



Blazin' BBQ Cheeseburger



Seasonal Mini Donuts

DUFFY'S[®]

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*[®] roll (cal 90-160)



Duffy's award-winning burgers are made with fresh, never frozen, Certified Angus Beef[®]. The Certified Angus Beef[®] 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*[®] 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*[®] 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)

BRISKET BURGER MELT* **NEW**

Ground beef blended with smoked brisket, candied bacon, pickles, swiss cheese, burger sauce, sweet panini bread. (cal 1570)

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)

IMPOSSIBLE[™] BURGER **NEW**

Plant based burger that delivers all the flavor, aroma, and beefiness of meat. (cal 290)

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)

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.



6102/AMVP/ER



The Food You Love

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

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

COCONUT-CRUSTED MAHI FINGERS

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

MOZZARELLA STICKS

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

LOADED POTATO SKINS

Bacon, scallions, jack & cheddar cheese, sour cream. (cal 950)

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

Mozzarella cheese & 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, drizzled with sour cream & enchilada sauce. Served with fresh guacamole and salsa. (cal 970)

LOBSTER TACOS

3 mini flour tortillas loaded with Panko-crusting 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

SMOKED FISH DIP

Crispy flatbread, fresh vegetables, grilled Naan bread. (cal 880)

HOUSEMADE GUACAMOLE

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

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GRILL & SPECIALTIES

Grill & Specialties are served with choice of two sides.

BEEF

NEW YORK STRIP STEAK*

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

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)

SHRIMP SCAMPI

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

CAJUN ALFREDO

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

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-crusting 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

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)

LOBSTER ROLL **NEW**

Traditional New England style lobster on a griddled roll. (cal 770)

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)

CLASSIC CAESAR SALAD

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

CHOPPED DRAFTHOUSE SALAD

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

COBB SALAD

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

WALDORF SALAD WITH CHILLED CHICKEN

Candied walnuts, apples, grapes, celery, crumbled blue cheese. (cal 610)

CRISPY GOAT CHEESE ON BABY LETTUCES

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)

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

Crock (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)
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