

Champ's Restaurant & Sports Bar

(As of May 1, 2009)

Menu items and pricing are subject to change.

APPETIZERS

Chicken al Pastor Quesadilla

Blue Corn and Flour Tortillas filled with Pulled Chicken, Oaxaca Cheese and Roasted Tomato Salsa. Served with Sour Cream 11.50

Mussels

Green Lip Mussels on the Half Shell in a Saffron Broth with Chorizo, Leeks and Grilled Crusty Bread 10.00

Potato Skins

Carribbean Jerk Chicken stuffed with Pico de Gallo, Queso Fresco and Jerk Lime Sour Cream 8.00

Chicken Wings

Golden Fried with Hot Sauce Gelee and Bleu Cheese Mousse 9.00

Calamari

Tossed in Smoked Paprika Flour, served with Creamy Garlic and Marinara Sauces 7.50

Smoked Mozzarella Cheese Sticks

Hand Rolled and Served with Creamy Garlic Sauce 9.00

SOUPS & SALADS

Mediterranean

Baby Cucumbers, Sweet Peppers, Vine Tomatoes, Sweet Onion, Kalamatta Olives with Feta and Basil Vinaigrette 7.50

Tomato and Avocado

Red Onion, Bell Peppers and Cumin Dressing 7.50

Caesar

Chopped Romaine Lettuce, Traditional Dressing, Fresh Parmesan, White Anchovy and a Warm Garlic Crouton 13.75

Traditional Cobb

Grilled Chicken, Smoked Bacon, Egg, Avocado, Blue Cheese and Tomatoes, Tossed with Lemon-Dijon Dressing 13.75

Grilled Ahi Tuna & Marinated Vegetable

Grilled Tuna served Chilled and Sliced over a Bed of Baby French Beans, Red Potatoes, Roasted Red Peppers, Kalamata Olives, Mixed Greens and Capers tossed in an Apple Cider Vinaigrette 17.00

Roasted Chicken Tortilla Soup

Avocado and Pico de Gallo 6.50

French Onion Soup

Provolone and Swiss Emmenthaler 6.50

SANDWICHES**Angus Burger**

8 oz. Grilled Burger, Crisp Lettuce, Sliced Tomato and Red Onion Garnishes served with French Fries and Mustard Dip 13.50

Chicken Sandwich

Grilled Chicken on Ciabiatta, Sliced Tomato, Crisp Lettuce and Herb Spread. Served with a Fresh Cucumber Salad 12.75

English Style Club Sandwich

Shaved Turkey, Smoked Bacon, Fried Egg and Dijon Spread 12.50

Turkey Burger

Two Stacked Turkey Patties Grilled with Pepper Jack Cheese, Lettuce, Tomato, Onions and a Sweet Tangy Honey Barbeque Sauce 11.00

Italian Panini

Capicola, Salami and Mortadella with Smoked Mozzarella, Banana Peppers, Red Onions and Tomatoes on Ciabatta Bread with Creamy Garlic Sauce 12.50

Bosc Pear and Brie Sandwich

With Watercress, Balsamic Dressing and Caramelized Onions on Multi-Grain Bread with Tabbouleh Salad 9.50

ENTRÉES**Penne Pasta Pomodoro**

Grilled Chicken and Italian Sausage in a Tomato-Basil Cream Sauce 17.00

Whole Wheat Linguini Pasta

Your choice of: Alfredo, Marinara Sauce, White Wine Broth, Mushrooms, Asparagus, Spinach, Peppers, Onions, Broccoli, Chicken, Shrimp 12.00

Blackened Shrimp Pasta

Large Grilled Shrimp tossed in a Chipotle Cream Sauce with Corn, Tomatoes, Peppers and Onions over Angel Hair Pasta 18.00

Seared and Glazed Salmon

6 oz. Filet over Saffron Rice Pilaf, Stir-Fried Sugar Snap Peas and a Ginger-Soy Glaze 18.00

Grilled Chimichuri Marinated Flank Steak

Marinated Flank Steak over Dark Rum Sweet Potatoes, Caramelized Cipolini Onions and Baby Green Beans 19.50