



Blazin' BBQ Cheeseburger



Seasonal Mini Donuts

# DUFFY'S<sup>®</sup>

## SPORTS GRILL

### BURGERS

Served with vine-ripe tomato, lettuce and a side of french fries (cal 400).

**Substitute a Premium Side:** Parmesan Truffle Fries (cal 440),

Sweet Potato Fries (cal 360), Thick Cut Onion Rings (cal 390), House or Caesar Salad (cal 230-310)

Substitute a *King's Hawaiian*<sup>®</sup> roll (cal 90-160)



*Duffy's award-winning burgers are made with fresh, never frozen, Certified Angus Beef<sup>®</sup>. The Certified Angus Beef<sup>®</sup> brand is a cut above USDA Choice. Ten quality standards set the brand apart. It's abundantly flavorful, incredibly tender and naturally juicy.*

#### DUFFY'S CHEESEBURGER\*

1/2 lb. burger and two slices of your choice of cheese. (cal 930)

#### THE HANGOVER BURGER\*

1/2 lb. burger, farm fresh sunny-side up egg, pepper-crusted bacon and two slices of American cheese. (cal 1220)

#### CHEESEBURGER SLIDERS\*

3 mini cheeseburgers with shredded lettuce, tomato and pickles served on mini brioche. (cal 960)

#### BLAZIN' BBQ CHEESEBURGER\*

1/2 lb. burger with our signature *Jack Daniel's*<sup>®</sup> Single Barrel BBQ sauce, pepper-jack cheese, fried onion straws, hot bacon jam, pepper-crusted bacon and signature burger sauce on a *King's Hawaiian*<sup>®</sup> roll. (cal 1550)

#### BACON MUSHROOM CHEESEBURGER\*

1/2 lb. burger with sautéed mushrooms, pepper-crusted bacon, two slices of your choice of cheese with onions and pickles. (cal 1250)

#### BLACK BEAN VEGGIE-BURGER

Topped with freshly mashed avocado, whole wheat bun, side of cilantro-cream sauce. (cal 790)

#### GRILLED TURKEY BURGER

Fresh ground turkey on a whole wheat bun. (cal 570)

#### AHI TUNA BURGER\* **NEW**

Chopped, lightly smoked tuna grilled to order, brioche bun and a side of our signature burger sauce. (cal 810)

#### Add Your Favorite Premium Toppings:

- Sautéed Mushrooms (cal 70) | Griddled Onions (cal 80) | Freshly Mashed Avocado (cal 50)
- Pepper-Crusted Bacon (cal 100) | Extra Cheese (cal 110) | Crumbled Blue Cheese (cal 50)
- Sunny-Side Up Egg (cal 90) | Bacon Jam (cal 60) | Onion Straws (cal 110)

### AWARD-WINNING WINGS

Served with blue cheese (cal 320) or ranch (cal 220) and celery (cal 10).

#### 10 BONELESS WINGS

Hand-breaded and tossed in your choice of sauce. (cal 940)

#### 10 JUMBO WINGS

Hand-breaded or "naked", tossed in your choice of sauce. (cal 1150-1190)

#### WINGS 3 WAYS

12 wings tossed in your choice of any 3 sauces. Boneless. (cal 1140)  
Jumbo wings hand-breaded or "naked". (cal 1370-1440)

#### MILD HEAT SCALE HOT

- BBQ (cal 40)
- Original (cal 90)
- Spicy Roasted Garlic (cal 20)
- Honey Garlic (cal 60)
- Firecracker (cal 160)
- Mango Habanero (cal 50)
- Asian Sesame (cal 60)
- Hot (cal 0)
- Atomic Ghost Chili (cal 15)
- Sweet Buffalo (cal 120)
- Korean BBQ (cal 80) **NEW**

#### ADD A BASKET

- French Fries (cal 1190) | Sweet Potato Fries (cal 1070)
- Thick Cut Onion Rings (cal 1170) | Parmesan Truffle Fries (cal 1310)

### DESSERTS FOR 2



#### CHOCOLATE CHIP COOKIE SUNDAE

Homemade chocolate chip cookies, baked fresh daily. Served with two scoops of vanilla ice cream, Ghirardelli chocolate sauce, whipped cream and a cherry. (cal 475 per serving)

#### KEY LIME PIE

Cool and creamy key lime filling in a rich graham cracker crust - an oversized piece of tropical bliss. (cal 365 per serving)

#### SEASONAL MINI DONUTS

A basket of seasonal mini donuts served warm - ask your server about today's variety. (cal will vary)

#### CARAMEL APPLE PIE A LA MODE

Warm apple pie sprinkled with crumbly topping, served with one scoop of vanilla ice cream and drizzled with Ghirardelli caramel sauce. The All-American Treat. (cal 470 per serving)

#### BROWNIE SUNDAE

Warm chocolate brownie topped with two scoops of vanilla ice cream, Ghirardelli chocolate sauce, whipped cream and a cherry. (cal 525 per serving)

#### CRUNCHY FRIED CHEESECAKE

Warm fried cheesecake served with two scoops of vanilla ice cream, Ghirardelli caramel sauce, whipped cream and a cherry. (cal 610 per serving)

#### HOMEMADE CHOCOLATE CHIP COOKIES

Baked fresh daily.

**One cookie.** (cal 390)

**Three cookies.** (cal 1170)

### SOFT DRINKS & ICED TEA

To be environmentally friendly, straws will be served only upon request.

Proudly serving Pepsi products. (cal 0-140)



Our classic southern blend is brewed fresh daily.

- Sweet Tea (cal 120), Unsweet Tea (cal 0)
- Strawberry Lemonade (cal 130)

A 2,000 calorie daily diet is used as the basis for general nutrition advice; however, individual needs may vary. Additional nutrition information available upon request.

*\* Consuming raw or undercooked meat, seafood or egg products can increase your risk of food-borne illness. MVP Afternoon Break discount applies to food items only.*

*Service charge of 18% will be added to all checks on parties of 8 or more. Gluten-Sensitive Menu available upon request. Menu prices may vary by location.*

## EAT. DRINK. EARN FREE MEALS.

Download Our App to Become an MVP and START EARNING TODAY.

All the benefits of an MVP Card minus the plastic.



Prefer a traditional card? Ask your server for an application. See our Playbook for a complete list of benefits.



duffysmvp.com



*Sesame-Crusted Ahi Tuna*



*Baby Back Ribs*



*California Chicken Sandwich*

## STARTERS

### FAN FAVORITES

**CRISPY CALAMARI**  
Dusted in seasoned flour and garnished with crispy cherry peppers, served with marinara and spicy kickin' bayou sauce. (cal 990)

**SESAME-CRUSTED AHI TUNA\***  
Seasoned, seared in sesame oil and served with cucumber salad and Soba noodles in Asian dressing. *Large* (cal 550) | *Regular* (cal 400)

**FIRECRACKER SHRIMP**  
Tender, crispy shrimp tossed in a creamy sauce with a kick. (cal 630)

**FRIED MUSHROOMS**  
Horseradish cream and spicy kickin' bayou sauce. (cal 960)

**KOREAN BBQ RIBS *NEW***  
A crispy spin on our Baby Back Ribs with our signature Korean BBQ sauce, seasoned with nori and toasted sesame seeds. (cal 970)

**PRINCE EDWARD ISLAND MUSSELS**  
Fresh sautéed mussels in a scampi-style sauce, finished with fresh basil. (cal 1290)

**LOADED POTATO SKINS**  
Bacon, scallions, jack & cheddar cheese, sour cream. (cal 950)

**MOZZARELLA STICKS**  
Hand-cut, dusted in seasoned flour, beer-battered to order and served with marinara. (cal 580)

**COCONUT-CRUSTED MAHI FINGERS**  
Hand-breaded with sweetened coconut and Panko bread crumbs, served with spicy orange ginger sauce. (cal 720)

**APPETIZER TASTING**  
Hand-breaded Boneless Wings, Tex-Mex Egg Rolls and beer-battered Mozzarella Sticks with marinara. (cal 1370)

### THIN & CRISPY FLATBREADS

**TOASTED MARGHERITA**  
Fresh basil, roasted tomatoes and mozzarella cheese. (cal 720) *Add grilled chicken.* (cal 810)

**ROASTED ARTICHOKE & GOAT CHEESE**  
Balsamic onions & roasted red peppers. (cal 810) *Add grilled chicken.* (cal 900)

### TEX-MEX & TACOS

**CHICKEN QUESADILLA**  
Grilled flour tortilla stuffed with caramelized onions, roasted red peppers and drizzled with enchilada sauce. (cal 990)

**TEX-MEX EGG ROLLS**  
Homemade with seasoned chicken, jack & cheddar cheese, roasted corn, red peppers and cilantro with sour cream, salsa and fresh guacamole. (cal 990)

**CHICKEN TOSTADO NACHOS**  
Corn tostados topped with seasoned chicken, cheese, jalapeños and cut into triangles with fresh guacamole, salsa and sour cream. (cal 970)

**LOBSTER TACOS**  
3 mini flour tortillas loaded with Panko-crusted Maine lobster tail, shredded cabbage, homemade pico de gallo and cilantro-cream sauce. (cal 530)

**MAHI MAHI TACOS**  
3 mini flour tortillas loaded with grilled Mahi Mahi, shredded cabbage, cilantro-cream sauce and freshly made pico de gallo. (cal 540)

**TEQUILA LIME STEAK TACOS**  
3 mini flour tortillas loaded with marinated steak, shredded cabbage, homemade pico de gallo and guacamole. (cal 710)

### TASTY DIPS

**MEDITERRANEAN HUMMUS DIP**  
Grilled Naan bread, fresh vegetables, crispy flatbread. (cal 920)

**HOUSEMADE GUACAMOLE**  
Served with tortilla chips and freshly made salsa. (cal 790)

**SMOKED FISH DIP**  
Crispy flatbread, fresh vegetables, grilled Naan bread. (cal 880)

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## GRILL & SPECIALTIES

Grill & Specialties are served with choice of two sides.

### BEEF

**NEW YORK STRIP STEAK\* *NEW***  
11 oz. USDA Choice with exceptional marbling and flavor, grilled to order. (cal 890)

**TOP SIRLOIN\***  
8 oz. center-cut. (cal 650)

**BLACKENED BEEF TENDERLOIN TIPS\***  
Horseradish cream sauce. (cal 940)

**HOMEMADE MEATLOAF**  
Made from scratch daily with a blend of beef and pork, while supplies last. (cal 930)

### PORK

**BABY BACK RIBS**  
Fall off the bone tender, grilled and basted with our signature *Jack Daniel's®* Single Barrel BBQ sauce. *Full Rack* (cal 1990) | *Half Rack* (cal 1000)

**½ RACK & WINGS**  
Fall off the bone baby back ribs and hand-breaded or "naked" jumbo wings tossed in your choice of sauce. (cal 1550)

**CENTER-CUT PORK CHOPS**  
Two marinated, hand-cut boneless chops. (cal 490)

### SEAFOOD

**WILD ALASKA SALMON\***  
Rich flavor with a moist texture. Served grilled or blackened. (cal 390)

**BEER-BATTERED ALASKA COD**  
Hand-battered fillets with a mild and flaky texture. (cal 1130)

**SHRIMP BASKET**  
Breaded to order, served crispy with hush puppies. (cal 540)

**COCONUT SHRIMP**  
Large shrimp coated with sweet coconut and served with spicy orange ginger sauce. (cal 670)

**MAHI MAHI *NEW***  
Sweet and lean, served grilled or blackened. (cal 260)

### CHICKEN

**BUTTERMILK CHICKEN TENDERS**  
Fresh chicken tenders lightly hand-breaded in our seasoned flour. (cal 870)

**CARIBBEAN JERK CHICKEN**  
Traditional Jamaican recipe with an orange ginger glaze. (cal 480)

## RICE BOWLS & PASTA

### RICE BOWLS

**FIESTA RICE BOWL**  
Cilantro-lime rice topped with black beans, jack & cheddar cheese, pico de gallo, grilled corn salsa, onion relish and freshly made guacamole. *Chicken* (cal 880) *Ground Beef* (cal 970)

**AHI TUNA POKE BOWL\***  
Ahi Tuna tossed in our signature poke sauce over cilantro-lime rice and topped with avocado, scallions, nori and toasted sesame seeds. (cal 520)

### PASTA

**FETTUCCINE ALFREDO**  
Made to order with fresh cream, parmesan cheese and butter over fettuccine pasta. *Shrimp* (cal 1820) *Chicken* (cal 1960)

**CAJUN ALFREDO**  
Vine-ripe tomatoes tossed with fettuccine and freshly made Alfredo sauce. *Blackened Shrimp* (cal 1930) *Blackened Chicken* (cal 2010)

**SHRIMP SCAMPI**  
Sautéed in white wine, extra virgin olive oil and garlic over thin spaghetti & sprinkled with parmesan. (cal 1720)

**MUSSELS MARINARA**  
Sautéed Prince Edward Island Mussels served over thin spaghetti tossed in marinara sauce. (cal 1470)

## SANDWICHES

Sandwiches are served with choice of one side.

**BUFFALO CHICKEN**  
Grilled or crispy chicken tossed in wing sauce and served on a sesame seed roll. (cal 490 / 790)

**NEW YORK REUBEN**  
1/2 lb. shaved corned beef with sauerkraut and swiss cheese on grilled rye bread. (cal 960)

**OVEN-ROASTED TURKEY**  
Piled high and topped with roasted tomatoes, asiago and arugula on freshly baked ciabatta with pesto aioli. (cal 980)

**ROAST BEEF & ASIAGO**  
Thinly sliced oven-roasted top round and melted asiago cheese, served on freshly baked ciabatta with horseradish cream. (cal 900)

**CALIFORNIA CHICKEN**  
Grilled chicken breast, pepper-crusted bacon, swiss cheese, freshly mashed avocado, lettuce, tomato and chipotle mayo on toasted brioche. (cal 1160)

**PHILADELPHIA CHEESE STEAK**  
Sautéed onions & mushrooms with melted provolone cheese on a hoagie roll. *Shaved Ribeye* (cal 970) *Chicken* (cal 710)

**MAHI MAHI *NEW***  
Grilled or blackened with lettuce and tomato on a sesame seed roll. (cal 650) *Hawaiian Style - Served with mashed avocado on a King's Hawaiian® roll.* (cal 650)

## SALADS & SOUPS

Lite Basil Vinaigrette (cal 140) | House-made Buttermilk Ranch (cal 220)  
House-made Pesto Buttermilk (cal 200) | Lite Raspberry Vinaigrette (cal 140) | Chunky Blue Cheese (cal 320)  
Avocado Ranch (cal 160) | Lemon Vinaigrette (cal 320)

### SALADS

**BUFFALO STYLE SALAD**  
Crumbled blue cheese, tomato, seedless cucumber, celery, red onion. *Served grilled or crispy in your choice of sauce.* *Shrimp* (cal 230 / 400) *Chicken* (cal 310 / 490)

**WALDORF SALAD WITH CHILLED CHICKEN**  
Candied walnuts, apples, grapes, celery, crumbled blue cheese. (cal 610)

**CRISPY GOAT CHEESE ON BABY LETTUCCES**  
Candied walnuts, currants, apples. (cal 660) *Grilled Chicken* (cal 950)

**TEX-MEX TACO SALAD**  
Fresh avocado, jack & cheddar cheese, black beans, grilled corn salsa, pico de gallo and cilantro-onion relish, topped with sour cream. *Grilled Chicken* (cal 1010) *Seasoned Ground Beef* (cal 1120)

**CLASSIC CAESAR SALAD**  
Crisp romaine hearts tossed in creamy Caesar dressing with shredded parmesan cheese and toasted ciabatta croutons. *Shrimp* 13.99 (cal 830) *Chicken* 11.99 (cal 970) *Wild Alaska Salmon\** 16.99 (cal 1050)

**CHOPPED DRAFTHOUSE SALAD**  
Tender grilled chicken, chopped bacon, crumbled blue cheese, vine-ripe tomato, hard-boiled egg, seedless cucumber, red onion. 11.99 (cal 560)

**PALM BEACH CHOPPED SALAD**  
Chopped arugula and super greens tossed with house-made pesto buttermilk dressing, asiago cheese, couscous, currants, tomatoes, super sweet corn and pumpkin seeds. 9.99 (cal 770) *Chilled Shrimp* 13.99 (cal 870) *Chilled Chicken* 11.99 (cal 1050)

**COBB SALAD**  
Crisp greens, Hass avocado, crumbled blue cheese, vine-ripe tomato, chopped bacon, hard-boiled egg. *Chilled Shrimp* 14.99 (cal 510) *Chilled Chicken* 12.99 (cal 560)

### SOUPS

**NEW ENGLAND CLAM CHOWDER**  
*Cup* (cal 270) | *Bowl* (cal 370)

**LOBSTER BISQUE**  
*Cup* (cal 380) | *Bowl* (cal 530)

**DUFFY'S SIGNATURE CHILI**  
*Cup* (cal 370) | *Bowl* (cal 520)

**FRENCH ONION**  
*Crack* (cal 340)

### SIDES

Corn on the Cob (cal 230) | Coleslaw (cal 130) | Mashed Potatoes & Gravy (cal 170)  
French Fries (cal 400) | Black Beans & Cilantro-Lime Rice (cal 190) | Cucumber Salad (cal 45) *NEW*  
Broccoli (cal 90) | Seasonal Vegetable (cal 60-80) | Baked Potato (cal 170)

*Substitute Premium Sides:*

Parmesan Truffle Fries (cal 440) | Thick Cut Onion Rings (cal 390)  
Sweet Potato Fries (cal 360) | House Salad (cal 230) | Caesar Salad (cal 310)  
Loaded Mashed Potatoes (cal 220) | Loaded Baked Potato (cal 410)



*Chicken Quesadilla*



*Shrimp Scampi*