

DINNER MENU

OPEN DAILY 5:00 P.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**

Hummus

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

Nachos

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

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.

French Onion Soup bowl **\$6**

Cobb Salad

Mixed greens topped with apple-wood smoked bacon, hardboiled egg, avocado, black olives, tomatoes, rosemary 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**

Caesar Salad

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

House Salad

Fresh field greens, diced tomatoes, sliced cucumbers and rosemary 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. **\$14**

Reuben

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

Steak Sandwich

Sliced prime rib with sautéed roasted red peppers, onions and mushrooms, piled high on a toasted French roll with melted Swiss cheese. **\$13**

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**

Los Ab Chicken Sandwich

Grilled chicken breast topped with guacamole, apple-wood smoked bacon, crisp lettuce, tomato and mayonnaise, served on a 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 brioche bun. **\$14**

STEAKS

SERVED WITH YOUR CHOICE OF TWO SIDE DISHES.*

ADD A HOUSE SALAD FOR AN ADDITIONAL \$4.

CUSTOMIZE YOUR STEAK WITH HOUSE SPECIALTY SAUCES:
PRICKLY PEAR GLAZE
GUAJILLO POMEGRANATE DEMI GLACE
CHIMICHURRI
CHIPOTLE BUTTER

Prime Rib

12 oz. **\$24** 16 oz. **\$28**

Porterhouse

12 oz. **\$32**

New York Strip

10 oz. **\$24**

Ribeye

12 oz. **\$26**

Filet Mignon

8 oz. **\$30**

Flank Steak

10 oz. **\$18**

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 filet 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 tomato 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

Southwest Cole Slaw

Seasonal Vegetable

Chili Lime Corn on the Cob



WOOD FIRED PIZZAS

Hawaiian ham and pineapple
12 inch **\$15** 16 inch **\$18**

Margarita 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

Tiramisu **\$6**

Creme Brulee **\$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 **\$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