutto fig jam & balsamic reduction
 - Grilled Vegetable assorted seasonal vegetables & shaved parmesan

- SPRINGROLLS

 - BBQ Pulled Pork, Chicken or Beef Brisket with sriracha aioli
 - Philly Cheesesteak with smoked tomato jam
 - Marinated Vegetable with sweet chili sauce
 - Smoked Shrimp with citrus soy sauce*
 - Teriyaki Chicken with thai peanut sauce

- WRAPS

 - Chicken Caesar grilled chicken, romaine lettuce, shaved parmesan, caesar dressing
 - California Turkey roasted turkey, avocado, sprouts, tomato, jack cheese, honey mustard
 - Prosciutto & Cheese sliced prosciutto, provolone, lettuce, tomato
 - Marinated Grilled Vegetable seasonal vegetables, feta cheese, tahini-soy dressing
 - Turkey, Bacon & Ranch roasted turkey, crispy bacon, ranch dressing, lettuce, tomato

- SLIDERS

 - BBQ Pulled Pork, Chicken or Beef Brisket, Classic Roasted Turkey ,
 - Prosciutto & Cheese , Waldorf Chicken Salad , Classic Chicken Salad

- MINI BURGERS

 - Angus Beef lettuce, tomato, raw onion*
 - Ground Chicken ground chicken & bacon patty with caramelized onions
 - Ground Turkey lettuce, tomato, raw onion
 - Salmon arugula & horseradish dill sauce*
 - Homemade Veggie poblano relish
 - Crab Cake spicy remoulade & shredded lettuce**

- CLASSIC COMFORT

 - St. Louis Riblets in sam's famous BBQ sauce or spicy dry rub
 - Grilled Chicken Wings in sam's famous BBQ sauce or spicy dry rub
 - Beer Battered Fish Sticks spicy remoulade
 - Fried Mozzarella Sticks marinara sauce
 - Fried Green Tomato Bruschetta warm goat cheese & balsamic reduction

- FANCY DIVISION

 - Endive Spears waldorf chicken salad, nicoise tuna salad or olive tapenade*
 - Individual Pomes Frites Shots spicy chipotle aioli
 - Parmesan Cups shaved parmesan, romaine lettuce, & caesar dressing*
 - Cowboy Cookies grilled filet mignon, sweet potato sandwich, & spicy chipotle aioli**

- SMALL BITES

 - Roasted Red Pepper Hummus with warm grilled flatbread
 - Sweet Potato & Beet Ribbons tossed in spicy dry rub (4 buckets per serving)
 - Homemade Tater Tots smoked tomato jam
 - Pizza Bites homemade pizza dough stuffed with pepperoni & mozzarella cheese
 - Steamed Edamame tossed in togarashi seasoning

Lunch

first course

CUP OF SOUP OF THE DAY
with crackers

CUP OF CHICKEN NOODLE SOUP
with crackers

HOUSE SALAD
mixed greens, tomato, cucumber,
balsamic vinaigrette

second course

1/2 POUND SIRLOIN BURGER
lettuce, tomato, pickle with hand-cut fries

BUFFALO CHICKEN SANDWICH
house hot sauce, blue cheese, cheddar, bacon

GRILLED TURKEY REUBEN
roasted turkey, russian dressing,
sauerkraut, rye bread

GRILLED PORTOBELLO SANDWICH
spinach, roasted pepper, feta,
whole grain mustard

ROASTED BEET & GOAT CHEESE SALAD
baby spinach, arugula, crispy shallots,
pistachios, balsamic vinaigrette

CAESAR SALAD
shaved parmesan & croutons

third course

WARM HOMEMADE BREAD PUDDING
vanilla sauce & whipped cream

TRIPLE CHOCOLATE
LAYER CAKE
fresh whipped cream & raspberry sauce

CHOCOLATE MOUSSE
fresh whipped cream & berries

APPLE WALNUT TART
caramel & vanilla sauce

1st & 2nd Course: \$15 per person

3 courses: \$18 per person

first course

GRILLED WINGS
choice of buffalo, spicy dry rub,
or sams famous bbq sauce

CHEESESTEAK SPRINGROLLS
smoked tomato jam

HOUSE SALAD
mixed greens, tomato, cucumber,
balsamic vinaigrette

second course

BETTY'S GRILLED CHEESE
fresh mozzarella, prosciutto, & fig jam
on white bread

CHOPPED COBB SALAD
chicken, avocado, cucumber, egg, blue cheese.
hickory smoked bacon, tomato & romaine
with balsamic vinaigrette

1/2 POUND SIRLOIN BURGER
lettuce, tomato, pickle with hand-cut fries

BBQ PULLED PORK SANDWICH
carolina slaw with hand-cut fries

GRILLED VEGETABLE SANDWICH
balsamic marinated squash, zucchini, roasted
peppers, red onions, fennel , portobello
mushrooms & provolone on french bread

CALIFORNIA TURKEY SANDWICH
avocado, sprouts, jack cheese, lettuce,
tomato & honey mustard on multi-grain bread

third course

WARM HOMEMADE BREAD PUDDING
vanilla sauce & whipped cream

TRIPLE CHOCOLATE
LAYER CAKE
fresh whipped cream & raspberry sauce

CHOCOLATE MOUSSE
fresh whipped cream & berries

APPLE WALNUT TART
caramel & vanilla sauce

3 Courses: \$22 per person

dinner

first course

CUP OF SOUP OF THE DAY
with crackers

CUP OF CHICKEN NOODLE SOUP
with crackers

HOUSE SALAD
mixed greens, tomato, cucumber, balsamic vinaigrette

second course

CLASSIC BBQ SANDWICHES
choice of hickory smoked beef brisket, carolina pulled pork
or caribbean pulled chicken with carolina slaw with hand-cut fries

GRILLED BBQ CHICKEN
in sams famous bbq sauce with mashed potatoes and steamed broccoli

SPICY DRY RUB ST. LOUIS RIBS
with carolina slaw and hand-cut sweet potato fries

BETTY BURGER
1/2 pound sirloin burger, confit pork belly, avocado, cheddar, lettuce,
tomato, roasted garlic aioli & fried egg with hand-cut fries

ROASTED BEET & GOAT CHEESE SALAD
baby spinach, arugula, crispy shallots,
pistachios, balsamic vinaigrette

CHOPPED COBB SALAD
Chicken, avocado, cucumber, egg, cheddar cheese, hickory smoked bacon,
tomato, romaine and balsamic vinaigrette

third course

WARM HOMEMADE BREAD PUDDING
vanilla sauce & whipped cream

TRIPLE CHOCOLATE LAYER CAKE
fresh whipped cream & raspberry sauce

CHOCOLATE MOUSSE
fresh whipped cream & berries

APPLE WALNUT TART
caramel & vanilla sauce

1st & 2nd Course: \$18 per person

3 courses: \$24 per person

dinner

first course

GRILLED WINGS
choice of buffalo, spicy dry rub, or sams famous bbq sauce

CHEESESTEAK SPRINGROLLS
smoked tomato jam

HOUSE SALAD
mixed greens, tomato, cucumber, balsamic vinaigrette

second course

CLASSIC BBQ SANDWICHES
choice of hickory smoked beef brisket, carolina pulled pork
or caribbean pulled chicken with carolina slaw with hand-cut fries

GRILLED BBQ CHICKEN
in sams famous bbq sauce with whipped sweet potatoes
and green beans

SPICY DRY RUB ST. LOUIS RIBS
with macaroni salad and broccoli rabe

GRILLED BBQ SALMON
in sams famous bbq sauce with mashed potatoes
and steamed broccoli

ROASTED BEET & GOAT CHEESE SALAD
baby spinach, arugula, crispy shallots,
pistachios, balsamic vinaigrette

RED QUINOA CHICKPEA SALAD
baby spinach, cucumber, grape tomatoes & beta
with balsamic vinaigrette

third course

WARM HOMEMADE BREAD PUDDING
vanilla sauce & whipped cream

TRIPLE CHOCOLATE LAYER CAKE
fresh whipped cream & raspberry sauce

CHOCOLATE MOUSSE
fresh whipped cream & berries

APPLE WALNUT TART
caramel & vanilla sauce

3 courses: \$28 per person

first course

GRILLED WINGS
choice of buffalo, spicy dry rub, or sams famous bbq sauce

CHEESESTEAK SPRINGROLLS
smoked tomato jam

HOUSE SALAD
mixed greens, tomato, cucumber, balsamic vinaigrette

second course

PISTACHIO CRUSTED MAHI MAHI
israeli cous cous, corn & edemame succotash,
roasted pepper pesto

GRILLED BBQ CHICKEN
in sams famous bbq sauce with mashed potatoes
and steamed broccoli

SPICY DRY RUB ST. LOUIS RIBS
with macaroni salad and broccoli rabe

VEGETABLE RISOTTO
mushrooms, snow peas, carrots

HOMEMADE POT ROAST
braised root vegetables, confit fingerling potatoes, pan gravy

RED QUINOA CHICKPEA SALAD
baby spinach, cucumber, grape tomatoes & feta
with balsamic vinaigrette

third course

WARM HOMEMADE BREAD PUDDING
vanilla sauce & whipped cream

TRIPLE CHOCOLATE LAYER CAKE
fresh whipped cream & raspberry sauce

DEEP FRIED OREOS
homemade cookies-and-cream ice cream

CRÈME BRULEE CHEESECAKE
balsamic strawberries & whipped cream

3 courses: \$38 per person

Limited menus

Limited menu's serve as an alternative to pre-fixe menu's, still offering a selection, but limiting the scope.
Lunch, brunch, dinner & dessert menu's available.

lunch at Smokin' Betty's

1/2 POUND SIRLOIN BURGER
lettuce, tomato, pickle with hand-cut fries

FRESH GROUND TURKEY BURGER
lettuce, tomato, pickle with hand-cut fries

GARDEN SALAD
mixed greens, green beans, broccoli, red onion,
sprouts, tomato, cucumber & radishes
with tahini soy dressing

GRILLED CHICKEN WINGS
house buffalo sauce, blue cheese dressing, macaroni
salad

BBQ SLIDERS
hickory smoked beef brisket, carolina pulled pork,
& caribbean pulled chicken with carolina slaw

beverages

Coke, Diet Coke, Sprite
Gingerale, Lemonade, Ice Tea
La Colombe Coffee & Hot Tea

dinner at Smokin' Betty's

1/2 POUND SIRLOIN BURGER
lettuce, tomato, pickle

**GRILLED CHICKEN
& BROCCOLI RABE SANDWICH**
roasted red pepper, sharp provolone & pesto mayo
on french bread

ROASTED BEET & GOAT CHEESE SALAD
baby spinach, arugula, pistachios, & crispy shallots
with balsamic vinaigrette

GRILLED BBQ ST. LOUIS RIBS
in sams famous bbq sauce with baked beans
and whipped sweet potatoes

HOMEMADE POT ROAST
braised root vegetables, confit fingerling potatoes
with pan gravy

beverages

Coke, Diet Coke, Sprite
Gingerale, Lemonade, Ice Tea
La Colombe Coffee & Hot Tea

All limited menus are based on consumption, and can be catered to meet your event needs.
Most items from our daily menu can be included on your limited menu, ask our staff for suggestions!

bar options

Two bars and plenty of options for every celebration.

OPEN BAR

Basic Cocktail Bar	\$15 per guest for 1st hour
<i>Includes draft beer, well drinks & house wine</i>	\$10 per guest for each hour after
Premium Cocktail Bar	\$20 per guest for 1st hour
<i>Includes draft beer, premium liquor, bottled beer & house wine</i>	\$15 per guest for each hour after
3 Hour Open Bar	\$35 per guest
<i>Includes draft beer, well drinks & house wine</i>	
<i>Wristbands available upon request</i>	

CASH & CONSUMPTION BAR

Individual tabs, and consumption tabs are both available. Ask about current drink options & group specials.

DRAFT BEERS

16 rotating taps featuring some of the best brews from coast to coast

ACE Perry Cider	Dock Street Pale Ale
Allagash Belgian White	Smuttynose Old Brown Dog Ale
Smokin' Betty's Blonde	Sixpoint Righteous Rye
Victory Pilsner	Roy Pitz Laydown Stay Down
Ommegang Hennepin	Founders Scotch Ale
Yards Philly Pale Ale	Dogfish Head IPA
Yuengling Lager	Breckenridge Oatmeal Stout
Bear Republic Racer 5	Stone Arrogant Bastard Ale

** on a rotating basis, subject to availability*

WINE & COCKTAILS

An assortment of white's and reds, sweet and savory, for every palate.

Cielo Pinot Grigio	THE ROOT OF ALL EVIL root liquor, black tea, agave nectar, fresh orange
Santa Rita Sauvignon Blanc	PRICKLY PEAR MOJITO bacardi limon, fresh lime, mint, prickly pear puree
Fromenteaux Muscadet	BERRY BETTY absolut LA, cranberry juice, raspberries, champagne
Oak Grove Chardonnay	STRAWBERRY LEMONADE sobieski vodka, homemade lemonade, strawberry puree
Urban Riesling	SEASONAL SANGRIA chablis, elderflower liquor, peach brandy, fresh fruit
Due Torri Pinot Noir	COLD BEVERAGE stoli blueberry vodka, skyy ginger vodka, lemonade
Capoeira Tinto	THE SIDEKICK crown royal, grand marnier, lemon, sugar rim
Budini Malbec	FRENCH FLOWER st. germain liquor, absolut citron, elderflower juice
Arbanta Rioja	THE PEARFECT KISS absolut pears, amaretto, white grape, nutmeg simple syrup
McManis Cabernet Sauvignon	

** on a rotating basis, subject to availability*

+ 8% Sales Tax, 10% Liquor Tax & 18% Gratuity

prices subject to change based on your event needs



The menu you just read is merely a starting point.
We will do our best to provide you with as many options
as possible and will try to accommodate all of your requests.
Please contact us any questions and for additional options.

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