

MAIN EVENT

SPORTS GRILL

Open from 11am to 2am • mesportsgrill.com

FRESH 100% GROUND CHUCK BURGERS

* All burgers are cooked to order.

ME Burger*

Basted in Jäger Glaze, Grilled Onions, Provolone, Bacon

Peanut Butter Burger*

Creamy Peanut Butter, Crisp Bacon, American Cheese, Mayo

Bleu Burger*

Grilled Onion, Crisp Bacon, Melted Bleu Cheese

Classic Burger*

100% Aged Fulton Beef on a Brioche Bun

Bacon Cheese Burger*

100% Aged Fulton Beef, Thick Cut Bacon, American Cheese on a Brioche Bun

Garlic Burger*

Basted with Roasted Garlic, Garlic Mayo, Bacon, American & White Cheddar, Crispy Onions on Ciabatta Bread

Veggie Burger

House Made with Black Beans, Walnuts, Red Pepper, Garbanzo Beans on Brioche with Pepper Jack Cheese

Patty Melt*

Fulton Beef Patty, Caramelized Onion, Sautéed Mushrooms, Spicy 1000 Island Dressing, Swiss & Cheddar Cheese on Grilled Marble Rye

SANDWICHES

Buffalo Chicken

Buffalo Sauce, Crispy Chicken, Bleu Cheese Dressing, Brioche Bun

Pesto BLT

Thick Cut Smoked Bacon Piled High on Toasted Ciabatta with Tomato, Mixed Lettuce, White Cheddar and Pesto Aioli Spread

Blackened Chicken

Grilled Cajun Style, Spicy Aioli, Brioche Bun

ME Club

Black Forest Ham, Smoked Turkey, Bacon, White Cheddar, Mayo, Ciabatta

All sandwiches available as wraps.

Molasses Pulled Pork

Sweet Molasses Glaze, Crispy Onions, American Cheese, Spicy Aioli, Ciabatta

French Dip Sandwich

Roast Beef, Swiss, Hoagie Roll, Au Jus, Horseradish Crème Fraîche

ME Chicken Sandwich

Grilled Chicken Breast Basted with our Jäger Glaze, Pepper Jack Cheese, Bacon, Caramelized Onions

Pepperoni BLT

Pepperoni, Bacon, Turkey, Balsamic Vinaigrette, Lettuce, Tomato, Pepperoncini, White Cheddar, Pesto Aioli Served on Ciabatta

GREENS

The Caesar* (contains raw egg)

Flash Grilled Romaine Heart, House Made Caesar and Garlic Herb Croutons, Shaved Parmigiano Reggiano

BLT Wedge (GF)

Bleu Cheese, Bacon, Tomato, Crumbled Bleu Cheese, Balsamic Glaze

BBQ Chicken Salad

Shredded Iceberg Lettuce, Grilled Chicken Breast, Sweet Corn, White Cheddar, Black Beans, Tomato, Crispy Corn Tortilla Strips and BBQ Ranch

All salads available as wraps - additional charge

Cranberry & Walnut (GF)

Bleu Cheese, Crisp Apples, Candied Walnuts, Dried Cranberries, Balsamic Vinaigrette

House Salad

Grape Tomatoes, Shaved Parm, Cucumbers, Garlic Herbed Croutons

Add grilled chicken breast or

wild sockeye salmon* - additional charge

SOUPS

Clam Chowder

Soup of the Day

French Onion

Chicken Tortilla

SIDE DISHES

Loaded Baked Potato (GF)

Side Salad

Side Veggies (GF)

Side Sauces

Jäger Glaze

* Consuming raw or undercooked meat or seafood may cause illness.

We use
fresh, local
ingredients

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APPETIZERS

Roasted Red Pepper Hummus

Kalamata Olives, Roasted Red Peppers, Pepperoncini, Cucumbers with Herbed Pita Bread

ME Wings

Tossed in Jäger Glaze

Wings

Buffalo, BBQ, or Spicy BBQ with Ranch or Bleu Cheese

Pork Potstickers

Served with Szechuan Sauce

Truffle Fries

Chives, Parmesan, Oregano, Truffle Oil & Sea Salt

Hand-Cut Marinated Steak Bites*

Served with Horseradish Crème Fraîche

Add crumbled bleu cheese and jalapeños - additional charge

Meatloaf Muffin

Bacon Wrapped Meatloaf with Crumbled Bleu Cheese, Bacon Gravy, and Mashed Potato "Frosting"

Beer Battered Brats

Hand Dipped in IPA Batter with Stone Ground Mustard Aioli

Caprese Sticks

Fresh Mozzarella, Parmesan, Basil, Prosciutto Wrapped in an Egg Roll Wonton with Marinara

Two 100% Aged Ground Chuck Beef Sliders*

Served with Chipotle Aioli

French Dip Sliders

Fresh Sliced Roast Beef, Au Jus, Horseradish Crème Fraîche

Pulled Pork Sliders

Sweet Molasses Glaze, Crispy Onions, Spicy Aioli

Bruschetta

Fresh Bruschetta, Mozzarella, Balsamic Glaze, on a Toasted Crostini

Add cup of soup or house salad to any entree - additional charge

ENTREES

ME Salmon*

Seared & Basted with Jäger Glaze, Saffron Rice, Seasonal Vegetables

ME Chicken

Two Chicken Breasts Basted in our Jäger Glaze, Served with Saffron Rice, Seasonal Vegetables

NY Strip* (GF)

With Garlic Mashed Potatoes, Seasonal Vegetables and Herbed Compound Butter

Add Jäger Glaze, mushrooms, onions, or Bleu Cheese

Lemon Chicken Picatta

Sautéed in White Wine, Capers, Garlic Cream Sauce, Saffron Rice, Seasonal Vegetables

Wild Caught Pacific Salmon* (GF)

Seared, Saffron Rice, Seasonal Vegetables

Blackened Halibut (GF)

Flaky Halibut Seared with Blackening Rub Served with Vegetables, Saffron Rice, and Cilantro Lime Crème Fraîche

All pastas are served with a breadstick.

PASTA

Blackened Chicken Alfredo

Pasta Alfredo, Blackened Chicken Breast, Parmesan, Bruschetta

Shrimp Primavera

Sautéed Shrimp, Red Peppers, Mushrooms, Red Onion & Garlic, Tossed in Buttery Pesto White Wine Topped with Grape Tomatoes & Parmesan

Adult Mac-n-Cheese

Penne Pasta Tossed in Spicy Parmesan and White Cheddar Cream, Onion, Crisp Bacon, Toasted Bread Crumbs, Melted Bleu Cheese

Pasta Alfredo

Creamy Alfredo Made From Scratch

Add to Any Pasta: Brat
Chicken
Shrimp



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Boar's Head

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Catering or Hosting
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