

APPETIZERS

BEER BATTERED ONION RINGS - \$9
Chili Lime Aioli Dip

GARLIC BREAD - \$10
Pull Apart Focaccia Bread with lots of garlic butter
(Add your choice of Bacon or Cheese for \$2)

POUTINE - \$13
Fresh Cut Fries - House Made Gravy - Cheese Curds

BEER DIPPER - \$15
Pretzel Bites - Cheesy Steam Whistle Beer Dip
Green Onions

WINGS & FRIES - \$18
1 Pound

Choice of Sauce
Classic BBQ - Buffalo* (mild, medium, hot)
Jerk - Cajun Rub* - Honey Garlic - Suicide - Teriyaki
Fire & Ice - Parmesan Herb - Buttermilk Dill
Lemon Pepper - Mango Habanero - Tequila Lime
Sweet Curry - Maple Bacon - Creole Mustard
Szechuan - Thai Chili


*Contains Butter

TRASH CAN NACHOS - \$23
Tortilla Chips - Shredded Cheddar & Mozzarella Cheese
Green Olives - Black Beans - Jalapeño - Cheese Sauce
Pico de Gallo - Sour Cream - Guacamole
(Grilled Chicken - additional \$6)

SOUP 'N SALAD

SOUP OF THE DAY - \$8
Please ask your Server for today's selection



FRENCH ONION SOUP - \$10
Onion Broth - Croutons - Swiss


HOUSE SALAD - \$13 
Mixed Lettuce - Cherry Tomato - Cello Radish - Cucumber - Pickled Red Onion - Aged Balsamic Vinaigrette
(Grilled Chicken - additional \$6)

CAESAR SALAD - \$14
Romaine Lettuce - Bacon Bits - Parmesan - Lemon - Crouton - House Made Caesar Dressing
(Grilled Chicken - additional \$6)

THE COBB - \$21
Mixed Lettuce - Cherry Tomato - HB Egg - Avocado - Beef Brisket - Crispy Fried Buffalo Chicken - Pulled Pork
Blue Cheese - Sherry Shallot Vinaigrette

MAINS

VEGGIE POWER BOWL - \$20  
Beluga Lentils - Romesco Sauce - Roasted Butternut Squash
Roasted Cauliflower - Grilled Zucchini
Grilled Portobello Mushroom - Sautéed Greens
Coconut Cashew Cream
(Grilled Chicken - additional \$6)
(Grilled Shrimp Skewer - additional \$8)

FISH AND CHIPS - \$22 
Beer Battered Haddock - Fresh Cut Fries
Creamy Kale Slaw - Tartar Sauce - Lemon

SPAGHETTI BOLOGNESE - \$22
Spaghetti - House Made Meat Sauce

CHICKEN PARMESAN OR EGGPLANT PARMESAN SPAGHETTI - \$24
Panko Crusted Chicken or Eggplant - Mozzarella
House Made Tomato Sauce

STICKY PORK RIBS - \$25
BBQ Baby Back Ribs - Sweet BBQ Glaze
Creamy Kale Slaw - Fresh Cut French Fries

8 OZ. NEWYORK AAA STEAK & FRIES - \$30
Fresh Cut Fries - Sautéed Mushrooms
Au Poivre Dipping Sauce
(Grilled Shrimp Skewer - additional \$8)

SANDWICHES & BURGERS
All Sandwiches & Burgers come with a choice of
Fresh Cut Fries, House Salad or Caesar Salad
Additional \$2.50 for Sweet Potato Fries - Onion Rings

CLASSIC BURGER - \$16
8 OZ. Beef Patty - Lettuce - Tomato - Onion
Brioche Bun
(Add your choice of Mushrooms \$2, Bacon \$2 or Cheese \$2)

LEV2L MEATLESS BURGER - \$16
Plant Based Patty - Arugula - Pico de Gallo
Russian Dressing - Brioche Bun

CHICKEN PARMESAN OR EGGPLANT PARMESAN - \$17
Panko Crusted - Mozzarella
Tomato Sauce - Arugula - Ciabatta Bun

REUBEN - \$17
Corned Beef - Braised Sauerkraut
Swiss - Russian Dressing - Marble Rye


CHEESESTEAK - \$17
Shaved Prime Rib - Onions & Peppers - Provolone
Soft Roll


CLUB HOUSE - \$17
Fresh Roasted Sliced Turkey Breast - Bacon - Lettuce
Tomato - Swiss - Mayo - White or Whole Wheat Bread

LEV2L RINGSIDE BURGER - \$18
8 OZ. Beef Patty - Pepper Jack Cheese - BBQ Sauce
Onion Ring - Pickled Jalapeño - Lettuce - Tomato
Brioche Bun

PIZZA
Italian Stone Baked "00" Flour Pizza Thin Crust
Gluten Free Available

PEPPERONI - \$18
Classic Sauce - Shredded Mozzarella - Sliced Pepperoni

CHEESE - \$18 
Classic Sauce - Sliced Provolone - Shredded Mozzarella
Grated Parmesan

GREEK VEGETARIAN - \$18 
Basil Pesto Sauce - Shredded Mozzarella - Crumbled Feta
Red Onion - Kalamata Olives - Tomato

MEAT LOVER'S - \$19
Classic Sauce - Shredded Mozzarella - Sliced Pepperoni
Crumbled Italian Sausage - Bacon

BUFFALO CHICKEN - \$19
Blue Cheese Sauce - Shredded Mozzarella
Buffalo Chicken Bites - Carrot & Celery - Green Onion

 **VEGETARIAN**

 **GLUTEN FREE**

 **OCEANWISE**