

Specialty Pies

All 16 Inch Hand Tossed Crust

ALFRESCO – RED SAUCE BASE WITH MOZZARELLA, CAPICOLA, HAM, ITALIAN SAUSAGE, RED ONION, BANANA PEPPER, GARLIC & EVOO

\$23

PHILLY STYLE – QUESO BLANCO BASE WITH SAVED SIRLOIN, BELL PEPPER, RED ONION, FRESH GARLIC AND EVOO

\$20

MEDITERRANEAN STYLE – CREAM CHEESE YOGURT BASE BAKED WITH MOZZARELLA, SLICED LAMB & BEEF BLEND AND TOPPED WITH LETTUCE, CUCUMBER, RED ONION, TOMATO, KALAMATA OLIVES, FETA AND A SWIRL OF TZATZIKI SAUCE

\$25

HARY'S VEGAN SUPREME – RED SAUCE BASE WITH DAIYA MOZZARELLA, MEATLESS ITALIAN SAUSAGE, RED ONION, BELL PEPPER BANANA PEPPER MUSHROOM AND OLIVES

\$24

BUFFALO STYLE – RICOTTA AND RANCH BASE, BONELESS WINGS TOSSED IN THE SAUCE OF YOUR CHOICE, MOZZARELLA, BACON, RED ONION AND A SAUCE SWIRL OF YOUR CHOICE (BUFFALO, MILD, SPICY BBQ OR SPICY GARLIC

\$24

THE ISLANDER – RED SAUCE BASE, MOZZARELLA, CHOPPED JERK CHICKEN, BLACK BEANS, PINEAPPLE, JALAPENO AND RED ONION

\$23

EL LUCHADOR – REFRIED BEANS AND BEEF BASE, CHEDDAR & MOZZARELLA BLEND, TOPPED WITH LETTUCE, TOMATO, RED ONION, JALAPENO AND FINISHED WITH A SOUR CREAM SWIRL AND NACHO FLAVORED DORITOS CRUMBLES

\$22

A Round of Beers for the Kitchen Staff
\$6

THEY WORK HARD MAKING YOUR FOOD, SO IF YOU LIKED WHAT YOU HAD AND WANT A WAY TO SAY THANKS TO OUR KITCHEN STAFF, THIS IS HOW YOU CAN DO IT!



On The Bun

Served with Choice of Plain or BBQ Kettle Chips

FRENCH DIP ~ SLICED PREMIUM ROASTED BEEF SEASONED ONIONS & MELTED SWISS SERVED ON A HOAGIE ROLL WITH AU JUS FOR DIPPING
\$12

CUBANO ~ SMOKED PORK, SMOKED HAM & SWISS TOASTED IN OUR PIZZA OVEN & SERVED WITH DILL PICKLES & YELLOW MUSTARD
\$13

GNARLY DOG ~ NATHAN'S JUMBO ALL BEEF FRANK TOPPED WITH HOMEMADE CHILI & CHEDDAR
\$8

BEYOND GNARLY ~ BEYOND MEAT GERMAN BRAT SERVED WITH GRILLED ONIONS & YELLOW MUSTARD
\$8

SPICOLI ~ SLICED HAM, SPICY CAPICOLA & SLICED PEPPERONI TOPPED WITH PROVOLONE & BALSAMIC VINAIGRETTE (SERVED HOT OR COLD)
\$12

CUTBACK CLUB ~ SLICED HAM & TURKEY PILED HIGH WITH CRISPY BACON SERVED HOT WITH MELTED MOZZARELLA
\$11

CLOSEOUT CLUB ~ SLICED SMOKED TURKEY, CRISPY BACON & FRESH SMASHED AVOCADO WITH MELTED SWISS
\$13

Build Your Own Pie

Choose a base, toppings & finish with a swirl of flavor (first three toppings are included)

\$18

BASE CHOICES

RED SAUCE
RICOTTA RANCH

CREAM CHEESE YOGURT

QUESO BLANCO
REFRIED BEANS

TOPPINGS

JERK CHICKEN
HAM
BEEF
BACON
TOMATO
MUSHROOM
RED ONION

MOZZARELLA
CHEDDAR
DAIYA VEGAN MOZZARELLA
MEATLESS ITALIAN SAUSAGE
PEPPERONI
ITALIAN SAUSAGE
FRIED CHICKEN
GYRO MEAT

BELL PEPPER
BANANA PEPPER
PINEAPPLE
JALAPENO
BLACK OLIVE
FRESH BASIL
FRESH SPINACH

SWIRL

BUFFALO
RANCH
BBQ

HOT BBQ

TZATZIKI SAUCE
SOUR CREAM
SPICY GARLIC

First Set of the Day Appetizers

TWISTED GARLIC KNOTS ~ HOUSE PIZZA DOUGH TIED IN KNOTS & TOPPED WITH BUTTER, OLIVE OIL, FRESH GARLIC & PARMESAN
 ~ MAKE IT GARLIC BUFFALO STYLE FOR AN EXTRA KICK~
1/2 DOZEN \$7

CRISPY RAVIOLI BITES ~ 8 LIGHTLY BATTERED RICOTTA STUFFED RAVIOLI FRIED TO A CRISP & SERVED WITH WARM HOMEMADE PIZZA SAUCE
\$7

PRETZEL & CHEESE ~ BAKED BAVARIAN PRETZEL SERVED WITH FAT TIRE BEER CHEESE FOR DIPPING
\$8

LONGBOARD CHEESE BREAD ~ BAKED GARLIC BUTTER CHEESE STICKS MAKE WITH HOMEMADE DOUGH SERVED WITH RED SAUCE FOR DIPPING
 ~ADD TOPPINGS FROM BUILD A PIE LIST~
\$9

NORTH SHORE NACHOS ~ PULLED PORK, BLACK BEANS & PINEAPPLES PILED ON HOUSE FRIED TORTILLA CHIPS TOPPED WITH A ROASTED PEPPER QUESO BLANCO & FINISHED WITH LETTUCE, TOMATO & SOUR CREAM
\$14

CHOPPY BITES ~ LIGHTLY FRIED JALAPENO INFUSED WISCONSIN CHEESE CURDS SERVED WITH RICK'S RANCH
\$8

BRAH-SHETTA ~ FRESH TOMATO & BASIL TOSSED IN OLIVE OIL PARMESAN & SPICES TOPPED WITH A BALSAMIC REDUCTION & SERVED WITH TOASTED ITALIAN BREAD
\$7

HANG TEN TOTS ~ CRISPY TATER TOTS TOPPED WITH YOUR CHOICE OF EITHER HOMEMADE CHILI & CHEDDAR OR BACON, JALAPENO & CHEDDAR TOPPED WITH RICK'S RANCH
\$9

Swell Salads

EAST COASTAL ~ FRESH BABY SPINACH, SLICED STRAWBERRIES, CANDIED PECANS & AGED BLUE CHEESE CRUMBLES
\$7 / with chicken add \$5

SANTORINI ~ ROMAINE & LETTUCE BLEND, CARAMELIZED ONIONS, KALAMATA OLIVES, CRUMBLED FETA WITH HOUSE GREEK
\$8 / with carved gyro meat add \$6

HOUSE CHEF SALAD ~ SLICED HAM, TURKEY, LETTUCE BLEND, BELL PEPPER, ONION, TOMATO, CUCUMBER, CHEDDAR WITH RICK'S RANCH
\$9