

# SPECIALTIES



**NASHVILLE WINGS** **\$16.99 12 PCS / \$11.99 6 PCS**  
**(NAKED, HOT, MILD, SPICY GARLIC, BBQ, OR POLYNESIAN)**  
 Large chicken wings fried, tossed in your choice of sauce. Served with celery, carrot sticks, and your choice of dressing.

**NASHVILLE NUGZ** **\$16.99 12 PCS / \$9.99 6 PCS**  
**(NAKED, HOT, MILD, SPICY GARLIC, BBQ OR POLYNESIAN)**  
 Cayenne and pepper brined boneless chicken nugz, served deep fried or grilled, tossed in your choice of sauce. Served with pickles and your choice of ranch or bleu cheese.

**SPICY GARLIC CAULIFLOWER** **\$12.99**  
 Cauliflower is beer battered, fried, and tossed in spicy garlic with your choice of ranch or bleu cheese.

**CHEESE CURDS** **\$11.99**  
 Wisconsin white cheddar cheese curds fried in Big Lug beer batter and served with coconut green goddess (vegan) and chipotle aioli sauces.

**HOSS DIP GF** **\$11.99**  
 Big Lug's riff on 7 layer dip. Refried black beans and mozzarella cheese broiled and topped with guacamole, black bean corn salsa, and fresh cilantro. Served with frito scoops or tortilla chips.

**CLASSIC POUTINE** **\$10.99**  
 French fries, poutine gravy, cheese curds, scallions.

**STEAK POUTINE\*** **\$13.99**  
 French fries, chopped sirloin steak, poutine gravy, cheese curds, scallions.

**BREADSTICKS (5) GF** **\$7.99**  
**(MARINARA, NACHO CHEESE, RANCH)**  
 Homemade breadsticks brushed with roasted garlic butter and served with your choice of any two sauces.

**LOADED CURLY FRIES** **\$14.99**  
 Curly fries, queso, homemade chorizo, pico de gallo, crema, guacamole.

**CHIPS & DIPS GF** **\$11.99**  
 Tortilla chips with guacamole, queso, salsa.

**SOUTHWEST EGG ROLLS** **\$12.99**  
 Crispy egg rolls stuffed with seasoned chicken, cheddar jack, and black bean corn salsa. Served with a side of ranch.

**QUESO FUNDIDO GF** **\$11.99**  
 House blend chorizo sausage layered with cheeses and broiled. Served with tortilla chips.  
**Add Mexican Street Corn +\$2.00**

**FISH & CHIPS** **\$18.99**  
 Big Lug beer battered Atlantic cod filets fried and served with tartar sauce, hand-cut fries, and your choice of one side.

# SALADS / WRAPS



RANCH, CAESAR, HONEY MUSTARD, BLEU CHEESE, PARMESAN VINAIGRETTE, BALSAMIC VINAIGRETTE, COCONUT GREEN GODDESS (VEGAN), CRANBERRY POPPYSEED

EXTRA DRESSING +\$.99, BACON +\$1.50, CHICKEN +\$4.00, SHRIMP +\$6.00, STEAK\* +\$6.00

**MAKE IT A WRAP** PRICE OF A FULL SALAD WITH YOUR CHOICE OF SIDE.

**SOUP & SALAD** PRICE OF HALF SALAD +\$2.00 WITH YOUR CHOICE OF CUP OF SOUP.

**WILLIE'S SPECIAL** **\$14.99/\$11.99 HALF**  
 Mixed greens tossed in our ranch dressing, topped with fried chicken tossed in your choice of Buffalo (mild) or Nashville (hot) sauce, black bean corn salsa, mozzarella, avocado and Frito salt.

**SHRIMP GODDESS GF** **\$17.49/\$14.49 HALF**  
 Mixed greens tossed in our coconut green goddess (vegan) dressing and topped with blackened or fried shrimp, green olives, red onion, cucumbers, mozzarella and pistachios.

**GRILLED CHICKEN GF** **\$14.99/\$11.99 HALF**  
 Mixed greens topped with grilled chicken breast, cherry tomato, hard-boiled egg, cucumber, red onion, and diced mozzarella. Served with your choice of dressing.

**CHICKEN CRANBERRY GF** **\$14.99/\$11.99 HALF**  
 Mixed greens tossed in our cranberry poppyseed dressing and topped with grilled chicken breast, dried cranberries, cucumbers, roasted walnuts, and feta.

**VEGAN MANGO TANGO GF** **\$12.99/\$9.99 HALF**  
 Mixed greens tossed in coconut green goddess (vegan) with mango pico de gallo, avocado, pistachios, crispy chickpeas, and black sesame seeds.

**CAESAR GF** **\$9.99/\$6.99 HALF**  
 Romaine lettuce tossed in our Caesar dressing and topped with asiago, parmesan and homemade croutons.

**BLACK & BLEU\* GF** **\$17.99/\$14.99 HALF**  
 Mesquite grilled steak, bleu cheese crumbles, diced avocado, Roma tomatoes, cucumbers, scallions, black bean avocado salsa served over mixed greens tossed in ranch.

**GF GLUTEN-FREE** **VEGETARIAN**



(\* We cook burgers, steaks, and eggs to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please note dishes may contain allergens not listed on menu. Please inform of allergies before ordering.

# HANDHELDS



CHOICE OF 1 SIDE.  
 - Gluten-Free bun +\$1.50

**TACOS** (Corn or Flour Tortillas)

**BAJA TACOS (3)** **\$15.99**  
 Choice of shrimp or cod, blackened, breaded, or grilled with queso fresco, avocado, cilantro chipotle slaw, and your choice of salsa roja or verde.

**NASHVILLE CHICKEN TACOS (3)** **\$14.99**  
 Nashville chicken, shredded lettuce, mozzarella, ranch, guacamole, Frito salt.

**CHORIZO TACOS (3)** **\$13.99**  
 Chorizo, diced white onion, cilantro lime, salsa verde.

**SPINACH MELT** **\$14.99/\$10.99 HALF**  
 Homemade spinach mix grilled on our wheat bread with cheddar jack, smoked Indiana bacon, tomatoes, and alfalfa sprouts.  
**Add Turkey +\$1.00**

**CUBAN** **\$14.99/\$10.99 HALF**  
 Braised pork belly, ham, dijon, mayo, Swiss, dill pickles, pressed hoagie bun.

**BREADED PORK TENDERLOIN** **\$14.99/\$10.99 HALF**  
 Hand-cut Indiana pork tenderloin with lettuce, tomato and mayo on a toasted knot bun.  
**Grilled tenderloin available on request. \$10.00 Every Monday!**

**NASHVILLE CHICKEN** **\$14.99/\$10.99 HALF**  
 Choose naked, mild or Nashville hot fried chicken, dill pickles, chopped romaine, green goddess dressing, served on a toasted knot bun.

**CHICKEN L.G.B.T.Q.** **\$14.99/\$10.99 HALF**  
 Grilled or fried chicken, smoked Indiana bacon, Swiss, mayo, guacamole, iceberg lettuce, tomato, served on a toasted knot bun.

**PHILLY CHEESESTEAK\*** **\$15.99/\$11.99 HALF**  
 Chopped sirloin steak, mozzarella and American cheese, caramelized onions, served on a toasted hoagie bun with a side au jus.

**SHRIMP PO BOY** **\$16.99/\$12.99 HALF**  
 Grilled or fried shrimp, chipotle aioli, chopped romaine, tomato, American cheese, served on a toasted hoagie bun.

**PEOPLE'S CHAMP** **\$14.99/\$10.99 HALF**  
 Big Lug beer battered chicken, honey mustard, quick pickle, served on a knot bun.

**HIMMY JOHNS** **\$14.99/\$10.99 HALF**  
 Chopped ham, salami, pepperoni, and provolone, tomato, red onion, pepperoncini peppers, mayo, parmesan vinaigrette, shredded lettuce, served on a toasted hoagie bun.

# BURGERS



CHOICE OF 1 SIDE.  
 - Gluten-Free bun +\$1.50  
 - Double Patty +\$3.00, Double Slider +\$1.50

**SUBSTITUTE A VEGETARIAN OR TURKEY PATTY FOR NO EXTRA CHARGE!**

**BURGERMEISTER\*** **\$15.99/\$11.99 SLIDER**  
 Indiana angus beef, bacon onion jam, bleu cheese crumbles, mushroom truffle aioli, toasted knot bun.

**SMASH BURGER\*** **\$14.99/\$10.99 SLIDER**  
 Indiana angus beef, American cheese, lettuce, onion, mayo, pickles, toasted knot bun.

**PHRISCO MELT\*** **\$14.99/\$10.99 SLIDER**  
 Angus beef burger is grilled and served on toasted white bread with our phrisco melt sauce, mozzarella, and Swiss.

**GUNSLINGER\*** **\$15.99/\$11.99 SLIDER**  
 50-50 bacon and beef burger, smoked Indiana bacon, cheddar, cola bbq, onion rings, toasted knot bun.

**BIG HERO** **\$14.99/\$10.99 SLIDER**  
 Turkey burger, mango pico de gallo, mozzarella, dijon, mayo, shredded lettuce, quick pickle, black sesame seeds, toasted knot bun.

**PIZZA 10"**  
**HOUSEMADE PIZZA DOUGH COOKED TO ORDER AND BAKED TO PERFECTION.**  
 - GLUTEN-FREE DOUGH +\$2.00



**JURASSIC PIE** **\$14.99**  
 Italian sausage, green bell pepper, mushroom, mozzarella, marinara

**FOUR CHEESE GF** **\$13.99**  
 Asiago, mozzarella, parmesan, ricotta, marinara.

**MARGHERITA GF** **\$13.99**  
 Fresh mozzarella, marinara, roasted tomato, olive oil, basil, salt and pepper.

**NASHVILLE CHICKEN** **\$14.99**  
 Nashville fried chicken, marinara, mozzarella, green goddess, arugula, olive oil.

**POTATO BACON PIE** **\$14.49**  
 Roasted potatoes, olive oil, bacon, ranch, mozzarella, asiago, scallions.

**CLASSIC** **\$14.49**  
 Choice of pepperoni or Italian sausage, mozzarella, marinara.

**PIZZANARDO DA VINCI** **\$14.49**  
 Pepperoni, Italian sausage, mushroom, mozzarella, marinara.

**TOMMY GF** **\$14.49**  
 Dill pickles, ranch, mozzarella, asiago, parmesan, fresh cracked pepper.

**FUN GUY PIE GF** **\$14.99**  
 Mushrooms, roasted tomatoes, ricotta, mozzarella, olive oil, basil.

**TROPICAL CHORIZO** **\$14.49**  
 Chorizo, mango pico de gallo, mozzarella, olive oil, coconut green goddess.

# SIDE DISHES

SIDES ARE \$5.49 A LA CARTE



**FRESH FRUIT GF**  
**CHIPS & SALSA GF**  
**CHIPS & GUAC GF**  
**CHIPS & QUESO GF**  
**KETTLE CHIPS GF**

**FRITOS GF**  
**ITALIAN PASTA SALAD**  
**CURLY FRIES GF**  
**HAND CUT FRIES GF**  
**SWEET CORN COUS COUS GF**

**CHILI GF**  
**SOUP OF THE DAY**  
**CAESAR SALAD GF**  
**MIXED GREEN SALAD GF**  
**CHIPOTLE SLAW GF**

**HOT HONEY BRUSSELS SPROUTS +\$1.00 GF**  
**CRANBERRY POPPYSEED SALAD +\$1.00 GF**  
**BREADED CAULIFLOWER +\$1.00 GF**  
**BREADED MUSHROOMS +\$1.00 GF**  
**SPICY GARLIC CAULIFLOWER +\$1.00 GF**  
**POUTINE STYLE FRIES +\$1.50**

# CANTEEN COCKTAILS



# WINE



# VIP REWARDS

**\$1 SPENT = 1 POINT | 150 POINTS = \$10 OFF  
75 POINT SIGN-UP BONUS**

Points never expire! You can add them up until you're ready to use them towards your meal.

Ask your server when paying. It only takes 20 seconds at the end of the meal to sign up.

Our club is valid at any Sahn's Hospitality Group location.



# PRIVATE EVENT SPACE

**OUR EVENT SPACE IS AVAILABLE 7 DAYS A WEEK! CONTACT US FOR PRICING.**

Breakfast, Lunch, and Dinner menu options available for any occasion.

We've hosted business meetings, networking events, birthday parties, celebrations of life, rehearsals, and more.

Our space fits 20 to 120 guests with flexible layouts to match your needs.

Inquiries are free and fast. Reach out to let us know how we can help make your event a success.

Scan the QR or message: [catering@sahms.com](mailto:catering@sahms.com) to get started today!



## CLASSICS

<b>OLD FASHIONED</b>	<b>\$13.00</b>
Bonded Bourbon, Demerara, Angostura Bitters	
<b>IT'S CALLED FASHION</b>	<b>2 OZ WHISKEY +\$3.00</b>
Choose Your Whiskey, Orange & Angostura Bitters, Demerara	
<b>ESPRESSO MARTINI</b>	<b>\$13.00</b>
Vodka, Cold Brew Concentrate, Kahlua	
<b>BEAUTY SCHOOL DROPOUT</b>	<b>\$12.00</b>
Vodka, Raspberry, Lemon, Pear, Ginger Beer	
<b>LONG ISLAND</b>	<b>\$9.00</b>
Mix of house liquors, Lemon, Pepsi	
<b>NEGRONI</b>	<b>\$12.00</b>
London Dry Gin, Sweet Vermouth, Campari	
<b>MARGARITA</b>	<b>\$12.00</b>
Blanco Tequila, Dry Curacao, Lime, Simple	
<b>FUEGO MARGARITA</b>	<b>\$12.00</b>
Blanco Tequila, Jalapeno Simple, Lime, Hellfire Bitters	

## SEASONAL

<b>BABY TURTLE*</b>	<b>\$13.00</b>
Reposado Tequila, Cinnamon, Campari, Lime, Grapefruit, Egg White	
<b>ROJA MARGARITA</b>	<b>\$11.00</b>
Reposado Tequila, Raspberry, Allspice, Lime	
<b>HONEYCRISP</b>	<b>\$12.00</b>
Bonded Bourbon, Spiced Cider, Lemon, Pear, Ginger Beer	
<b>HUFFLEPUFF</b>	<b>\$11.00</b>
London Dry Gin, Cranberry, Rosemary, Lemon, Creme de Flora, Brut Champagne	
<b>LAVENDER LEMONADE</b>	<b>\$9.00</b>
London Dry Gin, Lavender, Chai, Cocchi Americano, Lemon	
<b>PUMPKIN PINA</b>	<b>\$13.00</b>
Dark Rum, Lime, Coconut, Pineapple, Pumpkin Spice	
<b>HOT APPLE &amp; PEAR CIDER</b>	<b>\$10.00</b>
Hot Cider, Spiced Pear, Allspice	

## SHOTS

<b>JELLO SHOT</b>	<b>\$3.00</b>
Ask your server for today's selection.	
<b>WATERMELON BOMB</b>	<b>\$6.50</b>
Deep Eddy Orange & Lime Vodka, Lime, Watermelon Red Bull	
<b>SAHM BOMB</b>	<b>\$6.50</b>
Grapefruit Infused Vodka, Lemon, Coconut Berry Red Bull	
<b>GUMMY BEAR</b>	<b>\$6.50</b>
Raspberry Vodka, Peach Schnapps, Lemon, Sierra Mist	

## KEGGED COCKTAILS

<b>LO-CAL RANCH WATER</b>	<b>\$12.00</b>
Blanco Tequila, Lime Crema, Lime	

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## WHITE

	GLASS	BOTTLE
<b>TORRESELLA   PINOT GRIGIO</b>	<b>\$9.50</b>	<b>\$31.00</b>
<b>SKYFALL   CHARDONNAY</b>	<b>\$10.50</b>	<b>\$34.00</b>
<b>ECHO BAY   SAUVIGNON BLANC</b>	<b>\$11.00</b>	<b>\$35.00</b>
<b>BIELER PERE ET FILS   ROSE</b>	<b>\$10.00</b>	<b>\$32.00</b>
<b>FESS PARKER   RIESLING</b>	<b>\$9.50</b>	<b>\$31.00</b>

## RED

	GLASS	BOTTLE
<b>SELLA ANTICA   TUSCAN BLEND</b>	<b>\$9.50</b>	<b>\$31.00</b>
<b>MARK WEST   PINOT NOIR</b>	<b>\$8.00</b>	<b>\$26.00</b>
<b>MATTHEW FRITZ   CABERNET</b>	<b>\$10.50</b>	<b>\$34.00</b>

## ASH & ELM CIDERS

All ciders are Gluten-Free

<b>FLEETING YOUTH - RASPBERRY &amp; LEMON CIDER (6.4%)</b>	<b>\$8.50</b>
<b>WAYFINDER - SEMI-SWEET CIDER (6.5%)</b>	<b>\$8.00</b>
<b>SUNSET - TART CHERRY CIDER (6.4%)</b>	<b>\$8.00</b>

## CANNED COCKTAILS

All canned cocktails are Gluten-Free

<b>BIG LUG PINEAPPLE MINT</b>	<b>\$6.00</b>
Vodka with natural pineapple, mint, and lime flavors	
<b>BIG LUG BLOOD ORANGE GINGER</b>	<b>\$6.00</b>
Vodka with blood orange, lemon, and ginger flavors	
<b>BIG LUG RANCH WATER</b>	<b>\$6.00</b>
Tequila with lime and other natural flavors	

# DAILY FOOD, BEER, & SPIRITS SPECIALS

<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>	<b>SATURDAY</b>	<b>SUNDAY</b>
\$1 OFF ESPRESSO MARTINIS	\$1 OFF BIG LUG DRAFTS	\$1 OFF PIRATE CAT DRAFT	\$1 OFF FROZEN DRINKS	\$10 OLD FASHIONED	\$1 OFF BIG LUG SEASONAL WHEAT DRAFT	\$1 OFF MIMOSAS
\$3 WELL LIQUORS	\$2 TACO OF THE WEEK	\$4 WHEATLEY VODKA	\$1 OFF MARGARITAS	\$1 OFF SAHM BOMB SHOTS	\$5 DEEP EDDY'S VODKA FLAVORS	\$1 OFF BLOODY MARYS
\$10 BREADED PORK TENDERLOIN		\$1 OFF POUTINE	\$1 OFF ALL NASHVILLE CHICKEN SANDWICHES & WINGS	\$1 OFF BIG LUG 4PK & 6PK	\$5 BIG LUG CANNED COCKTAILS (GF)	\$1 OFF RANCH WATER
					\$10 BUFFALO SANDWICH & SIDE	\$10 BUFFALO SANDWICH & SIDE