

Players **FOOD MENU**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

BREAKFAST

Pancakes & Eggs* • 10.95
2 Pancakes Served with 2 Eggs Any Style

2 Egg Omelete* • 16.99
Includes O'Brien Potatoes or Hashbrowns. Side of Toast. Choice of 3 of the following: Bacon, Ham, Mushrooms, Onions, Spinach, Broccoli, Bell Pepper, Avocado, Tomato. Choice of: Cheddar, Swiss, American or Monterrey Jack Cheese.

Breakfast Burrito* • 14.95
Eggs, O'Brien Potatoes or Hashbrowns, Choice of 1: Sausage, Bacon, or Ham. Choice of: Cheddar, Swiss, American or Monterrey Jack Cheese.

STARTERS

Chicken Strips • 14.25
3 Fresh, Tender Chicken Served with French Fries & Ranch or BBQ Sauce.

Quesadilla • 16.95
A Flour Tortilla Filled with Cheddar & Mozzarella. Your Choice of Grilled Chicken or Carne Asada.

Basket of Fries • 6.95
Add Chicken \$4 • Carne Asada \$5 • Nacho Cheese \$5

Seared Ahi Plate* • 14.95
Sesame Crusted Ahi Served with Creamy Cusabi, Soy Glaze & Pickled Ginger

ASK ABOUT OUR PLANT BASED OPTIONS!

SANDWICHES & SOUPS

All sandwiches served with a side of fries.
Sub Sweet Potato Fries \$2.50 • Sub Salad \$4.50 • Sub Fruit \$3.25

BLTA • 16.95
Smoked Bacon, Crisp Lettuce, Fresh Tomato, Ripe Avocado & Mayo on Toasted Sourdough

Tuna Sandwich • 16.95
Tuna Salad with Mayo, Lettuce, Tomato & Onion on Your Choice of White, Wheat or Sourdough Bread

Grilled Cheese • 9.95
Melted Cheddar Cheese on Buttered, Grilled Sourdough Bread
Add Bacon \$1 • Tomato \$1 • Avocado \$1.50 • Ham \$3 • Tuna \$3

Deli Sandwich • 14.95
Choice of White, Wheat or Sourdough Bread, Choice of Ham, Turkey, or Tuna, with Mayo, Lettuce, Tomato, & Red Onion
Add Cheese \$1.75 • Extra meat \$3

Club Sandwich • 17.95
Turkey, Crisp Bacon, Lettuce, Tomato, & Mayo served on Toasted White, Wheat or Sourdough Bread.
Add Bacon \$1.75 • Avocado \$2.50 • Cheese \$1.75 • Ham \$3 • Turkey \$3

Pozole (Saturday & Sunday Only)
Cup 8.25 | Bowl 14.95

VIETNAMESE MENU

No MSG * Served until 7:00pm, Tuesday - Saturday Only

Build Your Own Pho* • 14.95
Rice Noodles with Your Choice of One the Following Items:
Sliced Rare Beef or Beef Roast or Beef Rib or Beef Balls or Chicken, or Shrimp, or Vietnamese Fish Balls
Sub Egg Noodles \$2 • Additional cost for extra items. Sliced Rare Beef \$2.50
• Beef Roast \$2.50 • Beef Rib \$2.50 • Beef Balls \$2.50 • Chicken \$2
• Shrimp (3) \$3 • Fish Balls \$2 • Wontons \$3 • Vegetables \$2

Bun Tom Thit Nuong (The "Number 10") • 15.95
Rice Noodles or White Rice, Charbroiled Shrimp, Bacon, and Pan Seared Pork. Additional cost for extra items.
Charbroiled Shrimp \$3 • Bacon \$2 • Pan Seared Pork \$3

FROM THE GRILL

Served with salad, seasonal vegetables & garlic mashed potatoes or steamed rice

Rib-Eye* • 32.95
The Steak-lover's Steak! Well-marbled, Juicy & Savory

Tri Tip* • 21.95
8 Ounces of Tender Slices of Tri Tip Cooked to Perfection

FROM THE SEA

Salmon* • 22.95
Pan Grilled to Perfection, Topped w/ Lemon Pepper Herb & Butter. Served with Soup or Salad, Seasonal Vegetable & Garlic Mashed Potatoes or Rice

Fish-N-Chips • 14.95
Lightly Battered Cod served w/ Tartar Sauce & side of French Fries

ITALIAN SPECIALTIES

Personal Pizza • 12.95
A 10" Pizza served with Mozzarella Cheese & includes 2 toppings:

- Pepperoni
- Sausage
- Chicken
- Ham
- Bacon
- Red Onion
- Tomato
- Bell Pepper
- Jalapeño
- Mushroom
- Basil
- Garlic
- Pineapple

Additional Toppings \$1 each • Gluten Free Dough Option \$4

MEXICAN SPECIALTIES

House Tacos • 2.75 each onions, cilantro, cheese & salsa included
Choice of: Carne Asada, Grilled Chicken, Barbacoa Chicken or Tri Tip | Add Guacamole \$1.50

2 Fish Tacos • 14.95
Breaded Cod Topped with Cabbage, Carrots, Cilantro and Pickled Red Onions Topped with Soy Glaze and Cusabi Sauce

3 Ahi Tacos* • 16.95
Seared Ahi Tuna, Cabbage, Carrots, Cilantro, Pickled Red Onions, Soy Glaze & Cusabi Sauce

Burrito • 14.95
Choice of Carne Asada or Grilled Chicken, Served in a Large Flour Tortilla Stuffed with Beans, & Rice | Add Guacamole \$2.50

Chips & Guacamole • 8.95
Chips Served with a Side of our House-made Guacamole

BURGERS

Classic Cheeseburger* • 16.95
Beef Patty Served with French Fries & Choice of Mayo, Lettuce, Tomato, Onion & Choice of Cheddar, Swiss, American or Monterrey Jack Cheese.
Add-ons \$1.75 • Bacon • Mushrooms • Jalapeño • Extra Cheese
Avocado \$2.50 • Extra Beef Patty \$3.95

SALADS

Dressings: Ranch, Italian, 1000 Island, Caesar, Balsamic Vinaigrette

House Salad • 9.95
Chopped Romaine, Mixed Greens, Roma Tomatoes & Cucumbers, topped with Croutons & Cheese | Add Chicken \$4

Caesar Salad • 9.95
Romaine, Shaved Parmesan & House Croutons, Tossed in a Classic Caesar Dressing
Add Chicken \$4

Ahi Salad* • 17.95
Sesame Crusted Ahi over Romaine, Shaved Carrots, Mixed Greens, Pickled Ginger Topped with a Soy Glaze & a Creamy Cusabi Dressing

Mandarin Chicken Salad • 16.95
Grilled Chicken, Lettuce, Spring Mix, Cashews, Crispy Wontons, Green Onions, Mandarin Oranges, and Sweet Sesame Dressing

Players CASINO

DRINK MENU

Available starting at 12:00pm

BOTTLES

Bud Light	5.75
Budweiser	6.25
Coors Light	5.75
Michelob Ultra	5.75
Corona	6.75
Pacifico	6.75
Negra Modelo	6.75
Heineken	6.75
Blue Moon	6.75
Stella Artois Cidre	6.25
O'Douls	6.25

BEER ON DRAFT (16 OZ.)

	Draft
Bud Light	7.25
Modelo	8.75
Firestone 805	8.25
Stella Artois	8.75
Shock Top	8.75

* Ask About our Featured Draft

WINE LIST

White Wines

	glass	bottle
<i>Champagne Mini</i>		9
<i>CK Mondavi, Chardonnay</i>	6.5	
<i>Chateua Ste. Michelle, Chardonnay</i>	8.5	26

Red Wines

	glass	bottle
<i>CK Mondavi, Cabernet</i>	6.5	
<i>Kenwood, Pinot Noir</i>	8.5	26
<i>Unshackled, Red Blend</i>	10.5	32

DRINKS

Fountain Drinks

Coke, Diet Coke, Sprite, Dr. Pepper, Iced Tea, Lemonade • 3.50

Juices

Fresh Orange Juice
Large 5.25 • Small 3.25

Patio Juice

Cranberry, Pineapple, Grapefruit • 3.95

Specialty Drinks

Red Bull, Red Bull Sugar Free • 4
Monster, Monster Sugar Free • 5

Bottled Water

Still Water • 2.00

ALCOHOL LIST

Vodka

Tito's
Grey Goose
Absolut
Belvedere
Kettle One

Whiskey/Bourbon

Dewars
Jack Daniels
Jameson
Markers Mark
Seagrams 7
Fireball
Crown Royal
Jim Beam
Bulleit Rye

Scotch

Glenmorangie
Chivas 12yr
Dewars
McClellands

Brandy

Hennessy
Courvoisier
Remy

Rum

Bacardi
Malibu
Captain Morgan

Tequila

Patron Silver
Jose Cuervo
Don Julio Reposado
Hornitos

Gin

Tangeray
Beafeater
Bombay

Farmers Market Skillet Scramble • 15.95

Served with breakfast potatoes and side of toast.

Lucky Buddha Bowl • 16.95

Stay light and focused with this fresh zucchini noodle bowl topped with roasted kabocha, edamame, avocado, broccoli and pickled ginger, Served with our house made sesame miso sauce, the other players might ask to rub your belly for good luck.

Mediterranean Mezze Plate • 14.95

3 dip trio of Fire roasted eggplant Bab ghanouj, blistered red bell pepper hummus and house made tahini served with fresh veggie Crudites, saint Olivos olives and warm pita (gf option of flax crackers)

Jackfruit Pozole Verde • 13.95

Our clean take on a Guerrero classic. Pulled jackfruit and stewed hominy dance in our mouth-watering broth. Served with shredded cabbage, fresh cilantro and lime.

Bolonia Heirloom Tomato Gazpacho • 13.95

Served with house pan con tomato and local olives.

Tropical Mango Ceviche Terrine • 14.95

Served with fresh cilantro, lime and grain free tortilla chips.

Crab Cakes • 14.95

Vegan, dairy free, gluten free, keto. A real crowd pleaser.

Oyster Bacon BLT • 15.95

With Almond Ricotta and Home Made Stone Fruit Jam and our choice of side salad or veggie chips.

Milos Stuffed Bell Pepper • 17.95

Roasted bell pepper stuffed with our lemon herb orzo, wilted spinach and blistered tomatoes. Topped with plant based feta, fresh basil and house toasted pine nuts.

Shiitake Bacon Linguine Carbonara • 18.95

With spring peas and fresh cracked pepper.

Created by chef Nicole Derseweh, a best-selling cookbook author, a world-class vegan chef with culinary training at Le Cordon Bleu, and a private chef to Hollywood's most famous health conscious stars. She recently shot a TV cooking show pilot recreating incredible all vegan versions of iconic dishes from world famous celebrity chefs including Wolfgang Puck's famous smoked salmon and caviar pizza.

(3-10-23)