

# Guy Hollerin's

## Appetizers

### **Artisan Cheese Plate**

Domestic and imported cheeses, candied nuts, fig jam, french bread \$14

### **Bone-in Chicken Wings** (gf)

Choice of BBQ, buffalo or jerk sauce, served with carrots and celery sticks \$11

### **Adobo Marinated Chicken Nachos** (gf)

Served with sour cream, topped with Pico de Gallo and guacamole \$13

### **House made Guacamole** (gf)

Served with tri color tortilla chips \$8

### **Crab Cakes**

Jumbo lump crab, peppers and onions in a seasoned bread crumb \$15

### **Mussels Casino**

Steamed mussels in a white wine casino butter sauce, served with french bread \$13

### **Shrimp Cocktail** (gf)

Served with cocktail sauce \$14

## Soup/Salad

French Onion Soup Gratin \$7

Soup of the Day \$5

### **Greek Salad** (gf)

Mixed greens, feta cheese, black olives, tomatoes, red onion, banana peppers and Greek vinaigrette \$9

### **House Salad** (gf)

Mixed greens, cucumbers, tomatoes, carrots and choice of dressing \$6

### **Caesar Salad**

Romaine lettuce tossed with Caesar dressing, parmesan cheese, croutons, tomatoes and red onions \$9

Add Shrimp \$7

Add Sirloin Steak \$6

Add Chicken \$5

Add Salmon \$6

Dressings: Balsamic vinaigrette, Ranch, Italian and Bleu Cheese



## Sandwiches

All sandwiches served with seasoned fries

### **\*Half Pound Angus Burger**

Choice of cheese, with lettuce, tomato and onion \$14

### **Triple Club**

Ham, turkey, bacon, Swiss and American cheeses, lettuce, tomato and mayonnaise \$13

### **Spicy Chicken Pita**

Adobo marinated chicken, provolone cheese, lettuce, tomato and chipotle ranch \$12

### **Fried Cod Sandwich**

Crispy beer battered cod fillets on a brioche bun with lettuce, tomato and onion. Served with coleslaw and tartar sauce \$14

### **Pot Roast Tacos**

Tender slow cooked chuck roast, served on flour tortillas with Pico de Gallo \$13

## Entrees

Add a cup of soup of the day or house salad for \$3

### **Bourbon County Chicken and Waffles**

Crispy fried breast of chicken and 3 mini waffles served with bourbon maple syrup and butter \$15

### **\*NY Strip Steak**

12 oz. choice cut strip sirloin grilled to order, topped with casino butter and served with garlic mashed potatoes and steamed vegetables \$27

### **Crab Stuffed Shrimp**

Five jumbo shrimp stuffed with jumbo lump crab stuffing and served with casino butter, rice pilaf and steamed house vegetables \$28

### **Pot Roast Gnocchi**

Potato gnocchi tossed with tender chuck roast, mushrooms, and a Marsala demi-glace \$19

### **Fish and Chips**

Crispy beer battered cod fillets, seasoned fries, creamy coleslaw, tartar sauce \$18

### **Primavera Alfredo**

Fettuccini noodles tossed with cauliflower, broccoli, carrots, and a garlic parmesan cream sauce \$14

Add Shrimp \$7

Add Sirloin Steak \$6

Add Chicken \$5

Add Salmon \$6

*\*Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

# Beverages

## Draft Beer

	<u>Pint</u>	<u>22 oz.</u>
Bud Light	\$5.00	\$6.50
Miller Lite	\$5.00	\$6.50
Labatt Blue	\$5.50	\$7.00
*Leinenkugel Seasonal	\$5.75	\$7.25
Wolverine Premium Lager	\$6.00	\$7.50
Bell's Two Hearted IPA	\$6.50	\$8.00
Goose Island "312"	\$6.00	\$7.50
Coors Light	\$5.00	\$6.50
*Sam Adams Seasonal	\$5.75	\$7.50
Guinness Stout	\$6.50	\$8.00
Blue Moon	\$6.50	\$8.00

## Bottled Beer

Wolverine Gulo Gulo	\$6.50
Stella	\$5.50
Michelob Ultra	\$5.50
Bass Ale	\$6.50
Corona	\$6.00
Labatt Blue Light	\$5.50
Corona Light	\$6.00
Angry Orchard	\$6.00
Bell's Amber	\$6.50
Heineken	\$5.50
Amstel Light	\$5.50

# Wines

	<u>Glass</u>	<u>Bottle</u>		<u>Glass</u>	<u>Bottle</u>
<b><u>Chardonnay</u></b>			<b><u>Cabernet Sauvignon</u></b>		
Canyon Road	\$7.50	\$28.00	Canyon Road	\$7.50	\$28.00
Kendall Jackson	\$8.50	\$32.00	Kendall Jackson	\$8.50	\$28.00
Chateau St. Jean	\$8.50	\$32.00	William Hill	\$8.50	\$28.00
<b><u>Other Whites</u></b>			<b><u>Other Reds</u></b>		
Danzante Pinot Grigio	\$7.50	\$28.00	Canyon Road Merlot	\$7.50	\$28.00
Chateau St. Michelle Riesling	\$8.50	\$32.00	Columbia Crest Merlot	\$8.50	\$32.00
Santa Rita Sauvignon Blanc	\$8.50	\$32.00	Estancia Pinot Noir	\$8.50	\$32.00
Beringer White Zinfandel	\$8.50	\$32.00	Tinto Negro Malbec	\$8.50	\$32.00

# Sparkling

Cava Brut, Codorniu	\$10/Split	Moscato	\$10/Split
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\*: ask server for seasonal selections