



beer

SAMUEL ADAMS & UNO

For over 20 years, the brewers of Samuel Adams have worked with Uno to bring great food and great beer together. On tap, we offer both Samuel Adams Boston Lager and Samuel Adams Seasonal available in 16 oz. Sam Adams perfect pint glasses.



FROM THE TAP

LARGE - 20 oz. glass SMALL - 14 oz. glass

Coors Light – Blue Moon – Blue Moon Seasonal
 Miller Lite – Budweiser – Bud Light – Harpoon IPA
 Newcastle Brown Ale

One or more local craft beers may also be available.
 Please ask your server.

IN BOTTLE

CRAFT

Blue Moon
 Killian's Red
 Affligem Blonde Ale
 Weihenstephaner Hefeweissbier
 Sam Adams Light
 Anchor Steam
 Sierra Nevada Pale Ale
 Harpoon White
 Redhook ESB
 Bass Ale

IMPORTS

Guinness Black Lager
 Guinness
 Modelo Especial
 Negra Modelo
 Corona Extra
 Peroni Nastro Azzurro
 Birra Moretti
 Birra Moretti La Rossa
 Corona Light
 Amstel Light
 Heineken
 Heineken Premium Light
 Dos Equis XX Amber

DOMESTIC

Coors Light
 Miller Lite
 Miller Genuine 64
 Budweiser
 Bud Light
 Bud Light Lime
 Michelob Ultra
 Michelob Light
 Rolling Rock

NON-ALCOHOLIC

St. Pauli Girl

MALTERNATIVE

Twisted Tea
 Smirnoff Ice

GLUTEN-FREE

Redbridge
 Woodchuck Cider



wine

sangria

By the glass, or share a pitcher with friends

WHITE

A tropical, orange, mango wine punch made with Beringer White Zinfandel & Absolut Apeach Vodka. Topped with seasonal fruit.

RED

Wine punch with Yellow Tail Shiraz, Bacardi Limón, cranberry and orange juice.

purchase a bottle and get four glasses for the price of three

WHITE

KRIS PINOT GRIGIO *Italy*

Bold citrus, floral and mineral notes with a touch of almond

MEZZACORONA PINOT GRIGIO *Italy*

Delicate, fruity and dry

HESS MONTEREY CHARDONNAY *California*

Rich, tropical fruit, lingering finish

CAMERON HUGHES CHARDONNAY *California*

Bright citrus, apple and asian pear, light-to medium-bodied

CHATEAU STE. MICHELLE SAUVIGNON BLANC *Washington*

Crisp, refreshing with aromas of herbs and lavender

CHATEAU STE. MICHELLE RIESLING *Washington*

Medium-dry, peach and melon flavors

BERINGER WHITE ZINFANDEL *California*

Soft and fruity

RED

GNARLY HEAD PINOT NOIR *California*

Laid-back, berry-filled richness for casual dining

BLACKSTONE MERLOT *California*

Rich fruit with subtle oak flavors

TILIA MALBEC *Argentina*

Flavorful as a cabernet, smooth as a merlot

YELLOW TAIL SHIRAZ *Australia*

Spicy and full-flavored, yet smooth

WENTE SOUTHERN HILLS CABERNET SAUVIGNON *California*

Rich cherry, dark plum and coffee flavors

J. LOHR CABERNET SAUVIGNON *California*

Aromas of black currant, plum and black cherry with a bouquet of vanilla and spice

house wine

STONE BARN chardonnay or cabernet *California*

classic cocktails

UNO® SOUTHSIDE LEMONADE

Made with Hendrick's Gin, Uno Fresh Lemonade and a spritz of sweet soda

COSMO

Sky Vodka, Cointreau, cranberry and lime juice

FRESH LEMON-DROP MARTINI

Dry, shaken, melded with Absolut Citron, Cointreau and the essence of lemon

ISLAND BLISS MARGARITA

Pineapple mango margarita blended with Cuervo Gold and triple sec served up with a chipotle zing

MINT MOJITO

DonQ Cristal Rum, freshly squeezed limes, fresh mint leaves

MARGARITA DE SU CASA

Inspired by our one-of-a-kind Mexican restaurant in downtown Chicago. Sauza Gold, Cointreau and fresh lemon sour.

SU CASA 'SKINNY' MARGARITA

Sauza Gold Tequila, agave nectar and freshly squeezed limes

RASPBERRY COLADA

Raspberry, coconut and pineapple juices blended with Captain Morgan Spiced Rum

WINDY CITY HURRICANE

Southern Comfort, Bacardi Superior Rum and Myers's Dark Rum, with a blend of orange and pineapple juices

TOWERING ICED TEA

Tanqueray Gin, Absolut Vodka, Sauza Gold Tequila and Bacardi Limón Rum topped with cola

CLASSIC BOURBON MANHATTAN

Maker's Mark Bourbon, sweet vermouth and a splash of cherry juice served up or on the rocks

THE UNO BLOODY MARY

Grey Goose, V8 juice and our unique Uno spice blend

WILDBERRY LEMONADE

Stoli Razberi and Stoli Blueberi paired with a puree of wildberries and lemonade

POMEGRANATE MARGARITA

Pomegranate and Patrón Silver mixed with Patrón Citrónge and lime

ask us about shaker's choice!

A NEW PREMIUM COCKTAIL,
FEATURED WINE & CRAFT BEER EVERY MONTH!

toasted almond freezer



NON-ALCOHOLIC

frozen

UNO RASPBERRY LIME RICKEY

With fresh-squeezed limes

TOASTED ALMOND FREEZER

Frozen yogurt, coconut cream, almond syrup and chocolate, topped with whipped cream

STRAWBERRY SMOOTHIE

Mixed with frozen yogurt

WILDBERRY MANGO SMOOTHIE

Everything berry plus mango and frozen yogurt

CHOCOLATE MONKEY

Chocolate, banana and frozen yogurt

CHOCOLATE COOKIE FREEZER

Made with Oreo® cookies and ice cream

TROPICAL FRUIT FREEZER

With pineapple, strawberry, banana and coconut

beverages

Free refills with soft drinks, coffee, tea & lemonade

FRESHLY-BREWED LIPTON ICED TEA

Classic, Raspberry, Mango or Mint

FRESH LEMONADE

Classic, Raspberry, Mango or mixed half & half with Iced Tea

SOFT DRINKS

Pepsi®, *Diet Pepsi®*, *Mountain Dew®*, *Pepsi Max®*, *Sierra Mist®*,
Caffeine Free Mug Root Beer®, *Caffeine Free Diet Pepsi®*

TARRAZU ESTATE BLEND COFFEE

Shade grown in Costa Rica

HARNEY & SONS PREMIUM TEA

Irish Breakfast, Hot Cinnamon Spice, Tropical Green or Decaf Raspberry

HOT CHOCOLATE

BOTTLED WATER

Spring or Sparkling

ENERGY

Red Bull or Red Bull Sugarfree



sautéed shrimp
and white beans

SMALL PLATE

appetizers

Smaller than our sharing-sized appetizers, each small plate is a delicious & flavorful little bundle, designed to mix and match. The best part is you never really have to decide. Small plates are small enough that you can have two. Or three. And there's always room for more.



STEAK MASALA*

A skewer of sirloin marinated in 'Masala'— a mixture of spices found in classic Tandoori cooking. The flavor is similar to a tomato curry.

STUFFED MUSHROOMS

With portabello, shiitake, goat cheese, bread crumbs and Romano cheese

SPANAKOPITA PIE

A buttery flaky crust filled with spinach and feta

SPICY QUESO DIP

Served with nacho chips

FARRO SALAD

A whole-grain wheat with diced tomatoes, cucumber and balsamic vinaigrette. Served with chips.

SAUTÉED SHRIMP AND WHITE BEANS

With spinach, tomatoes and white wine sauce

Before placing your order, please inform your server if anyone in your party has a food allergy.

*Items marked with an asterisk may be cooked to order. Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



the chi-town
tasting plate®

appetizers

SIZED TO SHARE

PIZZA SKINS®

Deep dish crust filled with red bliss mashed potatoes.
Topped with bacon, Cheddar and sour cream.

WINGS OR BITES

Boneless bites or one pound of chicken wings
with a choice of two delicious sauces:
Traditional Buffalo • Honey BBQ

THE CHI-TOWN TASTING PLATE®

Buffalo Wings, Crispy Cheese Dippers, an Avocado Egg Roll,
Chicken Thumbs® and fries with three dipping sauces:
all-natural marinara, bleu cheese and tamarind cashew

ADD A SHRIMP SKEWER *(additional charge)*

AVOCADO EGG ROLLS

Fresh avocado, red onion, cilantro and lime juice.
With tamarind cashew dipping sauce.

half pizzas

AVAILABLE ON A TRADITIONAL OR FIVE-GRAIN THIN CRUST

EGGPLANT, SPINACH & FETA

Spinach, roasted eggplant, sun-dried & plum tomatoes, caramelized
onions, pesto, feta and shredded mozzarella

MEDITERRANEAN

Spinach, plum tomatoes, kalamata olives, pesto, feta
and Parmesan. Topped with chopped basil.

FOUR CHEESE

Cheddar, feta, mozzarella and Romano with
pesto, basil and plum tomatoes

appetizers

SIZED TO SHARE

BUFFALO CHICKEN QUESADILLA

available on a traditional or five-grain quesadilla

With cheese, tomatoes and red onion.

Served with salsa and sour cream

ADD HOUSE-MADE GUACAMOLE *(additional charge)*

SHRIMP & CRAB FUN-DOO

A creamy blend of shrimp, crab and Parmesan topped with tomatoes. Served with toasted garlic baguette slices

SHRIMP TIKKA MASALA

‘Masala’ is a mixture of spices found in classic Tandoori cooking.

The flavor is similar to a tomato curry. Served with farro salad – a whole-grain wheat with diced tomatoes, cucumber and balsamic vinaigrette.

MUCHOS NACHOS

Tortilla chips, tomato salsa, beef chili, Cheddar, mozzarella, jalapeños and sour cream

ADD HOUSE-MADE GUACAMOLE *(additional charge)*

CRISPY CHEESE DIPPERS

Mozzarella cheese sticks and all-natural marinara sauce

CRISPY FRIED CALAMARI

Tossed with spicy banana peppers and diced plum tomatoes. Served with all-natural marinara sauce.



low-fat vegetarian veggie

soup

We offer six varieties of soup daily using only quality ingredients and signature flavors.

FRENCH ONION

Onions sautéed in butter, simmered & covered with pieces of French bread and melted Swiss

CHILI

Ground beef, kidney beans, tomatoes and peppers. Topped with Cheddar, red onion, jalapeños and tortilla chips for dipping.

LOW-FAT VEGETARIAN VEGGIE

A low-fat vegetarian soup with carrots, celery, corn, lima beans, navy beans, onions, potatoes, red bell peppers, spinach, tomatoes, tomato sauce and zucchini

BROCCOLI AND CHEDDAR

Fresh broccoli florets combined with rich Cheddar and cooked into a velvety soup

NEW ENGLAND CLAM CHOWDER

With potatoes, celery, onion and spices

SOUP OF THE DAY

We rotate between these selections:

Italian Wedding

Beef Barley

Tuscan Pesto Minestrone

Cuban Black Bean & Lentil

*Join us for all-you-can-eat soup and our new 'Two for You' lunch
Monday through Friday until 3 pm*



field greens with goat cheese & glazed walnuts

side salads

CAESAR

HOUSE

FIELD GREENS WITH GOAT CHEESE & GLAZED WALNUTS

With our lemon, basil and olive oil vinaigrette

DRESSINGS

- caesar – ranch – classic vinaigrette – fat free vinaigrette – honey mustard
- bleu cheese – balsamic vinaigrette – low fat blueberry pomegranate vinaigrette
- lemon, basil and olive oil vinaigrette

side dishes

SKINLESS BAKE

Our red bliss mashed potatoes baked with Cheddar and bacon. Topped with sour cream.

FRENCH FRIES

RED BLISS MASHED POTATOES

FARRO SALAD

A whole-grain wheat with diced tomatoes, cucumbers and balsamic vinaigrette. Fantastically healthy for you.

STEAMED BROCCOLI

STEAMED OR ROASTED SEASONAL VEGETABLES

WHOLE-GRAIN BROWN RICE

With Ocean Spray® Sweetened Dried Cranberries

RICE PILAF

With chopped bell peppers



chicken spinoccoli

pasta

*Smaller portions of pasta deliciousness called 'small plates' are now available.
Substitute Barilla® Whole-Grain Penne for any of our other pastas.*



CHICKEN SPINOCOLI®

A rolled chicken breast filled with mozzarella, feta, broccoli, spinach, tomatoes, garlic and basil with penne in creamy pesto and chunky tomato.

(this signature item takes a few extra minutes...but it's well worth the wait)

TOMATO VEGETABLE CURRY

Whole-grain penne tossed in a tomato curry sauce with seasonal vegetables and white beans / *small plate available*

LOBSTER & SHRIMP SCAMPI

Sautéed with garlic, diced tomatoes and basil in a light white wine sauce on vermicelli with Parmesan / *small plate available*

CHICKEN BROCCOLI WITH LEMON PESTO

Fettuccine with sautéed chicken, broccoli and lemon pesto sauce / *small plate available*

SHRIMP SCAMPI

Sautéed shrimp on vermicelli, with plum tomatoes and Parmesan / *small plate available*

RATTLESNAKE PASTA

Sautéed chicken and spicy Alfredo tossed with penne. Topped with Cheddar and slices of jalapeño. / *small plate available*

CHICKEN & BROCCOLI ALFREDO

Fettuccine with sautéed chicken, broccoli, Alfredo sauce & Parmesan / *small plate available*

DEEP DISH MACARONI AND 3-CHEESE

Penne with Cabot® Aged Cheddar, Parmesan & Romano. Sprinkled with buttery crumb topping and baked in a deep dish pan.



chicken

SERVING ALL-NATURAL CHICKEN

Go green! Order a House, Caesar or Field Greens Side Salad with any entrée and we'll take half off the price of the salad.

HERB-RUBBED BREAST OF CHICKEN

Chicken breast rubbed with rosemary, parsley, garlic, olive oil and spices. With two sides.

BAKED STUFFED

Chicken breast filled with feta, mozzarella, broccoli, spinach, tomatoes, garlic and basil. With two sides.

(this signature item takes a few extra minutes...but well worth the wait)

ROMANO CRUSTED CHICKEN PARMESAN

Chicken breasts coated with Romano, basil, panko bread crumbs and spices. Topped with melted mozzarella and all-natural marinara sauce over penne. Baked not fried.

CHICKEN THUMB® PLATTER

With fries and choice of either honey mustard or BBQ sauce

CHICKEN TIKKA MASALA

‘Masala’ is a mixture of spices found in classic Tandoori cooking. The flavor is similar to a tomato curry. Served with whole-grain brown rice with Ocean Spray® Sweetened Dried Cranberries, and roasted vegetables.

CHICKEN MILANESE

Chicken breasts breaded and baked. Topped with a salad of mixed greens, tomatoes, red onion, kalamata olives, Parmesan and balsamic vinaigrette.

AVAILABLE SIDES

french fries – red bliss mashed potatoes – skinless bake – farro salad
steamed broccoli – steamed or roasted seasonal vegetables – rice pilaf
whole-grain brown rice with Ocean Spray® Sweetened Dried Cranberries



steak

SERVED WITH TWO SIDES

WE FEATURE USDA CHOICE BEEF

Go green! Order a House, Caesar or Field Greens Side Salad with any entrée and we'll take half off the price of the salad.

Add a grilled shrimp skewer to any dish (additional charge).



TOP SIRLOIN STEAK*

An 8 oz. top sirloin

THE CHOP HOUSE CLASSIC™*

An 8 oz. top sirloin paired with either a House or Caesar side salad

GRILLED SHRIMP & SIRLOIN*

An 8 oz. top sirloin and five skewered shrimp basted in a basil and garlic marinade

BREWMASTER'S GRILL NY STRIP*

A 12 oz. NY Strip, served with tangy Uno's Wowza Sauce™ infused with Samuel Adams Boston Lager®

SIRLOIN STEAK TIPS*

Sautéed with sweet onions. With two sides.

how do you like your steak?

A great steak is only great when it's cooked the way you like.
Please cut into your steak to check the doneness.

RARE: cool, red center

MEDIUM RARE: warm, red center

MEDIUM: warm, pink center

MEDIUM WELL: hot, slightly pink center

WELL: hot, no pink in center

*Items marked with an asterisk may be cooked to order. Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



seafood

**SERVING LINE-CAUGHT ICELANDIC® HADDOCK
AND ALL-NATURAL SALMON FROM THE FAROE ISLANDS**

*Go green! Order a House, Caesar or Field Greens Side Salad
with any entrée and we'll take half off the price of the salad.*

Add a grilled shrimp skewer to any dish (additional charge).



BAKED HADDOCK

Baked with cracker crumbs. With two sides.

FISH 'N CHIPS

Battered haddock served with fries
and red pepper tartar sauce

LEMON BASIL SALMON

All-natural salmon grilled with garlic butter and lemon
basil seasoning. With two sides.

BLACKENED SALMON

With sautéed peppers, onions and plum tomatoes. With two sides.

SHRIMP, SALMON & HADDOCK COMBO

Lemon basil salmon, baked haddock and a skewer of grilled
marinated shrimp served with whole-grain brown rice
with Ocean Spray® Sweetened Dried Cranberries,
and steamed vegetables

AVAILABLE SIDES

french fries – red bliss mashed potatoes – skinless bake – farro salad
steamed broccoli – steamed or roasted seasonal vegetables – rice pilaf
whole-grain brown rice with Ocean Spray® Sweetened Dried Cranberries

**burger sliders
on potato rolls**



burger sliders

THE BEST IN THE INDUSTRY

Three, hand-formed, plump burgers* with our ultimate burger sauce and Yancey's™ spicy Buffalo Cheddar on potato rolls.

Served with fries and a pickle



sandwiches

SERVED WITH A PICKLE AND A SIDE

FIRECRACKER CHICKEN

All-natural grilled chicken, house-made guacamole, spicy dressing, Yancey's™ spicy Buffalo Cheddar, lettuce, tomato and red onion on an artisan stirato roll

ROASTED VEGETABLES & GOAT CHEESE WRAP

A whole wheat and flaxseed tortilla filled with roasted vegetables, caramelized onions, tomato, goat cheese, lettuce and balsamic vinaigrette

TURKEY, BACON & SWISS

All-natural turkey breast with honey mustard, lettuce, tomato and red onion on a three-seeded roll

GRILLED OR CRUNCHY CHICKEN WRAP

A whole wheat and flaxseed tortilla filled with cheese, lettuce, Ocean Spray® Sweetened Dried Cranberries & tarragon mayo

AVAILABLE SIDES

french fries – red bliss mashed potatoes – skinless bake – farro salad
steamed broccoli – steamed or roasted seasonal vegetables – rice pilaf
whole-grain brown rice with Ocean Spray® Sweetened Dried Cranberries



hand-made burgers

SERVED WITH A PICKLE AND A SIDE

Some burgers start out as hockey pucks: frozen circles of ground beef left to sizzle on a hot grill. But our burgers are fresh burgers made by hand, served on an artisan challah roll and finished with our ultimate burger sauce.

(BBQ Burger served with Wowza Sauce, Veggie Burger served with guacamole)

THE UNO BURGER*

With red onion, lettuce and tomato if you desire

BBQ BURGER WITH BACON & CHEDDAR*

With Uno's Wowza Sauce™ infused with Samuel Adams Boston Lager®

BRING HOME THE BACON BURGER*

With regular or Yancey's™ spicy Buffalo Cheddar topped with bacon

CABOT® AGED CHEDDAR & SAUTÉED MUSHROOM BURGER*

CHEDDAR BURGER*

With regular or Yancey's™ spicy Buffalo Cheddar

VEGGIE BURGER

Veggie burger made with mushrooms, chestnuts, carrots, rolled oats and cooked brown rice, topped with house-made guacamole, lettuce, tomato and red onion. Salsa on the side.

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chicken milanese

chopped salads

CHOPPED HONEY CITRUS CHICKEN

Mixed greens, carrots, cucumber, tortilla strips, honey lime dressing, grilled chicken, Asian sauce, snow peas, bell peppers and cilantro

CHOPPED POWER SALAD

Chicken breast, spinach, plum tomatoes, carrots, feta, red grapes, goji berries, Thompson raisins, soy nuts, almonds, pepitas & Ocean Spray® Sweetened Dried Cranberries.

With fat free vinaigrette.

CHOPPED HONEY CRISP CHICKEN

Sliced chicken tenders, mixed greens, vermicelli, bacon, bell peppers, tomatoes, Cheddar and honey mustard dressing

salads

CHICKEN CAESAR

A classic Chicken Caesar. Want anchovies? Just ask.

CLASSIC COBB

Mixed greens topped with Gorgonzola, chicken, diced avocado, tomatoes, egg, bacon and avocado ranch dressing

WARM WALNUT-CRUSTED GOAT CHEESE

Baked goat cheese atop field greens. With fresh seasonal berries and low fat blueberry pomegranate dressing.

CHICKEN MILANESE

Chicken breasts breaded and baked. Topped with a salad of mixed greens, tomatoes, red onion, kalamata olives, Parmesan and balsamic vinaigrette.

DRESSINGS

caesar – ranch – classic vinaigrette – fat free vinaigrette – honey mustard
bleu cheese – balsamic vinaigrette – low fat blueberry pomegranate vinaigrette
lemon, basil and olive oil vinaigrette



FRESH DOUGH

deep dish

We make our own pizza dough fresh every day, right here in the kitchen. Why don't we use frozen dough like other places do? Because we invented deep dish.

We make it the same way now as we did then. The freshest ingredients.

The same flaky crust. The same love and care.

individual / regular

NUMERO UNO® THE ONE. THE BEST.

A 'works' pizza with sausage, pepperoni, onions, peppers, mushrooms and our unique chunky tomato sauce. Topped with mozzarella and grated Romano.

PRIMA PEPPERONI

Our chunky tomato sauce, mozzarella and grated Romano with pepperoni

CHEF'S CHOICE

Create your own deep dish. Pick three fillers to add to our basic chunky tomato and mozzarella deep dish.

CHEESE & TOMATO

Chunky tomato sauce, mozzarella and grated Romano

FARMER'S MARKET PIE

A vegetarian version of the 'works', packed with caramelized onions, spinach, sun-dried and plum tomatoes, eggplant, pesto, feta, mozzarella and grated Romano

CHICAGO CLASSIC

Crumbled sausage, chunky tomato sauce, mozzarella and grated Romano

SPINOCCOLI®

Spinach, broccoli, chunky tomatoes, feta, Cheddar, mozzarella and grated Romano

DEEP DISH FILLERS

cheese – mushrooms – onions – pesto – kalamata olives – roasted red peppers
roasted vegetables – spinach – green peppers – broccoli – eggplant
pepperoni – sausage – chicken – hamburger – anchovies



roasted eggplant,
spinach & feta

thin crust pizza

choice of traditional or five-grain^{*} crust, both all natural

^{*}9 grams of fiber with whole wheat, toasted wheat germ,
oat bran, sesame seeds and ground flax seeds

BBQ CHICKEN

Sliced chicken breast, mozzarella, red onion and parsley
drizzled with citrus BBQ

PEPPERONI

Pepperoni, freshly-shredded mozzarella and our own all-natural tomato sauce

SUSAGE

Freshly-shredded mozzarella topped with sausage made from lean pork
and a special blend of spices

ROASTED EGGPLANT, SPINACH & FETA

With sun-dried & plum tomatoes, caramelized onions, mozzarella and pesto

CHEESE & TOMATO

Freshly-shredded mozzarella and our own all-natural tomato sauce

CHEF'S CHOICE

Pick three toppings to add to our own all-natural tomato sauce
and freshly-shredded mozzarella base

HARVEST VEGETABLE ON A FIVE-GRAIN CRUST

Our house-made salsa, cherry tomatoes roasted with garlic,
basil and olive oil, peppers, spinach, broccoli and caramelized
onions finished with Cheddar and mozzarella

FOUR CHEESE

Cheddar, feta, mozzarella and Romano with pesto, basil and plum tomatoes

MEDITERRANEAN

With spinach, plum tomatoes, kalamata olives, pesto, feta
and Parmesan. Topped with chopped basil.

THIN CRUST TOPPERS

cheese – mushrooms – onions – pesto – kalamata olives – roasted red peppers
roasted vegetables – spinach – green peppers – broccoli – eggplant
pepperoni – sausage – chicken – hamburger – anchovies



wild mushroom & cabot cheddar

artisan thin crust

OUR NEWEST CREATIONS FULL OF
INTENSE FLAVOR & UNIQUE INGREDIENTS

WILD MUSHROOM & CABOT® CHEDDAR

Shiitake, portobello, & white mushrooms with Cabot® Aged Cheddar cheese, garlic, Parmesan & shredded mozzarella

FIG, GOAT CHEESE & BROCCOLI

Dried figs, fresh broccoli, pesto, roasted tomatoes, Parmesan cheese, goat cheese and balsamic glaze

SHRIMP, SPINACH & GOAT CHEESE

Shrimp, fresh spinach, goat cheese, roasted cherry tomatoes and Alfredo sauce

gluten-free thin crust

PEPPERONI

Pepperoni, freshly-shredded mozzarella, Romano and our own all-natural tomato sauce

CHEESE & TOMATO

Freshly-shredded mozzarella, Romano and our own all-natural tomato sauce

VEGGIE

Mushrooms, onions, peppers, freshly-shredded mozzarella, Romano and our own all-natural tomato sauce

FOR MORE GLUTEN-FREE ITEMS,
PLEASE ASK FOR OUR GLUTEN-FREE MENU



dessert

BREAD PUDDING WITH A SALTY CARAMEL SAUCE

A simple but delicious baked dessert served warm with vanilla ice cream and topped with a memorable salty and sweet caramel sauce

BANANAS FOSTER

Four scoops of vanilla ice cream covered with a sauce of banana, rum and brown sugar

UNO DEEP DISH SUNDAE®

Vanilla ice cream, chocolate sauce and whipped cream atop a giant chocolate chip cookie freshly baked in a deep dish pan. Also available in “mega-sized”.

OREO® BROWNIE BOWL

A warm Oreo® brownie and vanilla ice cream topped with a rich fudge sauce and finished with whipped cream

THE GRANNY SMITH ALL AMERICAN

Granny Smith apples tossed with sugar and cinnamon, baked with a brown sugar and rolled oat crust. Served warm with vanilla ice cream and whipped cream.

CHOCOLATE PEANUT BUTTER CUP

Rich warm chocolate and peanut butter topped with vanilla ice cream and chocolate sauce

mini sweets

Mini Hot Chocolate Brownie Sundae

Mini Granny Smith All American

Mini Chocolate Peanut Butter Cup

Mini Macadamia Nut White Chocolate
Chunk Deep Dish Cookie Sundae

Mini Bananas Foster