

MENU

OPEN DAILY 11:00 A.M. TO 9:00 P.M.

STARTERS

Wings (twelve)

Classic chicken wings or boneless tenders, tossed in your choice of sauce, served with celery sticks and your choice of ranch or bleu cheese dressing. **\$14**

SAUCES Mild: Buffalo, BBQ or Teriyaki
Hot: Habenero Buffalo

Half order (seven wings) **\$10**

Boneless Chicken Tenders

Boneless hand-breaded chicken breast tenders tossed in a spicy buffalo sauce, served with celery sticks and your choice of ranch or bleu cheese dressing. **\$11**

Hummus

Traditional hummus, pita points, feta cheese, red onions, cucumbers, tomatoes, pepperoncini and kalamata olives with an olive oil drizzle. **\$12**

Nachos

House-made chips served with mixed cheese, jalapeños, diced tomatoes, scallions and a side of salsa and sour cream. **\$11**

with grilled steak **\$15**

with grilled chicken **\$15**

Quesadilla

Grilled flour tortilla filled with a blend of cheeses, fresh corn and black beans, and garnished with pico de gallo, guacamole and sour cream. **\$10**

with grilled steak **\$14**

with grilled chicken **\$14**

House-Fried Chips with Salsa and Guacamole **\$8**

SOUP AND SALADS

ADD GRILLED CHICKEN BREAST OR FLANK STEAK TO ANY SALAD FOR \$4.

Soup of the Day

bowl **\$6**

French Onion Soup

bowl **\$6**

Cobb Salad

Mixed greens topped with apple-wood smoked bacon, hardboiled egg, avocado, black olives, tomatoes, house-made croutons and crumbled bleu cheese. **\$10**

Chopped Salad

Crisp greens, crumbled bleu cheese, apple-wood smoked bacon, dried cranberries, sliced apples and candied pecans chopped to perfection and tossed with aged balsamic vinaigrette. **\$10**

Greek Salad

Mixed greens topped with diced cucumbers, tomatoes, pepperoncini, black olives and feta, with our house-made Greek dressing. **\$12**

Caesar Salad

Fresh romaine lettuce tossed with our house roasted garlic caesar dressing topped with toasted house-made croutons. **\$10**

House Salad

Fresh field greens, diced tomatoes, sliced cucumbers and house-made croutons tossed with your choice of dressing: ranch, chipotle ranch, bleu cheese, roasted garlic caesar, balsamic vinaigrette, thousand island or honey mustard. **\$6**

BURGERS AND SANDWICHES

SERVED WITH YOUR CHOICE OF SIDE DISH.

Classic Burger

Burger cooked to your liking with choice of cheese topped with crisp lettuce and tomato served on a toasted brioche bun. **\$12**

Veggie Burger

Pan seared Malibu burger from Gardenburger® topped with crisp lettuce, tomato and garlic aioli served on a toasted brioche bun. **\$12**

Southwest Burger

Jalapeños, pico de gallo, pepper jack cheese, chipotle mayonnaise, crisp lettuce and tomato. Served on toasted brioche bun. **\$14**

Bleu Cheese Burger

Steak sauce, crumbled bleu cheese, crisp lettuce and tomato with Chipotle mayonnaise. Served on toasted brioche bun. **\$14**

Rueben

Traditional Reuben served on grilled marble rye. **\$13**

BLT

Toasted whole wheat bread with apple-wood smoked bacon, garlic aioli, crisp lettuce and tomato. **\$11**

French Dip

Freshly sliced prime rib piled high on a toasted French roll, served with a side of creamy horseradish sauce and au jus. **\$14** Philly style **\$16**

Los Ab Chicken Sandwich

Grilled chicken breast topped with guacamole, apple-wood smoked bacon, crisp lettuce, tomato and mayonnaise, served on a toasted brioche bun. **\$13**

Buffalo Chicken Sandwich

Boneless hand-breaded chicken breast tossed in a spicy buffalo sauce with bleu cheese crumbles, bleu cheese drizzle and crisp lettuce and tomato on a toasted brioche bun. **\$14**

STEAKS

SERVED WITH YOUR CHOICE OF TWO SIDE DISHES.*

ADD A HOUSE SALAD FOR AN ADDITIONAL \$4.

CUSTOMIZE YOUR STEAK WITH SAUTÉED MUSHROOMS AND ONIONS AND HOUSE SPECIALTY SAUCES:

GUAJILLO POMEGRANATE DEMI GLAZE

CHIMICHURRI

HOLLANDAISE

APPLE DEMI GLAZE

BÉARNAISE SAUCE

New York Strip

10 oz. **\$24**

Ribeye

12 oz. **\$26**

Filet Mignon

8 oz. **\$30**

Flank Steak

10 oz. **\$18**

Top Sirloin

10 oz. **\$22**

Beef Braised Short Ribs

\$20

HOUSE SPECIALTIES

*SERVED WITH YOUR CHOICE OF TWO SIDE DISHES.
ADD A HOUSE SALAD FOR AN ADDITIONAL \$4.

Hand-Battered Chicken Tenders*

Served with your choice of honey mustard, sweet cola BBQ sauce or ranch dressing. **\$16**

Salmon with Brown Sugar and Mustard Glaze*

8 oz. salmon fillet baked with light brown sugar, honey and dijon mustard glaze. **\$23**

Roasted Artichoke and Grilled Chicken Penne Alfredo

Roasted garlic, olive oil, white wine, cream, tomatoes, basil, spinach and roasted artichoke hearts, tossed with penne pasta and parmesan cheese. **\$18**

Spaghetti and Meatballs

Spaghetti tossed in a rich marinara sauce with meatballs. **\$14**

Bone-In Pork Chop*

Grilled chop smothered with house made prickly pear and apple chutney. **\$25**

SIDES \$3 EACH

French Fries

Sweet Potato Fries

Butter Crushed Potatoes

Onion Rings

Southwest Cole Slaw

Seasonal Vegetable

Chili Lime Corn on the Cob



WOOD FIRED PIZZAS

available after 5 p.m.

Hawaiian

Ham and pineapple
12 inch **\$15** 16 inch **\$18**

Margharita

Fresh basil, tomato and mozzarella cheese
12 inch **\$14** 16 inch **\$17**

Meat Lovers

Sausage, pepperoni and ham
12 inch **\$16** 16 inch **\$19**

Spinach and Artichoke

12 inch **\$15** 16 inch **\$18**

Pepperoni

12 inch **\$14** 16 inch **\$17**

Cheese

12 inch **\$13** 16 inch **\$16**

Additional ingredients

Pepperoni, sausage, ham, bacon, chicken, red onions, mushrooms, bell peppers, roasted garlic, pineapple, tomatoes, spinach, roasted artichoke and basil.
\$1.50 each

DESSERTS

HOUSEMADE

Dutch Apple Pie

Spiced apple filling baked in a buttery pie crust, topped with streusel topping. **\$6**

Creme Brulee

Classic French custard dessert, topped with caramelized sugar and fresh berries. **\$6**

Volcano

A Diamond specialty! Chocolate fudge brownie with two scoops of vanilla ice cream, topped with a cake cone exploding with hot fudge, sprinkles, whipped cream and a cherry. **\$8**

NY Style Cheesecake

A slice of rich New York style cheesecake topped with fresh seasonal berries. **\$6**

Sundae

Hot fudge, candied pecans, whipped cream and a cherry. one scoop **\$5** two scoops **\$7**

Chocolate Covered Bacon

Crisp, apple-wood smoked bacon, hand-dipped in milk chocolate and rolled in toasted almond slivers. **\$5**

Flourless Chocolate Cake

Cure your sweet tooth with our sumptuous flourless chocolate cake, a delightful, gluten free dessert. **\$6**

Lemon Berry Tart

Lemon flavored custard, studded with fresh berries with a cookie crust. **\$6**

TO OUR GUESTS WITH FOOD SENSITIVITIES OR ALLERGIES Stakes and Sticks cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please consider this when ordering. Notice: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Prices do not include 10.725% sales tax, 20% service charge for parties of six (6) or more, or split plate charge of \$3. Prices and menu items are subject to change without notice.

STEAK AND STICKS
RESTAURANT + BAR