**SPORTS GRILL & BAR LOCKER**

**STARTING LINE-UP**

**Buffalo Wings - "Slow Burn"**
One pound of traditional style wings with a spicy twist. Served with celery sticks and blue cheese dip. $4.95

**Satay Platter**
Oriental style marinated beef, chicken, and shrimp skewers with mango/dipping sauce. $8.95

**Quesadillas (Vegetarian quesadillas available)**
Two flour tortillas filled with sautéed onions, red bell pepper, black beans, southwest style chicken or beef, Monterey jack and cheddar cheeses served with tomato salsa and eggless avocado salsa, sour cream. $8.95

**Artichoke Fondue**
Artichoke hearts smothered in a blend of parmesan and Monterey jack cheese served with a crusty baguette. $4.95

**Potato Skins - Not just the same old potato skins!**
Potato skins filled with bacon bits, salsa and covered with melted Monterey jack and cheddar cheese, served with scallion sour cream. $4.95

**Macho Nacho**
A mountain of corn chips topped with sautéed onions, bell peppers, your choice of grilled beef or chicken, fresh tomatoes, sour cream in an authentic Mexican cheese sauce, served with guacamole salsa, sour cream. $9.75

**Not So Macho Nacho**
A basket of chips accompanied by mild or spicy salsa. $3.95

**Bases Loaded**
A sample of 1/2 pound buffalo wings, satay, and 1/2 order of potato skins, served with blue cheese dip, mango/dipping sauce and scallion sour cream. $9.75

---

**FIELD OF GREENS**

**ASK ABOUT OUR COACH’S DAILY SPECIAL**

**LUNCH SERVED DAILY FROM 11 AM TO 2 PM**

**ALL ITEMS ARE AVAILABLE FOR CARRY-OUT**

**10% GRATUITY ADDED FOR PARTIES OF SIX OR MORE**

---

**HALL OF FAME**

**ALL ENTREES SERVED WITH YOUR CHOICE OF POTATO OR RICE AND VEGETABLE OF THE DAY**

**Teriyaki Chicken**
8 oz. chicken breast marinated in teriyaki sauce and grilled with pineapple. $8.95

**Mixed Grill Kabob**
Herbed beef, chicken, pork, onions, bell peppers, tomatoes, mushrooms grilled on a skewer and served on rice. $11.75

**Cajun Kabob - 10 oz.**
Sliced blackened beef, chicken and andouille sausage, onions, and tomatoes served on rice. $8.95

**Fresh Atlantic Salmon**
8 oz. filet marinated, grilled and served with lemon/ginger butter and rice. $11.75

**New York Strip - 10 oz.**
One of our most popular steaks. $14.95

**Porterhouse - 16 oz.**
Specialty selected porterhouse - two steaks in one. $16.95

**Sautéed Vegetable and Festo Primavera**
Sautéed zucchini, yellow squash, mushrooms, onions, carrots and broccoli tossed in a creamy pesto alfredo sauce over linguine. $7.95

**Texas Snake Bite Chicken**
Southwestern style chicken breast tossed with diced tomatoes, jalapeño peppers, served in an alfredo sauce over linguine. $8.95

**Half-Time Pasta Show**

**Served with starter salad and garlic baguette**

**Shrimp and Scallops Siciliana**
Fresh jumbo shrimp and bay scallops sautéed with mushrooms, onions and red bell peppers in a spicy marinara sauce over linguine. $8.95

**Angel Hair Pomodoro**
Angel hair pasta tossed in a sauce of white wine, garlic, olive oil, basil, plump tomatoes, and mushrooms. $8.95

**Sports Locker Originals**

---

**PRE-GAME WARMUPS**

**Chili**
Served with diced onions, tomato, shredded cheddar cheese and sour cream and jalapeño peppers. Cup $2.95, Bowl $3.95

**Broccoli and Cheese**
Creamy soup with tender broccoli florets with a rich cheesy flavor. Cup $1.95, Bowl $2.95

**Soup of the Day**
Ask your server $1.95, Bowl $2.95
## Sandwiches

Served with Chips, Fries or Cole Slaw

- **Chicken Fajita Wrap**
  Spicy chicken breast grilled with bell peppers, onions, tomato, blended cheese, rolled in a large flour tortilla. Served with a tomato salsa, avocado salsa, and sour cream. **$8.95**

- **Cajun Chicken Melt**
  A juicy chicken breast seasoned with cajun spices, topped with melted monterrey jack cheese on whole wheat bread. Served with a choice of fries. **$8.95**

- **Club House**
  Ham, smoked turkey, bacon, dressed with lettuce and tomato on your choice of bread. **$8.75**

- **Hot Brown**
  Open faced sandwich with sliced turkey breast, on toast, covered with mornay sauce topped with bacon and tomato wedges. **$6.95**

- **Philly Cheese Steak**
  Shaved roast beef with sautéed onions and peppers with melted monterrey jack cheese on french roll. **$8.95**

- **Muffuletta - A New Orleans Tradition**
  Thirty sliced salami, ham, mozzarella and swiss cheese with an olive salad. **$8.95**

## Extra Innings

- **Rice**
  **$1.50**

- **Natural Fries Basket**
  **$1.95**

- **Pasta**
  **$1.75**

- **Vegetable of the Day**
  **$1.50**

- **Onion Rings**
  **$1.50**

- **Baked Potato**
  **$1.95**

- **Baked Sweet Potato**
  **$1.95**

## All Star Burgers

All Star Burgers served with natural fries and pickle

- **The Rookie**
  Plain hamburger with lettuce, tomato, on a sesame seed bun. **$5.25**

- **The Quarterback**
  Hamburger topped with cheddar cheese, monterrey jack cheese, lettuce and tomato on a sesame seed bun. **$5.50**

- **The Center**
  Bacon, cheddar burger with lettuce and tomato on a sesame seed bun. **$5.95**

- **The Linebacker**
  A MEAN: spicy burger with sautéed onions, jalapeños and sour cream on a sesame seed bun. **$6.25**

- **The Wide Receiver**
  Chargrilled burger topped with sautéed onions, mushrooms, crisp bacon and monterrey jack and cheddar cheeses. **$6.25**

- **The Kicker**
  Hamburger topped with blue cheese, lettuce and tomato on a bun. **$6.50**

## Minor Leagues

No Grown Ups Please

- **Stadium Hot Dog**
  Served with natural fries. **$2.25**

- **Little Rookie**
  Quarter pound hamburger with cheese and natural fries. **$2.99**

- **Pass the Pasta**
  Spaghetti with tomato sauce, meatballs and parmesan cheese. **$2.75**

- **Chicken Nuggets**
  Small chicken for the young ones, with honey mustard sauce and choice of potato. **$2.95**

- **Grilled Cheese**
  **$2.23**

- **Cheese Pizza**
  Six inch cheese pizza. **$2.95**

All Minor League items are served with choice of natural fries, vegetable of the day, or fresh carrot sticks.

## Beers of the World

- **Draft Beers**
  Domestic, Import and Microbrews available.

- **Bottled Beer**
  A large selection of domestic, import and specialty beers available.

See Special Beer List

## Cheesecake
Cheesecake with strawberry sauce. New York style. **$3.50**

## Super Bowl Sundae
Vanilla ice cream topped with chocolate sauce, fudge, strawberry sauce, crushed nuts and whipped cream. **$2.95**

## Carrot Cake
Rich, moist carrot cake frosted with rich cream cheese frosting. **$2.75**

## Espresso Ice Cream
**$2.75**

## Chocolate Mousse Cake
Rich dark chocolate cake with chocolate mousse filling. **$3.25**

## Ice Cream or Sherbert
**$1.95**

## Caramel Apple Pie
**$3.95**

## Bananas Foster
With vanilla ice cream. **$3.25**

## Wine

### CHAMPAGNE & SPARKLING WINES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bouvet Brut</td>
<td>$22.00</td>
<td></td>
</tr>
<tr>
<td>Korbel Brut</td>
<td>$20.00</td>
<td></td>
</tr>
<tr>
<td>Armstrong Ridge</td>
<td>$14.00</td>
<td></td>
</tr>
</tbody>
</table>

### WHITE WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHARDONNAY</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fetzer Sun dial</td>
<td>$4.25</td>
<td>$17.00</td>
</tr>
<tr>
<td>Estrella</td>
<td>$3.75</td>
<td>$13.00</td>
</tr>
<tr>
<td>Butter Home</td>
<td>$9.95</td>
<td>$15.00</td>
</tr>
<tr>
<td>Bel Arbor</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>SAUVIGNON BLANC</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Columbia Crest</td>
<td>$4.25</td>
<td>$17.00</td>
</tr>
</tbody>
</table>

### RED WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>CABERNET SAUVIGNON</td>
<td></td>
<td></td>
</tr>
<tr>
<td>R. Mondavi Coastal</td>
<td>$22.00</td>
<td></td>
</tr>
<tr>
<td>Sutter Home</td>
<td>$15.00</td>
<td></td>
</tr>
<tr>
<td>Jekel</td>
<td>$22.00</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>PINOT GRIGIO</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bolla</td>
<td>$18.00</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beaujolais Villages</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Louis Jadot</td>
<td>$18.00</td>
<td></td>
</tr>
</tbody>
</table>

## Blush Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>WHITE ZINFANDEL</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sutter Home</td>
<td>$3.95</td>
<td>$15.00</td>
</tr>
<tr>
<td>Estrella</td>
<td>$3.75</td>
<td>$12.00</td>
</tr>
</tbody>
</table>

## Finish Line

### All Star Burgers

- **The Rookie**
  Plain hamburger with lettuce, tomato, on a sesame seed bun. **$5.25**

- **The Quarterback**
  Hamburger topped with cheddar cheese, monterrey jack cheese, lettuce and tomato on a sesame seed bun. **$5.50**

- **The Center**
  Bacon, cheddar burger with lettuce and tomato on a sesame seed bun. **$5.95**

- **The Linebacker**
  A MEAN: spicy burger with sautéed onions, jalapeños and sour cream on a sesame seed bun. **$6.25**

- **The Wide Receiver**
  Chargrilled burger topped with sautéed onions, mushrooms, crisp bacon and monterrey jack and cheddar cheeses. **$6.25**

- **The Kicker**
  Hamburger topped with blue cheese, lettuce and tomato on a bun. **$6.50**

## Cheesecake
Cheesecake with strawberry sauce. New York style. **$3.50**

## Super Bowl Sundae
Vanilla ice cream topped with chocolate sauce, fudge, strawberry sauce, crushed nuts and whipped cream. **$2.95**

## Carrot Cake
Rich, moist carrot cake frosted with rich cream cheese frosting. **$2.75**

## Espresso Ice Cream
**$2.75**

## Chocolate Mousse Cake
Rich dark chocolate cake with chocolate mousse filling. **$3.25**

## Ice Cream or Sherbert
**$1.95**

## Caramel Apple Pie
**$3.95**

## Bananas Foster
With vanilla ice cream. **$3.25**

## Champagne & Sparkling Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bouvet Brut</td>
<td>$22.00</td>
<td></td>
</tr>
<tr>
<td>Korbel Brut</td>
<td>$20.00</td>
<td></td>
</tr>
<tr>
<td>Armstrong Ridge</td>
<td>$14.00</td>
<td></td>
</tr>
</tbody>
</table>

## White Wine

### By the Glass

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHARDONNAY</td>
<td></td>
</tr>
<tr>
<td>Fetzer Sun dial</td>
<td>$4.25</td>
</tr>
<tr>
<td>Estrella</td>
<td>$3.75</td>
</tr>
<tr>
<td>Butter Home</td>
<td>$9.95</td>
</tr>
<tr>
<td>Bel Arbor</td>
<td></td>
</tr>
</tbody>
</table>

### By the Bottle

<table>
<thead>
<tr>
<th>Wine</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Columbia Crest</td>
<td>$4.25</td>
</tr>
</tbody>
</table>

## Red Wine

### By the Glass

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>CABERNET SAUVIGNON</td>
<td></td>
</tr>
<tr>
<td>R. Mondavi Coastal</td>
<td>$22.00</td>
</tr>
<tr>
<td>Sutter Home</td>
<td>$15.00</td>
</tr>
<tr>
<td>Jekel</td>
<td>$22.00</td>
</tr>
</tbody>
</table>

### By the Bottle

<table>
<thead>
<tr>
<th>Wine</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>PINOT GRIGIO</td>
<td>$19.00</td>
</tr>
<tr>
<td>Bolla</td>
<td>$18.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Wine</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beaujolais Villages</td>
<td></td>
</tr>
<tr>
<td>Louis Jadot</td>
<td>$18.00</td>
</tr>
</tbody>
</table>

## Blush Wines

### By the Glass

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>WHITE ZINFANDEL</td>
<td></td>
</tr>
<tr>
<td>Sutter Home</td>
<td>$3.95</td>
</tr>
<tr>
<td>Estrella</td>
<td>$3.75</td>
</tr>
</tbody>
</table>

### By the Bottle

<table>
<thead>
<tr>
<th>Wine</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>