

Player's

Five Star Cuisine



Appetizers

FRIED LOBSTER

6 oz. cold water lobster tail hand dipped in a tempura batter.
Served with a side of drawn butter. ~ 18

AHI TUNA

Sushi grade tuna pan seared medium rare. Served with pickled ginger
Japanese wasabi, lemon and soy sauce. ~ 15

ANGUS TENDERLOIN TIPS

Filet pieces with mushrooms and onions sauteed in our
Player's signature zip sauce served with a side of garlic bread. ~ 15

COLOSSAL SHRIMP

Four delicate shrimp served with lemon and cocktail sauce. ~ 15

CALAMARI

Lightly breaded and pan fried to perfection.
Served with our own Amougllo sauce or cocktail sauce. ~ 13

CAJUN SEARED JUMBO SHRIMP

Served on a crostini with spicy cognac chipotle sauce. ~ 15

ASIAN DUMPLINGS

Eight dumplings stuffed with port and vegetables.
Pan fried to a perfect golden brown, topped with a Thai peanut and soy glaze. ~ 10

BUFFALO WINGS

Your choice of mild or Buffalo (10 wings). ~ 10

CHICKEN STRIPS

Six strips with your choice of sauce. ~ 9

SAGANAKI

Flaming cheese, served with warm pita bread and lemon. ~ 9

Salads

CAESAR SALAD

Fresh romaine lettuce tossed with Parmesan cheese,
croutons and our own Caesar dressing. ~ 9

BLACKENED CHICKEN CAESAR

Swiss cheese, Parmesan cheese, sweet red onion,
cherry tomatoes and croutons. ~ 13

COB SALAD

Grilled chicken, chopped tomatoes, cheddar cheese, black olives,
hard boiled eggs and diced bacon. ~ 13

CHICKEN WALNUT SALAD

Four delicate shrimp served with lemon and cocktail sauce. ~ 15

GREEK SALAD

Lightly breaded and pan fried to perfection.
Served with our own Amougllo sauce or cocktail sauce. ~ 13

Sandwiches

PHILLY STEAK SANDWICH

Thinly sliced roast beef sauteed with Swiss cheese, mushrooms, peppers and onions. ~ 11

THE PLAYER'S CLUB

Turkey, ham, Swiss and American cheese, bacon tomato, lettuce and mayo. ~ 9

PLAYER'S REUBEN

Thinly sliced corned beef piled high with sauerkraut and baked with Swiss cheese.
Served with our very own horsey sauce. ~ 9

FRENCH DIP

Slow cooked sliced roast beef served au jus. ~ 9

GRILLED CHICKEN

Seasoned grilled chicken breast served with lettuce and tomato. ~ 9

PLAYER'S PRIME BURGER

Over a half pound of ground prime beef, seasoned and grilled to your liking.
Served with lettuce, tomato and onion. ~ 9

CHICKEN PITA

Grilled chicken breast topped with lettuce, tomato, cheddar cheese and ranch.
Served on a grilled pita bread. ~ 9

BLT

Apple smoked bacon served with lettuce, tomato and mayonnaise.
Served on Texas toast. ~ 9

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Ask your server about menu items that are cooked to order or served raw.

Entrees

All entrees include soup or salad and are served with a fresh daily vegetable and your choice of rice or mashed potato.

SURF AND TURF

8 oz. South African lobster tail compliments our Angus filet mignon. ~ 42

FILET MIGNON

12 oz. Angus filet, seasoned and grilled to order. ~ 26

PETITE FILET MIGNON

7 oz. Angus filet, seasoned and grilled to order. ~ 2

SWEET BLACKENED SALMON

Fresh fillet of salmon, baked with our special mix of sugar and cajun spices,
creating a unique blend of hot & sweet. ~ 18

CHICKEN MARSALA

Chicken breast sauteed with sliced mushrooms, mushrooms and scallions.
Served in a wet Marsala sauce. ~ 15

CHICKEN PICATTA

Chicken breast sauteed with capers and artichoke hearts in a lemon wine butter sauce. ~ 15

WHISKEY PEPPERCORN CHICKEN

Chicken breast sauteed with sliced mushrooms and scallions served with a
cracked peppercorn whiskey sauce. ~ 15

CHICKEN MANGO

Sauteed chicken breast, with jumbo shrimp, tomato filet, mushrooms, onions, fresh basil,
served with a Chardonnay wine lemon butter sauce. ~ 17

Build Your Own Pasta

CHOICE OF SAUCE

Creamy Alfredo Sauce, Meat Sauce, Palmino Sauce and Marinara Sauce.

CHOICE OF PASTA

Penne pasta, Angel Hair pasta and Fettuccinni pasta.

CHOICE OF INGREDIENTS

Grilled chicken, broccoli, onions, mushrooms, mozzarella cheese, grilled jumbo shrimp. ~ 15

All entrees served with baked garlic bread.

Platters

EXECUTIVE PLATTER

Angus Tenderloin Tips
Asian Dumplings
Calamari
Whiskey Peppercorn Chicken
Jumbo Shrimp Cocktail
\$30 per person
(two person minimum)

PLAYER'S PLATTER

Your choice of any four
Buffalo Wings
Calamari
Grilled Shrimp
Asian Dumplings
Chicken Strips
\$20 per person
(two person minimum)

FRUIT PLATTER

A fresh fruit medley
Served with
cottage cheese.
~ 11

Dessert

NEW YORK STYLE

CARAMEL CHEESE CAKE

Served with a rich caramel and
white chocolate sauce. ~ 5