

o.h. CRAB BOIL

O.H. Signature Crab Boil: \$26.99*

In the bag: corn, potato, Italian sausage, Canadian snow crab in our boil broth with your choice of one additional meat:

Select Your Shellfish:

- 1/2 Lb Head-On Crawfish
- 1/2 Lb Peel and Eat Shrimp
- 1/2 Lb Black Mussels
- 1/2 Lb Baby Clams

Add To The Bag

1/2 LB Addition items:

Warm Water Lobster Tail (7 oz)	Market Price
Whole Lobster	Market Price
Canadian Snow Crab.....	\$12.99
Crawfish	\$8.99
Shrimp	\$8.99
Mussels	\$8.99
Baby Clams	\$8.99
Italian Sausage	\$6.99
Corn.....	\$1.25 (1 each)
Potatoes	\$1.25
Hard Boiled Egg	\$1.00 (1 each)

*Prices reflect mychoice® member discount. Must be 21. Gambling problem? Call 1-800-589-9966.

oh.

SPORTS

FOOD

MUSIC

EAT

STARTERS

O.H NACHOS.....\$10.99
tortilla chips, seasoned ground beef, pico, avocado, onion relish, queso

ONION RINGS TOWER.....\$9.99
tower of beer battered onion rings served with OH sauce

GIANT PRETZEL.....\$11.99
served with queso, and honey mustard

QUESADILLA.....\$11.99
monterey jack, spinach, pico and choice of steak or chicken add shrimp \$3.00

BUFFALO CHICKEN PHILLY ROLLS.....\$9.99
buffalo chicken, onions, peppers, provolone cheese, American cheese, served with ranch or blue cheese dressing

CHEESE CURDS.....\$9.99
breaded white cheddar curds, served with ranch, and marinara sauce

SALADS

CAESAR.....\$12.99
chopped romaine, tossed in caesar dressing, with your choice of blackened salmon, shrimp or chicken

O.H CHOP.....\$13.99
mixed greens, chickpeas, diced egg, onions, bacon, tomatoes, parmesan, tossed in house Italian with your choice of blackened salmon, shrimp or chicken

TACO.....\$12.99
tortilla shell, seasoned ground beef, lettuce, pico, black beans, sweet corn, sour cream, cheddar cheese, guacamole

GREEK SALAD.....\$12.99
lettuce, tomato, cucumber, kalamata olives, feta, pepperoncini, tossed in greek dressing.

WEDGE SALAD.....\$9.99
iceberg wedge, blue cheese crumbles, bacon, diced tomato, red onions, with blue cheese dressing

SOUPS

SOUP DU JOUR.....\$4.99
chef's daily creation

DESSERTS \$6.99

NY CHEESECAKE

CARROT CAKE

DOUBLE CHOCOLATE CAKE

WARM CHOCOLATE BROWNIE A LA MODE

SIDES \$2.99

FRENCH FRIES

KETTLE POTATO CHIPS

GREEN BEANS

SIDE SALAD

BUILD YOUR OWN

WINGS

CHOOSE YOUR PORTION

8 WINGS: \$10.99
12 WINGS: \$14.99
16 WINGS: \$19.99

SERVED FRIED
CRISPY & YUMMY

SELECT A RUB OR SAUCE

SAUCES

BUFFALO
(MILD, MEDIUM, HOT)
TERIYAKI
SPICY BBQ
GARLIC PARMESAN
THAI CHILI

RUBS

BUFFALO
BBQ
CAJUN
RANCH

BURGERS \$11.99

All burgers come with lettuce, tomato, onion and pickle with a choice of a side.

PATTY*

BLACK ANGUS BEEF
PORTOBELLO

PICK YOUR CHEESE

CHEDDAR
CRUMBLE BLUE
SWISS
SMOKED GOUDA
PROVOLONE
AMERICAN

PICK YOUR TOPPING (75¢ EA)

MUSHROOMS
SAUTEED ONIONS
ONION STRAWS
BACON.....\$1.50
GUACAMOLE...\$1.50
FRIED EGG...\$1.50

12" PIZZA \$11.99

SAUCES

HOUSE RED MARINARA
WHITE GARLIC PARMESAN

CHEESES

MOZZARELLA
MONTEREY JACK
FETA

ADD CHEESE
\$3.00

PROTEINS (\$1.00)

SAUSAGE
CHICKEN
BACON
PEPPERONI
HAM

TOPPINGS (\$0.50)

TOMATOES
SAUTEED ONIONS
GREEN PEPPERS
BANANA PEPPERS

JALAPENOS
BLACK OLIVES
MUSHROOMS
PINEAPPLE

SANDWICHES

all sandwiches come with a
pickle and a choice of side

O.H REUBEN.....\$10.99
corned beef, swiss cheese, coleslaw, thousand
Island dressing, marble rye

CASINO CLUB.....\$12.99
smoked turkey, ham, bacon, cheddar, provolone,
lettuce, tomatoes, onions, chipotle aioli, sour
dough

**PORTOBELLO GRILLED
CHEESE SANDWICH.....\$9.99**
triple decker layered with portobello
mushrooms, smoked gouda, cheddar, provolone,
pesto aioli, sourdough

FRENCH DIP.....\$10.99
shaved prime rib, swiss, provolone, roasted garlic
aioli, toasted hoagie, served with au jus

ENTRÉES

SALMON DINNER.....\$16.99
10oz grilled salmon with chive herb butter, roasted
fingerling potatoes and green beans

FISH & CHIPS.....\$13.99
hand battered filet of fish, fries, coleslaw, tarter
sauce

**BUFFALO CHICKEN
MAC & CHEESE.....\$11.99**
spicy cheese sauce with chopped buffalo bites,
green onions, and ranch dressing

FISH TACOS.....\$14.99
blackened mahi mahi, coleslaw, fresh avocado,
served on flour tortillas finished with a chili lime
aioli, pineapple salsa, and fresh cilantro

CHEF'S SPECIAL.....\$27.99
be sure to ask your server for details!

HOURS OF OPERATION

Ask your server about
our monthly specials!



VEGETARIAN



CHEF FAVORITE



GLUTEN-FREE



SPICY

*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.

SPECIALTY COCKTAILS

- Moscow Mule**\$7
Absolut, ginger beer, fresh squeezed lime juice. Mix it up with Absolut Citron or Absolut Mandarin
- Lemon Drop Martini**\$7
Absolut Citron, sour mix, fresh squeezed lemon juice
- Bloody Mary**\$7
Absolut Peppar, Bloody Mary mix, spicy or mild
- Grey Goose Cosmo**\$10
Grey Goose, Cointreau, splash of cranberry
- Lynchburg Lemonade**\$6
Jack Daniels, lemonade, Cointreau

- Jameson Whiskey Sour**\$6
Jameson and sour mix, garnished with a lime
- Malibu Twisted Pink**\$5
Malibu, lemonade, pink grapefruit juice
- Bacardi Mango Spritzer**\$6
Bacardi Mango fusion, club soda, pineapple, orange juice
- Long Island Iced Tea**\$10
Tanqueray, Stoli, Bacardi, Cuervo, Cointreau
- Patron Margarita**\$8.50

WINE

BY THE GLASS

- HOUSE CHARDONNAY\$5
- HOUSE PINOT GRIGIO\$5
- HOUSE CABERNET\$5
- HOUSE MERLOT\$5

SPARKLING

- MUMM NAPA
BRUT PRESTIGE\$10

WHITES

- LUCCIO
MOSCATO.....\$6.50/\$26
- ROBERT MONDAVI CHARDONNAY
PRIVATE SELECTION
.....\$7/\$28
- TOM GORE
CHARDONNAY\$8.50/\$34
- PACIFIC RIM RIESLING..\$7/\$28
- 13 CELSIUS
SAUVIGNON BLANC\$7/\$28
- CHLOE PINOT GRIGIO ...\$7/\$28
- WOODBIDGE WHITE
ZINFANDEL\$5/\$20

REDS

- ROBERT MONDAVI CABERNET
PRIVATE SELECTION\$8/\$32
- INSURRECTION
SHIRAZ BLEND\$7.50/\$30
- MARK WEST
PINOT NOIR\$7/\$28
- ESTANCIA MERLOT\$7/\$28

BEER

BOTTLED

- BUD LIGHT\$4.25
- BUDWEISER.....\$4.25
- YUENGLING.....\$4.25
- MILLER LIGHT\$4.25
- COORS LIGHT\$4.25
- MICHELOB ULTRA\$4.25
- AMSTEL LIGHT\$5
- HEINEKEN\$5
- LABATT BLUE\$5
- CORONA\$5
- CORONA LIGHT\$5
- COLUMBUS IPA (CBC)\$5
- GUINNESS (CAN)\$7
- O'DOULS (NON-ALCOHOLIC).....\$4.25

DRAUGHT

- YUENGLING\$5
- COORS LIGHT\$5
- BUD LIGHT\$5
- LABATT BLUE\$5
- LIQUID LUCK\$5.50
- CORONA PREMIER\$6
- BLUE MOON\$6
- ANGRY ORCHARD\$6
- COLUMBUS IPA (CBC)\$6
- GREAT LAKES SEASONAL & IPA..\$6
- STELLA ARTOIS\$6
- BELL'S TWO HEARTED ALE\$6
- LAND-GRANT\$6
- MODELO\$6
- MT. CARMEL
NUT BROWN ALE\$7
- RHINEGEIST TRUTH\$7
- FAT TIRE\$7
- BREW DOG\$7

200Z. DRAUGHT AVAILABLE
ADDITIONAL \$2



FALL COCKTAILS

E&J APPLE HOT TODDY \$9

E&J Apple Brandy, Root 23 Vanilla/Ginger Syrup,
Hot Green Tea

COFFEE & DOUGHNUTS MARTINI \$13

Pabst Hard Coffee, Vanilla Vodka, Chocolate drizzle,
topped with whipped cream and two miniature donuts

NOT SO BASIC PUMPKIN SPICE \$10

Rum Chata, Pumpkin Spice Syrup, Half and Half,
on the rocks with Chocolate drizzle

CRANBERRY MARGARITA \$13

Tequila, Cointreau, Cherry Almond Syrup, filled with
Cranberry juice and a touch of Sweet and Sour,
rimmed with Sugar