

APPETIZERS

TACOS

A SEMI CRISPY CORN TORTILLA STUFFED WITH MELTED CHEESE, SEASONED GROUND BEEF, SHREDDED CABBAGE, PICO DE GALLO SALSA AND OUR FRESH MADE GUACAMOLE \$2.25 EACH...SUB CHICKEN, OR CARNITAS....ADD \$.75

SLIDERS

A SINGLE SLIDER ON A PETITE BUN WITH YOUR CHOICE OF: KOREAN BBQ PORK AND KIMCHI, GRILLED CHUCK PATTY WITH CHEDDAR AND BACON OR CRISPY BUFFALO CHICKEN WITH BLEU CHEESE \$2.75 EACH

FRESH CUT KENNEBEC FRIES

FRESH KENNEBEC POTATOES FRIED BELGIAN STYLE AND SERVED WITH OUR DIABLO MAYO . \$2.75 SINGLE...\$4.50 BUCKET...GARLIC-PARMESAN ADD \$.75

VEGAN TORTILLA CHIPS AND DIPS

A BASKET OF FRESH FRIED TORTILLAS SERVED WITH GUACAMOLE, PICO DE GALLO SALSA AND SPICY BEAN DIP WITH CHEESE \$4.95

VEGAN PITA AND HUMMUS DIP

FRESH MADE GARLIC HUMMUS SERVED WITH GRILLED FLAT BREAD, CUCUMBER SLICES AND CURED OLIVES \$5.95

CRISPY BATTERED GREEN BEANS

BATTERED AND FRIED GREEN BEANS SERVED WITH FRESH LEMON AND SPICY DIABLO MAYONNAISE \$5.95

VEGAN VEGGIES AND HUMMUS PLATTER

CHEF'S VEGETABLES DU JOUR SERVED WITH OUR HOUSE-MADE CHUNKY GARLIC HUMMUS,FRESH LEMON AND CURED OLIVES \$6.50

ONION RINGS

THREE-QUARTERS OF A POUND OF THICK BREADED SPANISH ONIONS, DEEP FRIED CRISPY, AND SERVED WITH OUR HERB RANCH DRESSING \$7.75

VEGAN LUMPIA SPRING ROLLS

FILIPINO STYLE SPRING ROLLS STUFFED WITH VEGETABLES AND SEASONINGS AND SERVED WITH SWEET AND SOUR SAUCE, A VEGAN CHOICE. \$7.95

HOT WINGS

EIGHT JUMBO CHICKEN WINGS CRISPY FRIED AND TOSSED IN OUR SPICY BUFFALO SAUCE OR OUR KOREAN BARBECUE SAUCE. SERVED WITH RANCH DRESSING AND VEGGIE STICKS \$8.50

CARNITAS QUESADILLA

A FLOUR TORTILLA GRILLED TO A CRISPY PERFECTION WITH SHREDDED CARNITAS PORK, GREEN CHILES AND CHEESE. SERVED WITH SOUR CREAM, HOT SAUCE AND GUACAMOLE \$8.75

CHINESE CHICKEN DUMPLINGS

SIX PASTRIES FILLED WITH SEASONED CHICKEN AND VEGETABLES AND CRISPY FRIED GOLDEN BROWN. SERVED WITH SWEET AND SOUR SAUCE \$8.95

CARNITAS CHIMICHANGAS

FOUR PETITE FRIED BURRITOS STUFFED WITH CARNITAS PORK, CILANTRO, JACK AND CHEDDAR CHEESE. SERVED WITH GUACAMOLE AND OUR HOUSE-MADE HOT SAUCE \$9.50

KOREAN STEAK BITES

EIGHT BACON WRAPPED FILET NUGGETS FRIED IN OIL UNTIL CRISPY. SERVED ON BAMBOO STICKS WITH A TANGY ASIAN BARBECUE SAUCE \$10.75

CRISPY CALAMARI

CALAMARI RINGS AND TENTACLES AND JALAPEÑOS LIGHTLY BREADED, FLASH FRIED AND SERVED WITH A SPICY DIABLO DIPPING SAUCE AND LEMON .. \$10.50

NACHOS GRANDE

FRIED TO ORDER TORTILLAS TOPPED WITH SEASONED TACO MEAT, REFRIED BEANS, CHILI SAUCE, CHEESE, OLIVES AND JALAPEÑOS. BAKED AND GARNISHED WITH SCALLIONS, GUACAMOLE, SALSA AND SOUR CREAM \$8.50.....SUB CHICKEN OR CARNITAS...\$10.50

SALAD SELECTIONS

Salads are served with fresh baked bread and butter. Promise healthy spread on request!

CLASSIC CAESAR

OUR CLASSIC CAESAR WITH OUR SPECIAL HOUSE-MADE DRESSING, SHREDDED AGED PARMESAN CHEESE, TOMATOES AND HOUSE MADE GARLIC-HERB CROUTONS. \$6.95.....WITH GRILLED CHICKEN...\$9.95

VEGAN VEGAN'S DELIGHT

OUR SPECIAL SALAD BLEND, BROCCOLI, CUCUMBER, TOMATOES, GRILLED ZUCCHINI, GREEN BEANS, TOFU, CHICKPEAS, AND TOPPED WITH A SCOOP OF CHUNKY HUMMUS WITH OUR SHERRY VINAIGRETTE \$9.50

STRAWBERRY FIELDS SALAD

OUR SPECIAL SALAD BLEND TOSSED IN A STRAWBERRY VINAIGRETTE WITH RED ONION, FRESH BERRIES, GOAT CHEESE, TOASTED ALMONDS, GRILLED CHICKEN AND BALSAMIC GLAZE \$10.50

THE CHICKEN CLUB SALAD

TORN ICEBERG LETTUCE TOSSED IN OUR HERB RANCH DRESSING WITH SMOKED BACON SHREDS, GRAPE TOMATOES, FRESH AVOCADO, HERB CHICKEN BREAST AND SEASONED CROUTONS \$9.75

VEGAN GREEK TOFU SALAD

OUR SPECIAL SALAD BLEND WITH GRILLED EXTRA-FIRM TOFU, TOMATOES, CUCUMBER, CHICKPEAS, RED ONION, KALAMATA OLIVES, GREEN BEANS, FETA CHEESE AND GREEK VINAIGRETTE \$9.95

HOT WING SALAD

TORN ICEBERG SALAD TOSSED WITH RANCH DRESSING WITH BLUE CHEESE CRUMBLES SHREDDED BACON, GRAPE TOMATOES, CELERY STICKS AND BREADED CHICKEN STRIPS TOSSED IN HOT WING SAUCE \$10.25

WINE COUNTRY SALAD

OUR SPECIAL SALAD BLEND TOSSED IN OUR SHERRY VINAIGRETTE WITH SMOKED APPLES, DRIED CRANBERRIES AND APRICOTS, GRAPES, BLEU CHEESE AND CARAMELIZED WALNUTS. TOPPED WITH HERB CHICKEN BREAST \$10.50

KOREAN STYLE BBQ CHICKEN

FRESH GREENS TOPPED WITH KIMCHI SLAW, PINEAPPLE CHUNKS, CARROTS, SCALLIONS, CUCUMBER, SESAME SEEDS AND CHICKEN BREAST SIMMERED IN OUR BOLD KOREAN BARBECUE SAUCE \$10.95

SHRIMP LOUISE SALAD

OUR SPECIAL SALAD BLEND WITH VEGGIES, TOMATO, HARD COOKED EGG, AVOCADO AND SIX LARGE SHRIMP. SERVED WITH 1000 ISLAND DRESSING \$10.50

THE WEDGE

STEAK MEDALLIONS PAN SEARED AND SERVED WITH AN ICEBERG WEDGE SALAD TOPPED WITH BLUE CHEESE DRESSING AND GARNISHED WITH CAVE AGED BLEU CHEESE, SMOKED BACON SHREDS, TOMATO AND CARAMELIZED WALNUTS \$11.95

COLD SANDWICHES

Sandwiches are served with your choice of soup, side salad, caesar, fruit salad, cole slaw, onion rings or fries

VEGAN THE MEDITERRANEAN

WHEAT BERRY BREAD, CHUNKY HOME-MADE HUMMUS, ENGLISH CUCUMBERS, OLIVE-FETA RELISH, TOMATO AND SPROUTS \$8.95

TURKEY AND GUACAMOLE

WHEAT BERRY BREAD WITH SEASONED AVOCADO SPREAD, LEAN SLICED ROAST TURKEY BREAST, PEPPER JACK CHEESE, LETTUCE AND TOMATO. \$9.25

TURKEY TLC

WE START WITH FRESH BAKED CIABATTA BREAD AND ADD CREAM CHEESE SPREAD, RED LEAF LETTUCE, LINGONBERRY JAM, AND SLICED ROASTED TURKEY BREAST \$9.25

VEGAN TOFU AND VEGGIE SANDWICH

CIABATTA BREAD WITH CHUNKY HUMMUS, GRILLED EXTRA-FIRM TOFU, GRILLED ZUCCHINI, TOMATO AND CLOVER SPROUTS \$9.50

WARM SANDWICHES

Warm sandwiches are served with your choice of soup, side salad, caesar, fruit salad, cole slaw, onion rings or fries

OVERSIZED CLUB

THREE SLICES OF TOASTED SOURDOUGH WITH SLICED TURKEY, SMOKED HAM, CRISPY BACON, SWISS CHEESE, LETTUCE, TOMATO AND MAYONNAISE .. \$10.75

MEXICAN CARNITAS SANDWICH

A GRILLED STEAK ROLL PILED HIGH WITH CARNITAS PORK, AVOCADO SALSA, LETTUCE, TOMATO, SLICED JALAPEÑOS AND CHILI MAYONNAISE. \$9.50

CHICKEN MONTEREY SANDWICH

GRILLED CHICKEN BREAST ON A TOASTED BUN WITH AVOCADO SALSA, BACON, GREEN CHILIES, MELTED PEPPER JACK CHEESE, LETTUCE, TOMATO AND RED ONION \$9.75

BLACKENED CHICKEN BLT

TOASTED SOURDOUGH BREAD WITH CAJUN MAYONNAISE, BLACKENED CHICKEN, BACON, LETTUCE, TOMATOES AND AVOCADO SALSA \$10.25

KOREAN BARBECUED PORK

A SPLIT ROLL STUFFED WITH TANGY-SPICY BARBECUED PORK, OUR SPECIAL KOREAN BARBECUE SAUCE, CARROTS, SCALLIONS AND KIMCHI SLAW \$9.75

GOURMET FRENCH DIP

SIX OUNCES OF MARINATED AND ROASTED BALL TIP STEAK THINLY SLICED AND PILED ON A FRENCH ROLL WITH DIJONNAISE AND BRIE CHEESE. SERVED WITH A CUP OF OUR BEEF AU JUS DIPPING SAUCE \$10.95

CHAMPION'S GOURMET INTERNATIONAL BURGERS

Ground steak burgers are made with a half pound of fresh ground chuck and turkey patties are six ounces seasoned ground turkey
All burgers are served with your choice of soup, side salad, caesar, fruit salad, onion rings or fries

THE AMERICANA

OUR GRILLED STEAK PATTY ON A SESAME BUN WITH MAYONNAISE, THICK MELTED AMERICAN CHEESE, LETTUCE, TOMATO AND RED ONION \$8.95

THE MEXICALI

OUR GRILLED STEAK PATTY ON A SESAME BUN WITH SPICY MAYONNAISE, GUACAMOLE, PEPPER JACK CHEESE, JALAPEÑO PEPPERS, LETTUCE, TOMATO AND RED ONION. \$9.25

THE ITALIAN BURGER

OUR GRILLED STEAK PATTY ON A FRESH BAKED BUN WITH PESTO SAUCE, BRUSCHETTA SALSA TOPPED WITH MELTED PROVOLONE CHEESE, LETTUCE, AND RED ONION \$9.25

SWEDISH TURKEY BURGER

A GRILLED TURKEY PATTY ON A CROISSANT ROLL WITH LOGANBERRY JAM, CREAM CHEESE, CARAMELIZED ONION JAM, LETTUCE, TOMATO AND RED ONION ... \$9.25

THE BRITISH BURGER

OUR GRILLED STEAK PATTY ON A SANDWICH SIZED ENGLISH MUFFIN WITH A TANGY DIJONNAISE, ONION RINGS, SAGE-DERBY CHEESE, BACON, LETTUCE AND TOMATO \$9.50

THE FRENCH CROISSANT

OUR GRILLED STEAK PATTY ON A SPECIAL CROISSANT BUN WITH A TANGY DIJONNAISE, CARAMELIZED ONION JAM, FRENCH BRIE, BACON, LETTUCE AND TOMATO \$9.50

CARIBBEAN BURGER

A PIRATES SPICY TREAT! OUR GRILLED STEAK PATTY ON A SESAME BUN WITH MAYONNAISE, SPICY TIGER SAUCE, GRILLED PINEAPPLE, HAM, HABAÑERO-JACK CHEESE AND RED LEAF LETTUCE \$9.50

GERMAN PUB BURGER

OUR GRILLED STEAK PATTY ON A PRETZEL ROLL WITH TANGY MUSTARD SAUCE, SWISS CHEESE, TANGY BARREL-STYLE SAUERKRAUT, CARAMELIZED ONION JAM, LETTUCE AND TOMATO \$9.50

CHAMPION'S ENTRÉE SELECTIONS

Served all day.

GIANT BURRITO PLATE

A LARGE FLOUR TORTILLA STUFFED WITH RICE, BEANS, HOT SAUCE, GUACAMOLE, SALSA, SOUR CREAM AND YOUR CHOICE OF TACO MEAT, CHICKEN BREAST OR CARNITAS PORK. SERVED WITH CHIPS AND SALSA \$9.50

CHAMPION'S MAC AND CHEESE

DOUBLE CHEESE SAUCE, GARLIC, CHICKEN BREAST AND BROCCOLI SAUTÉED WITH AL DENTE PENNE PASTA AND TOPPED WITH BACON BITS \$11.95

FISH AND CHIPS

THREE BEER BATTERED HADDOCK FILLETS SERVED ON CRISPY FRIES WITH LEMON, COLE SLAW AND CAPER REMOULADE SAUCE \$12.95

PENNE WITH SHRIMP

LARGE SHRIMP, GARLIC, WHITE WINE AND CREAM TOSSED WITH AL DENTE PENNE PASTA WITH ITALIAN BRUSCHETTA AND PARMESAN CHEESE \$13.95

CHICKEN PICCATA

MEDALLIONS OF FRESH CHICKEN BREAST PAN SEARED WITH A LEMON-CAPER SAUCE, RICE PILAF AND VEGETABLES DU JOUR \$13.95

TILAPIA BRUSCHETTA

PAN SEARED TILAPIA FILLET WITH LEMON BUTTER SAUCE AND BRUSCHETTA SALSA. SERVED WITH RICE PILAF AND VEGETABLES DU JOUR \$13.95

CALAMARI STEAK MILANO

A CALAMARI STEAK DUSTED IN SEASONED FLOUR AND SAUTÉED IN OLIVE OIL WITH CAPERS, ARTICHOKE HEARTS, GARLIC, WHITE WINE, LEMON, PARSLEY AND BRUSCHETTA. SERVED WITH RICE PILAF AND VEGETABLES DU JOUR \$13.95

FILET STEAK SANDWICH

BISTRO FILET MEDALLIONS CHAR GRILLED, ON A FRENCH ROLL WITH LETTUCE, TOMATO AND HORSERADISH. SERVED WITH FRIES AND ONION RINGS \$13.95

PORK SCHNITZEL

CENTER CUT PORK LOIN MEDALLIONS PAN SAUTÉED WITH LEMON, BUTTER AND PARSLEY AND SERVED WITH RICE PILAF AND VEGETABLES DU JOUR \$14.50

GARLIC BUTTER SHRIMP

EIGHT LARGE SHRIMP SAUTÉED IN GARLIC BUTTER WITH LEMON AND PARSLEY. SERVED WITH RICE PILAF AND VEGETABLES DU JOUR \$14.95

KOREAN PORK CHOPS

SAUTÉED LOIN MEDALLIONS WITH GRILLED PINEAPPLE, SCALLIONS AND OUR KOREAN BARBECUE SAUCE. SERVED WITH RICE PILAF AND VEGETABLES \$14.50

SMOTHERED FILET STEAKS

THREE BISTRO FILET MEDALLIONS COOKED TO YOUR LIKING AND SMOTHERED IN SAUTÉED MUSHROOMS. BACON SHREDS AND BLUE CHEESE CRUMBLES. SERVED WITH VEGETABLES DU JOUR \$15.95

FILET AND SHRIMP

TWO GRILLED BISTRO FILET STEAKS TOPPED WITH SAUTÉED MUSHROOMS AND BLUE CHEESE, AND SERVED WITH FIVE GARLIC BUTTER SHRIMP. SERVED WITH RICE PILAF AND VEGETABLES DU JOUR \$17.95

SWEETS

CHEESECAKE

NEW YORK STYLE WITH RASPBERRY SAUCE AND BERRIES IN SEASON \$4.50

BAKED APPLE CRISP

SERVED WARM WITH VANILLA BEAN ICE CREAM AND CINNAMON SAUCE \$4.95

TWO-TONE SUNDAE

A LEMON BAR TOPPED WITH VANILLA ICE CREAM, ORANGE SAUCE, WHIPPED CREAM. MANDARIN ORANGES AND TOASTED ALMONDS \$4.95

VANILLA CRÈME BRULEE

A RICH VANILLA CUSTARD WITH A CARAMELIZED SUGAR CRUST \$5.25

CHOCOLATE ESPRESSO TORTE

DECADENT AND DELICIOUS WITH FRESH BERRY GARNISH \$5.25