

## **TO START & SHARE**

### **SOUP DE JOUR •**

Chef prepared everyday.

Bowl • \$9 Cup • \$5

#### **CRISPY CHICKEN WINGS • \$14**

Garlic Parmesan, Sriracha Hot, Salt & Pepper, House BBQ.

With Celery, Carrots, & Parmesan Dip

#### TACOS CAMPEON •

Coleslaw, sriracha, Pico de Gallo, in a soft shell taco, drizzled with taco sauce.

CHICKEN \$14 FISH \$14 SHRIMP \$16

#### THE TRACK NACHOS • \$18 Half Order • \$14

Tricolore Corn Tortilla, formagio, pickled jalapeno, Pico de Gallo, silvered scallion, cheese sauce, taco sauce

Add: Spicy Beef or Cajun Chicken \$5

## ASIAN CHICKEN LETTUCE WRAP • \$10

3 Butter Head Lettuce, P.F Changs Chicken, Green Onion, House Ranch

# SALT & PEPPER BONE IN DRY RIBS • \$13

Crispy marinated Pork Ribs, salt, cracked pepper with a side of house ranch

#### SPINACH & ARTICHOKE DIP • \$12.5

Spinach & Artichoke Formagio, Tricolore Corn Chips

#### POUTINE • \$10

Crispy french fries, house gravy, and decadent cheddar curds

#### SHRIMP SALAD ROLL • \$8

Grilled Shrimp, Rice Noodles,
Cilantro, Pickled Vegetables, Romaine
Lettuce, Served with Peanut Sauce

#### **CHICKEN QUESADILLA • \$10**

Flour Tortilla, Mixed Cheddar, Cajun Chicken, Pico de Gallo, Green Onion

### **SALADS**

#### CAESAR SALAD • \$10.5

Charred Vegetable Caesar Dressing, Smoked Bacon, Herbed Croutons, Grana Padano

## FLAT BREAD BALSAMIC SALAD • \$13

Honey Parmesan Flat Bread, Artisan Lettuce, Tomato, Grana Padano, Baby Balsamic Vinaigrette

#### TRACK HOUSE SALAD • \$12

Artisan Lettuce, Carrots, Cucumber, Sun-dried fruits, Sunflower Seeds. Dressed Feta Honey Vinaigrette

#### ADD:

GRILLED CHICKEN • \$6 SHRIMP • \$7 SALMON • \$7 7 OZ STEAK • \$9

#### TACO SALAD • \$12

Tortilla Bowl, Shredded Iceberg, 2 Formagio, Pico De Gallo, Pickled Jalapeno, Avocado, Sour Cream Dressing, Scallions Add: Spicy Beef or Cajun Chicken \$5

#### CITRUS SALMON SALAD • \$16

4 ounces of Salmon, Artisan Lettuce, Grapefruit, Orange, Cucumber, Red Onion, Fennel, Avocado, Feta Cheese. Dressed with Dill Vinaigrette



### **BURGERS & SANDWICHES**

#### **CRISPY CHICKEN BURGER • \$16**

Kaiser bun, Smoked Bacon, Cabbage slaw, Dijonaise, Pickle, Aged Cheddar

#### **BUILD YOUR OWN BURGER • \$12.5**

House Ground Beef Patty, Brioche Bun, Ice Berg Lettuce Burger Sauce, Sliced Bistek Tomato

#### Add on:

Swiss Cheese - Mozzarella - Old Age Cheddar - American Cheese • \$1 Sauted Mushroom • \$1 Sauteed Onions, Dill Pickles, Jalapeno, Banana Peppers • \$0.5 Extra Patty • \$6 Smoked Bacon • \$3

#### GRILLED VEGGIE WRAP • \$12

A Tortilla Wrap with Grilled Seasonal Vegetables & Hummus

#### STEAK SANDWICH • \$18

7 oz Alberta Prime Sirloin, Texas Toast, Crispy Onion

#### **BUFFALO CHICKEN WRAP • \$15**

Crispy Chicken Tenders tossed in Sriracha. Wrapped with shredded cheese, Iceberg lettuce, Pico de Gallo & House Ranch

#### **ROASTED TURKEY CLUB • \$15**

Roasted smoked turkey breast, Old Bay remoulade, Iceberg lettuce, Tomato, Crispy Bacon, Swiss Cheese, on Triple Stacked Brown Bread

#### GRILLED SALMON & CHEVRE • \$17

Brioche bun, Old Bay roulade, smoked bacon, tomato, crisp iceberg lettuce, pickled vegetables

**CHOICE OF SIDE: CAESAR SALAD · HOUSE** SALAD • FRENCH FRIES • YAM FRIES

### NOODLES/RICE/GRILLED

## \$17

Breaded Chicken Breast. House tomato Sauce. Mozarella Cheese Spaghetti Noodles

## \$15

Cavatapi, Cheddar Cheese Sauce

#### CHICKEN PARMIGIANA BAKED MAC'N CHEESE FETTUCINI GARLIC CREAM \$14

Fettuccini, Creamy Garlic Sauce, Parsley Add: Bacon or Chicken \$3 Add: Shrimp \$5 or Chicken \$3

### **BUTTER CHICKEN • \$17**

Basmati Rice, Creamy Made in House Butter Chicken, Naan Bread

#### PAN SEARED HONEY DILL SALMON • \$21

7 oz Atlantic Salmon, Greek Potato Wedges, Seasonal Vegetables

#### THAI GRILLED CHICKEN BOWL • \$17

Coconut Green Curry Sauce, Rice Noodles, Thai Chicken, Cucumber, Shredded Lettuce

Old Bay Reoulade, Pickled Vegetables, Coleslaw

COD FISH & CHIPS • \$17

#### PRIME SIRLOIN• \$23

7 oz Prime Sirloin. Greek Potato Wedges, Seasonal Vegetables

#### **BOURBON BABY BACK RIBS**

Served with French Fries & Coleslaw Full Rack \$24 Half Rack \$18