

## starters

	Cup/Bowl
<b>Soup Of The Day</b>	<b>4/6</b>
<i>Please Ask Your Server For Today's Selection</i>	
<b>Vegetarian Chili</b>	<b>5/7</b>
<i>A Spicy Soup Of Kidney Beans, Garbanzo Beans, Onions, Peppers, Celery, Tomatoes, Carrots, Zucchini, Eggplant And Cabbage</i>	
<b>Homemade Beef Chili Soup</b>	<b>6/8</b>
<i>Simmered Beef Tenderloin Tips In Our Secret Recipe, Served With Cheddar, Sour Cream And Corn Chips</i>	
<b>Nachos</b>	<b>9</b>
<i>Corn Tortilla Chips Smothered With Our House Chili, Cheddar And Jack Cheeses. Topped With Pico De Gallo, Guacamole And Sour Cream</i>	
<b>Cheese Plate</b>	<b>11</b>
<i>Chef's Rotating Selection Of Cheeses And Accompaniments</i>	
<b>Thunder Hummus</b>	<b>8</b>
<i>Roasted Eggplant, Chickpeas &amp; Tahini, Served With Veggies &amp; Pita</i>	
<b>Artichoke &amp; Spinach Dip</b>	<b>10</b>
<i>A Hot &amp; Creamy Party Favorite, Served With Corn Chips</i>	
<b>Crawfish &amp; Crab Dip</b>	<b>12</b>
<i>A Hot &amp; Spicy Cajun Delicacy, Served With Corn Chips</i>	
<b>Grilled Buffalo Wings</b>	<b>8</b>
<i>Grilled, Then Fried; With Your Choice <b>Hot</b> Or <b>Mild</b> Sauce; Served With A Side Of Celery Sticks, Carrots &amp; Blue Cheese</i>	

Please Inform Your Server of Any Allergies

## starters

<b>Chicken Fingers &amp; Fries</b>	<b>8</b>
<i>Buttermilk Battered And Fried, Served With A Side Of Honey Mustard</i>	
<b>Rib Appetizer</b>	<b>9</b>
<i>St. Louis Style Pork Ribs First Braised In Chef's Spices And Then Grilled In A Honey Soy Glaze. Served With Cranberry Coleslaw</i>	
<b>Fried Calamari</b>	<b>8</b>
<i>Lightly Breaded In Cajun Seasoning And Fried, Served With Ginger Aioli</i>	
<b>Fried Mushrooms</b>	<b>7</b>
<i>Buttermilk Battered Button Mushrooms, Served With Thousand Island</i>	
<b>Thunder Fries</b>	<b>4</b>
<i>Twice Cooked Fries, Seasoned With Garlicky Herbed Sea Salt</i>	
<b>Chili Fries</b>	<b>6</b>
<i>A Heaping Portion Of Thunder Fries Smothered In Our Special Homemade Beef Chili And Topped With Cheddar Cheese</i>	
<b>Sweet Potato Fries</b>	<b>5</b>
<i>Seasoned With Garlicky Herbed Sea Salt, Served With A Ginger Aioli</i>	
<b>Thunder Loaded Skins</b>	<b>8</b>
<i>Loaded With Our Special Homemade Beef Chili, Topped With Cheddar Cheese, Pico De Gallo And Sour Cream</i>	
<b>Mini-Corn Dogs</b>	<b>6</b>
<i>Two Certified Angus Beef Franks Dipped In Budweiser Cornmeal Batter, Served With Honey Mustard</i>	
<b>Sautéed Mussels</b>	<b>9</b>
<i>Bar Harbor, Maine Mussels Sautéed In Stone Levitation Ale, With Bell Peppers, Onions, Garlic And Herbs With Crostini</i>	

An 18% Gratuity Will Be Added To Groups of 6 Or Larger For Your Convenience.

## salads

- Mixed Green Salad** 6  
*Mixed Greens, Tomatoes, Cucumbers, Carrots And Garlic Herb Croutons In A Honey Mustard Vinaigrette*
- Bibb Salad** 7  
*Butter Bibb, Tomatoes, Red Onions, Blue Cheese Crumbles & Hickory Smoked Bacon Tossed In A Roasted Red Pepper Ranch Dressing*
- Caesar Salad** 7  
*Romaine Lettuce Tossed In A Creamy Caesar Dressing With Garlic Herb Croutons And Parmesan Cheese*
- Spinach Salad** 8  
*Spinach With Tomatoes, Artichoke Hearts, Red Onions, Spiced Almonds & Goat Cheese, Tossed In A Charred Tomato Vinaigrette*
- Thunder Salad** 9  
*Mixed Greens With Cranberries, Avocado, Walnuts, Bacon, Hard Boiled Egg & Cheddar In A Roasted Red Pepper Ranch Dressing*
- Thai Salad** 9  
*Tossed Greens, Cabbage, Tomatoes, Carrots, Peanuts, Thai Noodles And Fresh Herbs In An Orange Sesame Peanut Dressing*
- Country Chicken Salad** 13  
*Buttermilk Battered Fried Chicken Tenderloins Atop A Red Pepper Ranch Mixed Green Salad With Egg, Cucumbers, Tomatoes, Carrots, Cheddar Cheese And Red Onions*

### Add To Any Salad:

- Crab Cake - \$7**  
**Blackened Salmon - \$7**  
**Grilled Tuna - \$7**  
**Grilled Steak - \$7**  
**Grilled Chicken Breast - \$5**  
**Fried Chicken Tenderloins - \$5**

## sliders

- Beef Sliders** 10  
*Three Mini-Beef Burgers With American Cheese And Remoulade, Served On A Mini-Sesame Challah Bun With Cornichons*
- Crabcake Sliders** 13  
*Three Mini-Crabcakes With Remoulade, Served On A Mini-Sesame Challah Bun With Cornichons*
- BBQ Pork Sliders** 10  
*Three Slow Roasted Mini-Pulled Pork Sandwiches, Served On A Mini-Sesame Challah Bun With Cornichons*
- Falafel Sliders** 9  
*Three Mini-House Made Falafel Sandwiches, Topped With An Herbed Cucumber Yogurt Sauce, With Cornichons*

## entrees

- Fish & Chips** 16  
*Budweiser Battered Alaskan Pollock Served With Thunder Fries & Tartar Sauce*
- New York Strip Steak** 20  
*12oz Strip Steak Grilled With Gorgonzola Butter, Tobacco Onions And Served With Mashed Potatoes & Vegetables*
- Rib Entrée** 18  
*St. Louis Style Pork Ribs First Braised In Chef's Spices And Then Grilled In A Honey Soy Glaze. Served With Thunder Fries & Cranberry Coleslaw*
- Crab Cakes** 22  
*Two Baked Jumbo Lump Crab Cakes, Served With Cranberry Vinaigrette Cole Slaw, Thunder Fries & Tartar Sauce*
- Grilled Chicken Breast** 15  
*In A Garlic & Herb Marinade, Topped With Pineapple Salsa And A Balsamic Reduction, Served With Sautéed Vegetables & Mashed Potatoes*
- Blackened Salmon** 18  
*Topped With An Herbed Cucumber Yogurt Sauce, Served With Mashed Potatoes & Sautéed Vegetables*

Raw Or Semi-Cooked Foods May Be Hazardous To Your Health

We Proudly Offer A Premium All-Natural,  
Free-Range Beef Burger, Freshly Ground And Served With  
Lettuce & Remoulade Sauce On A Toasted Sesame  
Seed Challah Bun With Choice Of Thunder Fries,  
Cranberry Vinaigrette Cole Slaw Or Apple Potato Salad.  
Substitute Sweet Potato Fries Or Side Mixed Green Salad For \$2

## Thunder Burger - \$11

All Burgers Are Cooked To A **Warm Pink Center** Unless Otherwise Requested.

### Free Toppings

Tomato, Charred Jalapeno & Poblano Peppers, Raw Red Onion,  
Grilled Red Onion, Sautéed Mushrooms, Roasted Red Peppers,  
Caramelized Red Onion Relish, Thousand Island, Ancho Mayo, Wasabi Mayo,  
Remoulade Sauce, Ginger Aioli, Mustard, Ketchup, BBQ & Ranch

### \$1 (Each)

Gorgonzola Blue Cheese, Pepper Jack, American, Swiss, Sharp Cheddar,  
Tobacco Onions, Thunder Beef Chili, Home Made Pico De Gallo,  
House Pineapple Salsa

### \$2 (Each)

Havarti, Tillamook Aged White Cheddar, Belle Etoile Triple Cream Brie,  
Morbier, Applewood Smoked Bacon, Guacamole, Avocado, BBQ Pulled Pork,  
Fried Egg

### \$5 (Each)

Seared Hudson Valley Foie Gras

## signature burgers & sandwiches

### Showdown At The Border 13

Beef Burger, With Beef Chili, Cheddar, Pico De Gallo & Remoulade

### Ventura Highway 13

Beef Burger, With Brie, Caramelized Red Onion Relish & Watercress,  
Tomato And Remoulade

### Pig In A Cow Suit 14

Beef Burger, With Cheddar, BBQ Pulled Pork, Tobacco Onions & Remoulade

All Burgers Are Grilled To A **Warm Pink Center** Unless Otherwise Requested,  
Served With Choice Of One Side.

### Love Me Tender 16

Kobe Beef Burger, Topped With Tillamook Aged White Cheddar,  
Tomato & Remoulade

### Big Pimpin 23

Kobe Beef Burger, Topped With Seared Hudson Valley Foie Gras,  
Morbier Cheese, Balsamic Reduction, Tomato & Remoulade

### Born To Be Wild 15

Boar Burger, Topped With Havarti, Pineapple Salsa & Remoulade

### Buffalo Stomp 16

Bison Burger, Wrapped In Bacon, Topped With Gorgonzola  
Blue Cheese, Grilled Onions, Tomato & Remoulade

### Elk River Falls 15

Elk Burger, Ground With Herbs And Mustard Seed, Topped With  
Tomato & Remoulade

### Learning To Fly 11

Herbed Ground Turkey Burger, Topped With Swiss, Avocado,  
Granny Smith Apples & Remoulade

### Crab Yars 15

Jumbo Lump Crab Cake, Topped With Tomato & Remoulade

### O Fortuna 12

Ahi Tuna Fillet, **Seared Rare**, With Caramelized Red Onion Relish,  
Watercress, Tomato & Wasabi Mayo

### Rock The Casbah 11

House Made Falafel Burger, Topped With Diced Onions, Tomatoes &  
Herbed Cucumber Yogurt Sauce

### Portobello Road 11

Chardonnay And Herb Marinated Portobello Mushroom Topped With  
Roasted Red Peppers, Zucchini, Tomato, Walnut Pesto & Swiss

### Sweet Caroline 11

Slow-Cooked Pork Smothered In A Carolina-Style BBQ Sauce. Topped  
With Tobacco Onions

### Freebird 11

Grilled Chicken Breast Topped With Havarti, Tobacco Onions, Tomato  
& Ancho Mayo

## eggs

saturday & sunday only, 10am-3:30pm

(Served With Brunch Potatoes–  
Add Seasonal Fruits For \$2)

### Eggs Benedict 12

Poached Eggs, With Canadian Bacon And Hollandaise Sauce,  
On English Muffin

### Eggs Florentine 12

Poached Eggs, Tomato And Spinach, On English Muffin

### Eggs “Thunder” 13

Poached Eggs, Smoked Salmon, And Hollandaise Sauce,  
On English Muffin

### Corned Beef Hash 14

House Made Corned Beef w/Sautéed Potatoes, Poached Eggs &  
Hollandaise, Served With Seasonal Fruits

### Eggs Chesapeake 15

Poached Eggs, Atop Crabcakes And Hollandaise  
Sauce, On English Muffin

### Steak & Eggs 16

6 Oz. Grilled New York Strip Steak, Served With 2 Eggs  
(Any Style) & Seasonal Fruits

### Breakfast Sliders 12

2 Beef Sliders Topped With Poached Eggs, Canadian Bacon,  
And Hollandaise Sauce, On A Toasted English Muffin

## sides

**Yogurt With Granola & Honey - \$6, Bacon - \$3,  
Sausage - \$3, Corn Beef Hash - \$5, Seasonal Fruits - \$5,  
2 Eggs (2 Eggs Any Style) - \$4**

Raw Or Semi-Cooked Foods May Be Hazardous To Your Health

## omelets

saturday & sunday only, 10am-3:30pm

Served With Brunch Potatoes  
Egg White For \$1.50 Extra – Add Seasonal Fruits For \$2

### Country 13

Three Eggs, With Ham, Green & Red Peppers, Tomatoes,  
Jalapenos & Cheddar Cheese

### Delta Blues 14

Three Eggs, With Green & Red Peppers, Onions  
& Cajun Crawfish

### Ragtime 14

Three Eggs, With Crabmeat, Shallots And Monterey Jack Cheese

### Acoustic 13

Three Eggs, With Tomatoes, Onions, Green Peppers,  
And Mushrooms

### Classical 13

Three Eggs, With Sautéed Spinach, Diced Tomatoes,  
Onions And Prosciutto

### Acid Jazz 12

Three Eggs, With Sautéed Mushrooms And Swiss Cheese

### Go-Go 13

Three Eggs With Prosciutto, Chicken And Swiss Cheese

### “My Way” 12

Three Eggs, With Your Choice Of Two Toppings

**Extra Toppings \$.85:** Chicken, Ham, Hickory Smoked  
Bacon, Chopped Sausage, Mushrooms, Spinach, Onions,  
Green Peppers, Tomatoes, Blue Cheese,  
Pepper Jack, American, Swiss, Monterey Jack, Sharp Cheddar

Raw or Semi-Cooked Foods May Be Hazardous To Your Health

## brunch

saturday & sunday only, 10am-3:30pm

### cocktails

- Bloody Mary:** *Homemade Spiced Bloody Mary With Vodka* 6
- Mimosa:** *Champagne, Orange Liqueur, And Orange Juice* 6
- Mojito Royale:** *Champagne, Fresh Lime And Mint* 6
- Bellini:** *Champagne, Peach Schnapps, And Peach Purée* 6
- Kir Royale:** *Champagne With Black Raspberry Liqueur* 6

### sweets

- Waffle With Fruits** 11  
*Served With Seasonal Fruits, Cream And Maple Syrup*
- Crêpe Classic** 10  
*Served With Honey Butter Sauce*
- Crêpe Nutella** 12  
*Nutella, Hazelnut Praline And Almonds*
- Crêpe Grand Marnier** 11  
*Grand Marnier And Home-Made Orange Sauce*
- Crêpe Coco-Banana** 12  
*Bananas, Walnuts, And Chocolate Sauce*
- Crêpe Sampler** 14  
*Pick Any 3 Sweet Crêpes*
- French Toast** 11  
*Grilled Toast Topped With Maple Syrup And Served With Seasonal Fruits*

### desserts

- Key Lime Pie** 6  
*Homemade Pie Topped With Fresh Whipped Cream*
- Guinness Chocolate Cake** 7  
*With A Belgian Chocolate Whipped Ganache And Raspberry Sauce*
- Ice Cream** 6  
*Chocolate, Vanilla, Strawberries & Cream*
- Banana Split** 8  
*Caramelized Banana With Chocolate, Vanilla And Strawberry Ice Creams, Topped With Toasted Almonds, Whipped Cream, Chocolate Sauce And Chocolate Croutons*
- Bread Pudding** 6  
*With Cranberries, Raisins And Vanilla Gelato, Topped With Cranberry Sauce And Served In A Bourbon Whiskey Cream*
- Apple & Cranberry Crisp** 7  
*Served Hot With Vanilla Ice Cream And Caramel Sauce*
- Tiramisu** 7  
*Myer's Dark Rum And Espresso Soaked Lady Fingers With Mascarpone Cream And Chocolate Sauce*
- Cheese Plate** 11  
*Chef's Rotating Selection Of Cheeses And Accompaniments*