The Breakroom Bar & Grill

\$5.20

\$10.50 \$10.92

APPETIZERS

PORK EGG ROLLS SERVED WITH PONZU SAUCE. \$10.50 \$10.92 **QUESO & CHIPS** MADE TO ORDER QUESO WITH HOUSE

ZUCCHINI FRIES

PARMESAN BREADED, DEEP FRIED ZUCCHINI STRIPS. SERVED WITH JALAPEÑO RANCH.

MADE TORTILLA CHIPS, ADD TACO BEEF

PORK POTSTICKERS \$11.44

DEEP FRIED AND SERVED WITH PONZU SAUCE.

BUFFALO BITES \$10.50 \$10.92

BREADED CHICKEN BITES TOSSED IN YOUR CHOICE OF SAUCE. SERVED WITH BLEU CHEESE OR RANCH.

\$13.50 \$14.04 WINGS

EIGHT WINGS TOSSED IN YOUR CHOICE OF SAUCE. SERVED WITH CARROTS AND CELERY STICKS AND YOUR CHOICE OF BLEU CHEESE OR RANCH. CHOOSE FROM MILD, HOT, HOT BBQ, GARLIC PARM, HOT GARLIC PARM, TERIYAKI, OR MANGO HABANERO.

BOOM BOOM SHRIMP \$11.50 \$11.96

FRIED SHRIMP WITH A SIDE OF OUR HOMEMADE

PEEL & EAT SHRIMP

BOOM BOOM SAUCE.

HOT OR COLD, SEASONED WITH OLD BAY AND SERVED WITH HOUSE MADE COCKTAIL SAUCE. HALF POLIND

cash price card price \$12 \$12.48 \$20.50 \$21.32 FULL POUND

SEARED AHI TUNA \$14.50 \$15.08

SERVED MEDIUM RARE TOPPED WITH SESAME SEEDS, AND A SIDE OF WASABI, GINGER, AND PONSU.

RANDY'S NACHO SUPREME \$16.50\$17.16

PILED HIGH AND NOT FOR THE FAINT OF HEART. LOADED WITH HOUSE MADE QUESO, GROUND BEEF, CHICKEN, PICO DE GALLO, SOUR CREAM, AND FRESH JALAPEÑOS.

CRAB CAKE STUFFED WITH SHRIMP

SERVED ATOP A MANGO HABANERO REDUCTION WITH COCKTAIL SAUCE ON SIDE.

\$9.50 \$9.88 **ONION RINGS**

FRIED, BEER-BATTERED AND SERVED WITH A SIDE OF REMOULADE DIPPING SAUCE.

FILET MIGNON BOARD

\$19.50 \$20.28

GRILLED 4OZ FILET MIGNON SKEWER OVER MICRO GREENS, WITH A TRUFFLE BALSAMIC REDUCTION. WHITE CHEDDAR CUBES & GARLIC BRUSCHETTA CHIPS.

Dressing choices: ranch, jalapeño ranch, bleu cheese. SALADS Dressing choices, runch, jaiopen Carlo parties 1000 island, Italian, honey mustard, balsamic vinaigrette

ADD TO ANY SALAD

Chicken \$5 \$5.20 Shrimp \$6.24 Mahi Filet \$8.50 \$12 \$12.48

CAESAR \$10 \$10.40

ROMAINE, PARMESAN, CROUTONS, CAESAR DRESSING.

WEDGE \$9.50 \$9.88

ICEBERG WEDGE, BLEU CHEESE CRUMBLES, BACON, TOMATOES, BLEU CHEESE DRESSING.

GARDEN \$10

MIXED GREENS, TOMATO, RED ONION, CARROTS, CHEDDAR, BACON, EGG, CROUTONS, DRESSING OF YOUR CHOICE.

SOUTHWEST \$14.56

TINGA SEASONED CHICKEN, MIXED GREENS, AVOCADO, PICO DE GALLO, CHEDDAR, SPICY CILANTRO SOUR CREAM. SUB GROUND BEEF OR VEGGIE BURGER.

BLACK & BLEU \$18.72

BLACKENED FILET MIGNON, BLEU CHEESE CRUMBLES. TOMATO, RED ONION, MIXED GREENS, CROUTONS, BALSAMIC VINAIGRETTE.

MAHI COBB \$16.50 \$17.16

BLACKENED MAHI-MAHI, SAUTÉED ZUCCHINI, EGG. BACON, TOMATOES, AVOCADO, MIXED GREENS, JALAPEÑO RANCH.

CHILLED ASIAN NOODLE SALAD \$14.50 \$15.08 CHICKEN, CARROTS, RED PEPPERS, SESAME SEEDS, AND

PEANUTS WITH LINGUINI TOSSED IN PONZU DRESSING, TOPPED WITH SRIRACHA.

All orders come with three tacos. Served on a TACOS flour tortilla, sub corn tortilla for no charge.

REGULAR \$10.50 \$10.92 CHOICE OF SEASONED CHICKEN OR GROUND BEEF,

CHEDDAR, PICO DE GALLO, LETTUCE, SOUR CREAM.

PORK SHOULDER \$12 \$12.48

PULLED PORK SHOULDER, QUESO FRESCO, PINEAPPLE MANGO SALSA, CABBAGE, SPICY CILANTRO SOUR CREAM.

SURF AND TURF \$19.50 \$20.28

FILET MIGNON AND GRILLED SHRIMP OVER CABBAGE WITH SHREDDED PROVOLONE, PICO DE GALLO. AVOCADO, AND BOOM BOOM SAUCE.

CHICKEN TINGA \$12.50 \$13

SLOW ROASTED SHREDDED CHICKEN IN A CHIPOTLE TOMATO SAUCE. TOPPED WITH FRESH CILANTRO, CHOPPED ONION, AVOCADO, AND VERDE SAUCE.

SHRIMP

BLACKENED SHRIMP, AVOCADO, PICO DE GALLO, QUESO FRESCO, CABBAGE, SPICY CILANTRO SOUR CREAM.

FISH \$15 \$15.60

BLACKENED MAHI-MAHI, PINEAPPLE MANGO SALSA, AVOCADO, CABBAGE, SPICY CILANTRO SOUR CREAM.

HAND HELDS

Served with house made Saratoga chips and our Breakroom BBQ sauce. Upgrade to a classic side for \$2,49

\$11.50 \$11.96 THE BURGER

7 OUNCE HAND MADE PATTY COOKED TO YOUR LIKING. ADD WHATEVER YOUR HEART DESIRES. LETTUCE, TOMATO, RED ONION, MAYO, AND A PICKLE SPEAR, SUB CHICKEN BREAST OR VEGGIE BURGER.

AMERICAN, CHEDDAR, BLEU, SWISS, OR PROVOLONE $^{\mbox{\tiny KASH PRICE}}$ FRIED EGG, BACON, OR PULLED PORK SHOULDER.

\$17.50 FILET MIGNON BURGER

HAND CUT 1/4 POUND FILET MIGNON PATTY COOKED TO PERFECTION, TOPPED WITH SMOKED GOUDA, BACON, CHIPOTLE MAYO, CARAMELIZED ONIONS, LETTUCE, AND TOMATO.

DOUBLE DECKER BLT \$12 \$12.48

CRIPSY BACON, LETTUCE, AND TOMATOES ON WHITE, WHEAT, OR RYE. TOPPED WITH MAYO.

BACON WRAPPED MEATLOAF SANDWICH \$13.50 \$14.04

HOMEMADE BACON WRAPPED MEATLOAF, PROVOLONE CHEESE, LETTUCE, TOMATO, RED ONION, AND CHIPOTLE MAYO.

SEARED AHI TUNA \$15.50 \$16.12

LETTUCE, TOMATO, ONION AND WASABI MAYO. SERVED MEDIUM RARE.

JUMBO CRISPY CHICKEN SANDWICH \$13.50 \$14.04

HAND BREADED AND SEASONED WITH A LITTLE KICK LETTUCE, TOMATO, AND CHIPOTLE MAYO.

CHEESESTEAK HOAGIE \$14.50 \$15.08

SHAVED STEAK TOPPED WITH GRILLED PEPPERS, ONIONS, AND MELTED PROVOLONE CHEESE, SERVED WITH A SIDE OF MAYO.

CALIFORNIA CHICKEN WRAP \$14.56

GRILLED CHICKEN, BACON, AVOCADO, PROVOLONE, LETTUCE, TOMATO, AND MAYO.

PULLED PORK SANDWICH \$12 \$12.48

BREAKROOM BBQ SAUCE, PULLED PORK SHOULDER, AND HONEY DIJON SLAW.

CUBAN \$14.56

HAM, PULLED PORK SHOULDER, GENOA SALAMI, SWISS CHEESE, PICKLES, AND DIJONNAISE.

CRAB CAKE STUFFED WITH SHRIMP \$14.50 \$15.08

TOPPED WITH LETTLICE TOMATO ONION AND OUR HOUSE MADE TARTAR SAUCE.

BLACKENED MAHI SANDWICH \$15

BLACKENED MAHI-MAHI FILET WITH CHIPOTLE MAYO, LETTUCE, TOMATO, AND RED ONION.

FRIED GROUPER SANDWICH \$14.50 \$15.08 LIGHTLY BREADED, SERVED WITH LETTUCE, TOMATO,

ONION. AND HOUSE MADE TARTAR SAUCE.

ENTREES

\$2.59

18 20

Add a side caesar or garden salad for \$2 99 \$3.11

BLACKENED CHICKEN ALFREDO \$23

SERVED OVER LINGUINI WITH BROCCOLL

FILET & SHRIMP SCAMPI

\$30.16 4OZ TENDERLOIN COOKED JUST THE WAY YOU LIKE IT, WITH GRILLED SHRIMP AND A WHITE WINE GARLIC SAUCE SERVED OVER LINGUINI.

\$29

\$26 \$27.04

BACON WRAPPED MEATLOAF

cash price card price \$25 \$26 TWO THICK SLICES OF HOMEMADE BACON WRAPPED MEATLOAF. SERVED WITH GRAVY, BROCCOLI, AND HERB ROASTED POTATOES.

FRIED SHRIMP BASKET

\$17.50 \$18.20 TRADITIONAL OR BUFFALO STYLE FRIED SHRIMP. SERVED WITH HONEY DIJON SLAW, FRENCH FRIES AND CHOICE OF HOUSE MADE COCKTAIL SAUCE, BLEU CHEESE, OR RANCH.

FISH & CHIPS \$25.00 \$26

LIGHTLY BREADED GROUPER, SERVED WITH HOUSE MADE TARTAR SAUCE AND FRIES.

CRAB CAKES STUFFED W/ SHRIMP \$27.50 \$28.60

TWO MADE FROM SCRATCH 5OZ CAKES, SERVED WITH RICE PILAF, GREEN BEAN, AND OUR HOUSE MADE COCKTAIL SAUCE.

SPICY SEAFOOD JAMBALAYA

LOADED WITH SAUSAGE, SHRIMP, PEPPERS, ONIONS, AND JALAPEÑOS IN THIS BOLD AND ZESTY CAJUN DISH SERVED OVER OUR RICE PILAF AND TOPPED WITH A BLACKENED MAHI-MAHI FILET.

MAHI-MAHI \$27.50 \$28.60

TWIN BLACKENED MAHI-MAHI FILETS, SERVED WITH RICE PILAF AND BROCCOLI.

FILET MIGNON \$30.50 \$31.72

8 OUNCE CENTER CUT FILET, SEASONED AND COOKED TO PERFECTION, SERVED WITH HERB ROASTED POTATOES AND BROCCOLI.

\$30.50 \$31.72 **JUMBO SCALLOPS FIESTA**

ATOP HOUSE MADE GARLIC BUTTER SAUCE SERVED WITH RICE PILAF. TOPPED WITH PICO, ZUCCHINI MEDLEY. CILANTRO, CRACKED RED PEPPER, TORTILLA & AVOCADO.

SIDES

MAC AND CHEESE	\$6.50	\$6.76
RICE PILAF	cash price \$3	\$3.12
HERB ROASTED POTATOES	cash price \$4.50	\$4.68
STEAMED BROCCOLI	CASH PRICE \$4.50	\$4.68
HONEY DIJON SLAW	CASH PRICE	card price \$3.12
FRENCH FRIES	CASH PRICE \$5	card price \$5.20
SIDE SALAD	CASH PRICE \$5.50	card price \$5.72
SOUP OF THE DAY		
CUP	cash price \$5.50	CARD PRICE 5.72

BOWL

\$7.50 \$7.80