



AT

MARGARITAVILLE RESORT • CASINO

BREAKFAST

SERVED ALL DAY

ALL AMERICAN \$18

two eggs any style, applewood-smoked bacon, smoked sausage, roasted potatoes, toast

GEAUX STEAK & EGGS \$23

8oz choice new york strip or ham steak, two eggs any style, roasted potatoes, toast

ALL NIGHTER \$17

short stack of buttermilk pancakes or french toast, two eggs any style, sausage or bacon, breakfast potatoes

CATCHER'S MITT OMELET \$14

sharp cheddar cheese, fluffy eggs, roasted potatoes, toast

ADD: ham +\$3

EGGS BENNY \$16

poached eggs, canadian bacon, toasted english muffin, hollandaise sauce, toast

DENVER OMELET \$17

country ham, bell peppers, onions, cheddar cheese, zesty tomato sauce, toast

CHICKEN FRIED STEAK & EGGS \$17

golden fried beef fritter, country gravy, two eggs any style, roasted potatoes, toast

BAYOU BURRITO \$16

large flour tortilla, andouille sausage, tasso, scrambled eggs, tomatoes, cheddar cheese, side of creole sauce, roasted potatoes

RED RIVER SKILLET \$15

scrambled eggs, spinach, cream cheese, tomatoes, cremini mushrooms, onions, roasted potatoes, toast

CACTUS LEAGUE TACOS \$15

three tacos, applewood-smoked bacon, egg, mexican style potatoes, cotija cheese, salsa fresca

ADD ONS:

EGG (1) \$3

BACON \$5

SAUSAGE PATTY \$4

GRITS \$4

PANCAKE \$3

FRENCH TOAST \$4

TO SHARE

TRASH CAN NACHOS \$16

corn tortilla chips, seasoned beef, cheddar jack cheese, black olives, green onions, sour cream

LOADED SIDEWINDER FRIES \$16

tender chopped brisket, yellow queso, tangy bbq sauce, green onions

FLY BALL CHIPS & DIP

tortilla chips with zesty salsa \$8 | yellow queso \$13

QUESADILLA

cheddar jack cheese, fire-roasted salsa, cool cilantro ranch dipping sauce

CHICKEN \$14 | SHRIMP \$18 | STEAK \$16 | COMBO \$18

THE G.O.A.T PLATTER \$47

chips & queso, loaded sidewinder fries, 4 chicken wings, quesadilla slices

FIELD OF GREENS

COBB SALAD \$16

CHICKEN OR SHRIMP

crispy lettuce, bacon, avocado, bleu cheese, tomatoes, red onions, egg

SIDELINE CAESAR SALAD

crisp romaine lettuce, parmesan cheese, croutons

CHICKEN \$14 | SHRIMP \$16

BALLPARK CHEF SALAD \$16

spring mix, romaine lettuce, ham, turkey, egg, cheddar & swiss cheeses, tomatoes

MONSTER WINGS

JUMBO WHOLE WINGS

4 wings = 8 wings | 8 wings = 16 wings

TRADITIONAL BONE-IN	TENDERS
4 \$15	4 \$12
8 \$25	6 \$16

WINGS & MORE WINGS \$55

16 wings, sideline fries, served with carrots, celery, blue cheese or ranch dipping sauces

CHOICE OF 2 WING SAUCES

SAUCES

PLEASE HURT ME
BUFFALO
KICKIN BOURBON
NASHVILLE HOT
KOREAN BBQ

HONEY BBQ
SWEET THAI CHILI
TERIYAKI
GARLIC PARMESAN

DRY RUBS

LEMON PEPPER
BBQ SPICE

HANDHELDS

SERVED WITH SIDEWINDER FRIES

THE BIG DOG \$14

all-beef dog wrapped in bacon, onions, poblano pepper, pickled freso peppers, garlic crema, cilantro, pretzel bun

THE HONEY BADGER \$15

buttermilk breaded chicken breast, honey mustard, applewood-smoked bacon, bread & butter pickle, sweet honey sauce, brioche bun

CLUB LEVEL \$15

buttery croissant, sliced ham & turkey, swiss & cheddar cheeses, green leaf, vine-ripened tomato, honey mustard mayo

HOMETOWN BURGER \$16

8oz chuck patty, choice of cheese, chipotle mayo, lettuce, tomatoes, onions, pickles, brioche bun

ADD: bacon +\$2

BLACKJACK BURGER \$17

blackened 8oz chuck patty, cheddar jack cheese, applewood-smoked bacon, bourbon caramelized onions, house sauce, brioche bun

THE PHILLY \$15

shaved beef, sautéed onions & peppers, provolone cheese, horseradish aioli, hoagie bun

PATTY MELT \$15

beef patty, swiss cheese, caramelized onions, thousand island dressing, thick rye bread

HOT ROUTE CHICKEN SAMICH \$15

buttermilk breaded chicken breast tossed in spicy buffalo sauce with bleu cheese, lettuce, tomatoes, pickles, brioche bun

ENTRÉES

THE TOUCHDOWN \$36

12oz choice ribeye, garlic mashed red potatoes, chef's vegetable selection

ADD: grilled mushrooms +\$3 | grilled onions +\$3 | grilled shrimp +\$8

RAGIN CAJUN MAC & CHEESE \$19

cavatappi, crawfish, andouille, tasso, crystal hot sauce, roasted red peppers, cheese sauce, panko, garlic bread

COASTAL KING \$26

sweet thai chili-glazed atlantic salmon, coconut scented jasmine rice, seasonal vegetables

10 COUNT GRILLED CHICKEN \$26

grilled & seasoned chicken breast, bacon, sautéed mushrooms, cheddar cheese, mashed potatoes, seasonal vegetables

ADD: onions & peppers +\$3 | grilled shrimp +\$8

FISH & CHIPS \$26

beer-battered cod, sidewinder fries, cilantro slaw, jalapeño hush puppies

CHICKEN FRIED STEAK \$28

huge, hand-battered chicken fried steak, choice of brown or white gravy, mashed potatoes, seasonal vegetables, texas toast

CAJUN CHICKEN PASTA \$22

blackened chicken breast, roasted red peppers, cajun alfredo sauce, penne pasta, garlic bread

ADD: shrimp +\$8

We use only the highest quality ingredients, however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(GF) GLUTEN FREE

PIZZAS & FLATBREADS

10 INCH | 12 INCH

SPICY BLEUX FLATBREAD \$14

buffalo sauce, jalapeño chips, mozzarella cheese, grilled chicken, applewood-smoked bacon, bleu cheese, cilantro

HERBIVORE FLATBREAD \$13

evoo, mozzarella cheese, caramelized shiitake mushrooms, italian herbs, rocket greens, heirloom grape tomatoes, aged balsamic

CHEESEHEAD \$12 | \$15

sauce, mozzarella, smoked gouda & parmesan cheeses

OLD WORLD PEPPERONI \$13 | \$16

house-made sauce, mozzarella cheese, shaved pepperoni, oregano

MSP \$14 | \$17

sauce, sliced cremini mushrooms, shaved pepperoni, spicy fontanini italian sausage, mozzarella cheese, oregano

HOME RUN \$15 | \$18

sauce, pepperoni, spicy italian sausage, applewood-smoked bacon, yellow onion, green bell peppers, kalamata olives

BBQ DIRTY BIRD \$14 | \$17

zesty bbq sauce, mozzarella cheese, applewood-smoked bacon, grilled chicken, caramelized onions, smoked gouda, fried onion straws, cilantro

CALZONE \$14

house-made sauce, mozzarella cheese, choice of one topping

ADD ONS:

up-charge for each additional topping

pepperoni, sausage, bacon, chicken, tasso, andouille, crawfish tail, onions, bell peppers, jalapeños, kalamata olives, mushrooms, spinach, caramelized red onions, roasted red peppers, arugula, buffalo mozzarella cheese, bleu cheese, smoked gouda cheese

SIDES \$6

SIDE GARDEN SALAD SEASONAL VEGETABLES

SIDE CAESAR SALAD SIDEWINDER FRIES

MASHED POTATOES

POST GAME

HOME PLATE COOKIE \$9

chocolate chip cookie, vanilla ice cream, whipped cream, caramel, chocolate sauce

TRIPLE PLAY OREO CHEESECAKE \$10

oreo sprinkles, whipped cream, oreo cookie

THE BURROW BROWNIE SUNDAE \$9

brownie, vanilla ice cream, whipped cream, cherry, chocolate sauce

CHEESECAKE \$10

plain new york cheesecake, raspberry coulis

WINES

GLASS BOTTLE

SPARKLING

WYCLIFF BRUT CHAMPAGNE \$7 \$30

CALIFORNIA, 750ML

KORBEL BRUT CHAMPAGNE \$8

CALIFORNIA, 187ML

WHITE

TRINITY OAKS CHARDONNAY \$8 \$30

NAPA VALLEY, CALIFORNIA, 750ML

LA CREMA CHARDONNAY \$20

SONOMA COAST, CALIFORNIA, 350ML

TRINITY OAKS PINOT GRIGIO \$8 \$30

CALIFORNIA, 750ML

CANYON ROAD MOSCATO \$8 \$30

ALEXANDER VALLEY, CALIFORNIA, 750ML

RED

TRINITY OAKS CABERNET SAUVIGNON \$8 \$30

CALIFORNIA, 750ML

JOEL GOTT 815 CABERNET SAUVIGNON \$15

CALIFORNIA, 375ML

THE PRISONER CABERNET SAUVIGNON \$30

CALIFORNIA, 375ML

TRINITY OAKS MERLOT \$8 \$30

CALIFORNIA, 750ML

TRINITY OAKS PINOT NOIR \$8 \$30

CALIFORNIA, 750ML

SIGNATURE COCKTAILS

FRESH TURF \$12

Absolut Citron vodka, apple pucker, melon liqueur, lemonade, cucumber

BENCH WARMER \$13

Bulleit Rye whiskey, peach purée, honey, lemon juice, freshly brewed tea

CURVE BALL \$12

Tanqueray London Dry gin, St-Germain Elderflower liqueur, lime juice, sparkling wine, jalapeño, blueberries

THE KICKER \$12

Hornitos Añejo tequila, fresh orange juice, strawberry purée, sour mix, Tabasco

MVP \$15

Basil Hayden Bourbon, brown sugar, butterscotch liqueur, Angostura bitters, orange peel

END ZONE \$13

Captain Morgan Original Spiced rum, cherry juice, lime, mint, ginger beer

CHEERLEADER \$12

New Amsterdam vodka, Mr. Boston triple sec, lemon juice, sugar

PENALTY PUNCH \$12

Tito's Handmade vodka, Bacardí Superior rum, New Amsterdam gin, Sauza Gold tequila, raspberry schnapps, sour mix, Sprite

BEER

DOMESTIC

MILLER LITE \$7

16oz aluminum bottle

COORS LIGHT \$7

16oz aluminum bottle

MICHELOB ULTRA \$7

16oz aluminum bottle

BUD LIGHT \$7

16oz aluminum bottle

BUDWEISER \$7

16oz aluminum bottle

ABITA AMBER \$6

12oz glass

ABITA STRAWBERRY LAGER \$6

12oz can

YUENGLING TRADITIONAL LAGER \$5

12oz can

YUENGLING FLIGHT \$5

12oz can

O'DOUL'S \$5

12oz glass

IMPORT

HEINEKEN ORIGINAL \$6

12oz can

CORONA EXTRA \$6

12oz can

GUINNESS DRAUGHT \$8

14.2oz can

MODELO ESPECIAL \$6

12oz can

MODELO NEGRA \$6

12oz glass

RED STRIPE \$6

12oz glass

SCAN TO VIEW OUR SELECTION OF DRAFT BEERS, FLIGHTS, BOTTLE SERVICE & SPECIALTY SHOTS



HARD SELTZERS

HIGH NOON \$7

black cherry, pineapple, watermelon, grapefruit

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