



POOH BEAR CHALLENGE **\$24.95**
If finished by one person in 1 hour you receive FREE Travs tickets and a t-shirt marking the occasion.

Definitely not for the minor leaguer. Two pounds of USDA Certified Black Angus Ground Beef, grilled to perfection topped with your choice of cheese and served on a jumbo 9" bun. Served with french fries.

BATTER UP

Breaded Mushrooms **\$6.95**
 Fresh Jumbo Mushrooms skewered and hand breaded, served w/ a horseradish cream sauce.

Frisco Fried Pickles **\$6.95**
 Kosher Dill Sliced Pickles hand breaded and deep-fried to a golden brown. Served w/ our signature Grand Slam Sauce.

Assorted Meat and Cheese Plate **\$11.95**
 Sliced meats and cheeses served w/ olives, almonds and peppadew peppers.

Shreveport Shrimp Scampi **\$12.95**
 Colossal Shrimp sautéed in a classic garlic butter sauce served w/ grilled french bread.

"The Famous Chicken" Wings (6) **\$7.95**
 Fresh from the farm club, whole jumbo chicken wings, served breaded or unbreaded w/ your choice of sauce and traditional bleu cheese dressing.

Carolina League Crab Cakes **\$7.95**
 Jumbo Lump Crabmeat combined w/ the finest breadcrumbs and seasonings and sautéed to perfection. Served w/ our signature Grand Slam Sauce.

Mussels (no steroids in these) **\$9.95**
 Fresh Prince Edward Island Mussels steamed in a saffron cream sauce served with grilled french bread.

Lobster Stuffed Ravioli (3) **\$9.95**
 Decadent lobster filled ravioli served in a lobster cream sauce.

Mushroom Ravioli (5) **\$8.95**
 Ravioli stuffed w/ mushrooms in a white truffle infused cream sauce.

SPRING TRAINING

Weekly Soup Special Type & varieties vary. Ask your server about this week's selection.

House Salad **\$3.95**
 Fresh greens, tomato, onion, shredded parmesan and house made croutons.

Caesar Salad **\$4.95**
 Romaine Hearts tossed with freshly made Caesar dressing, shredded parmesan and house made croutons.

Shrimp Caesar **\$9.95**
 Grilled colossal shrimp atop our Caesar.

Chicken Caesar **\$8.95**
 Grilled chicken breast tops this Caesar.

Salmon Salad **\$9.95**
 Fresh greens topped w/ grilled salmon and a Asian Sesame vinaigrette dressing.

Mushroom Salad **\$9.95**
 Fresh spinach topped with a fresh exotic mushroom blend served w/ a warm bacon vinaigrette.

Dressings Ranch, 1000 Island, Bleu Cheese, Asian Sesame Vinaigrette, Balsamic Vinaigrette or Bacon Vinaigrette

executive chef **Jeremiah Hudson**

executive sous chef **Richard Lindsey, Jr.**

THE CLUB HOUSE (all sandwiches served with french fries)

Clubbie **\$8.95**
Locally smoked turkey breast, paired w/ cherry wood smoked bacon, cheddar cheese, lettuce, tomato and mayo served on your choice of sourdough or wheat berry bread.

Reuben Sierra **\$8.95**
USDA Certified Black Angus Corned Beef thinly sliced and piled high w/ fresh sauerkraut, Swiss cheese and your choice of our signature Grand Slam Sauce, spicy mustard or 1000 island dressing, Served hot on grilled marbled rye bread.

French Dip **\$8.95**
Thinly sliced USDA Certified Black Angus roast beef piled high w/ melted cheese on a sourdough roll. Served w/ au jus.

Meatball Sub **\$8.95**
Homemade Italian meatballs served on a sourdough roll with marinara sauce and melted Swiss.

Grilled Chicken Sandwich **\$8.95**
Whole boneless chicken breast grilled to perfection topped w/ your choice of cheese, served fully dressed w/ lettuce and tomato on a grilled ciabatta bun.

TRAVELER BURGERS (all burgers served with french fries) **\$7.95**

If you build it...(the burger that is)
We start with 8 ounces of USDA Certified Black Angus Ground Beef, grilled to perfection served on an onion bun. Served w/ lettuce, tomato, onions and pickles on the side and your choice of mustard, mayo or our signature "Grand Slam Sauce".

Add	American, cheddar, Swiss, pepper jack or bleu cheese	50¢
	Cherry wood Smoked Bacon	\$1
	Sautéed Mushrooms or Onions	\$1
	Homemade Onion Rings (2)	\$1

MOVIN' TO THE MAJORS

St. Louis Ribs **\$16.95**
6 bones of slow smoked St. Louis Spareribs. Served w/ "Lindsey's Famous" BBQ sauce and choice of two side items.

Laven Lasagna **\$11.95**
Sheet pasta layered w/a freshly made tomato ragu sauce, béchamel sauce and parmesan cheese, served w/ grilled french bread.

Spaghetti with Meatballs **\$13.95**
Our freshly made meatballs in fresh tomato sauce atop a heaping mound of pasta, served w/ grilled french bread.

Chicken Pasta **\$13.95**
Pan seared chicken breast served w/ penne pasta in a gorgonzola cream sauce, served w/ grilled french bread.

Grilled Salmon **\$14.95**
Salmon grilled w/ a sesame ginger glaze w/ wilted spinach and fresh vegetables.

Fresh Halibut **\$22.95**
Roasted fresh halibut w/ lobster sauce served w/ roasted potatoes and fresh vegetables.

16 ounce Bone-in Rib eye Steak **\$25.95**
The most flavorful steak around. Grilled to your specifications served w/ horseradish cream, Yukon Gold Smashed potatoes and fresh vegetables.

Veal Chop **\$32.95**
14 ounce bone-in veal chop in a red wine demi-glace, served w/ Yukon Gold Smashed potatoes and fresh vegetables.

SIDES

French Fries	\$2.95	Yukon Gold Smash	\$2.95
Roasted Potatoes	\$3.95	Homemade Onion Rings	\$4.95
Fried Okra	\$2.95	Potato Salad	\$3.95
Cole Slaw	\$2.95	Fresh Sautéed Vegetables	\$3.95
Baked Beans	\$2.95		