



AT  
**HOLLYWOOD**  
*Casino*  
PERRYVILLE, MD

## TO SHARE

### LOADED FRIES \$14

Fat Tire beer cheese, crumbled applewood-smoked bacon, hot pepper relish, ranch drizzle, scallions

### MARYLAND CRAB DIP BOWL \$16

a Chesapeake Bay staple, savory crab dip served in a freshly baked sourdough bread bowl, topped with mozzarella & Monterey Jack cheeses with Old Bay® seasoning

### JALAPEÑO TATER KEGS \$12

jumbo tater tots stuffed with jalapeños, cream cheese, pepper jack & Cheddar cheeses, served with ranch dressing

### CAULIFLOWER "WINGS" (GF) \$12

flash-fried cauliflower tossed in sweet Thai chili sauce, sesame seeds & scallions

### CRAB CAKE SLIDERS \$16

two crab cake sliders, lettuce, tomato, lemon aioli on toasted potato rolls

### PUB PRETZEL \$9

choice of salt or everything seasoning, served with sides of Fat Tire beer cheese & spicy brown mustard

### CHEESESTEAK EGGROLLS \$14

chopped sirloin, spicy ketchup

### O-RING TOWER \$12

fried, sweet Spanish onion rings, served with a side of horseradish sauce & Maryland fry sauce

### FRENCH ONION DIP (GF) \$7

served with kettle cooked chips

## SALADS

ADD CHOICE OF GRILLED CHICKEN \$6, CRAB CAKE \$10, SALMON \$12 OR SLICED NY STRIP \$15  
ADD EXTRA DRESSING \$0.50

house-made dressings: ranch, bleu cheese, Gorgonzola vinaigrette, Champagne vinaigrette, sweet Vidalia onion, honey mustard, oil & vinegar available upon request

### SUMMER SALAD (GF) \$15

sliced strawberries, baby arugula, red onions, honey roasted walnuts, Gorgonzola cheese, Champagne vinaigrette

### GARDEN SALAD \$13

mixed greens, shaved red onions, cherry tomatoes, carrots, cucumbers, hard-boiled egg, croutons, choice of dressing

## WINGS

served with celery & choice of bleu cheese or ranch dressing  
ADD EXTRA BLEU CHEESE OR RANCH DRESSING \$0.50

### SMOKED

**BONE-IN WINGS (GF)** 10 / \$15 20 / \$25

**BONELESS WINGS** 10 / \$12

## SAUCES

BUFFALO GARLIC PARMESAN  
CHIPOTLE MAPLE BARQ'S ROOT BEER  
HOT HONEY BBQ  
SWEET THAI CHILI OLD BAY® & HONEY

## DRY RUBS

OLD BAY®  
LEMON PEPPER  
CAJUN

## FLATBREADS

### CBR (CHICKEN, BACON, RANCH) \$17

grilled chicken, crumbled applewood-smoked bacon, Monterey Jack & mozzarella cheeses, buttermilk ranch dressing

### BBQ BRISKET \$18

our famous smoked brisket, Barq's Root Beer BBQ sauce, crispy onions, mozzarella cheese

### SUMMER \$18

Gorgonzola cheese, sliced strawberries, baby arugula, drizzle of balsamic reduction

### FOR THE LOVE OF SHROOMS \$18

Wild Bunch mushrooms, sun-dried tomato & garlic aioli, shaved Parmigiano-Reggiano & mozzarella cheeses, fresh thyme

### MEAT LOVERS \$17

pepperoni, sliced Italian sweet sausage, applewood-smoked bacon, ground beef, mozzarella cheese, pizza sauce

### THE OG \$15

classic cheese flatbread with mozzarella cheese & pizza sauce  
ADDITIONAL TOPPINGS \$1 EACH: pepperoni, sliced Italian sweet sausage, bacon, mushrooms, peppers, onions

## HANDHELDS

served with kettle chips  
SUB FRENCH FRIES, SWEET POTATO FRIES OR  
SIDE GARDEN SALAD +\$2.99

### FRIED CHICKEN SANDWICH \$15

pickle-brined chicken breast, bacon mayonnaise, dill pickles on a toasted brioche roll

## ENTRÉES

### CRAB CAKE DINNER (GF) \$26

two 4 oz. lump crab cakes, Old Bay® tartar sauce, served with Chef's daily selection of starch & vegetable

### FRIED CATFISH & CHIPS \$19

Old Bay® seasoned fries, Maryland fry sauce, coleslaw, lemon wedge

Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

(GF) GLUTEN FREE

## SIDES

FRENCH FRIES	\$6
VEGETABLE OF THE DAY	\$5
SIDE GARDEN SALAD	\$6
SWEET POTATO FRIES	\$6

## DESSERTS

KEY LIME PIE	\$9
whipped cream & lime zest	
CARROT CAKE	\$9
cream cheese frosting, walnuts, caramel drizzle	
STRAWBERRY CHEESECAKE	\$9
FUNNEL CAKE FRIES	\$9
dusted with powdered sugar, served with strawberry & caramel sauces	
WAFFLE ICE CREAM SUNDAE	\$9
vanilla ice cream, chocolate syrup, whipped cream, cherry	

## BEVERAGES

### SPECIALTY COCKTAILS

MAPLE SMOKED OLD FASHIONED	\$13
Buffalo Trace Bourbon, Vermont maple syrup, Angostura bitters, smoked tableside	
WATERMELON MULE	\$11
Wheatley vodka, watermelon purée, lime, ginger beer	
MANGO MARGARITA	\$13
Patrón Silver tequila, mango purée, triple sec, lime	
CECIL COUNTY CRUSH	\$10
LIKE AN ADULT CREAMSICLE! Absolut Vanilla vodka, Cointreau, fresh orange juice, Sprite	
STRAWBERRY GIN SMASH	\$10
Tanqueray London Dry gin, strawberry purée, pressed lime, simple syrup, soda water	
PAINKILLER	\$10
Myers's Original Dark rum, cream of coconut, pineapple & orange juices, freshly grated nutmeg	

## WINES

LA MARCA PROSECCO 187ML ITALY	\$13
NICOLAS FEUILLATTE BRUT CHAMPAGNE FRANCE	\$96
MIRASSOU MOSCATO CALIFORNIA	\$8 / \$29
ECCO DOMANI PINOT GRIGIO ITALY	\$8 / \$29
KIM CRAWFORD SAUVIGNON BLANC NEW ZEALAND	\$11 / \$45

### GLASS/BOTTLE

LA CREMA CHARDONNAY CALIFORNIA	\$10 / \$40
ROMBAUER CHARDONNAY CALIFORNIA	\$83
SEAGLASS PINOT NOIR CALIFORNIA	\$9 / \$35
LOUIS M. MARTINI "PRATI" CABERNET SAUVIGNON CALIFORNIA	\$11 / \$45
CAYMUS CABERNET SAUVIGNON CALIFORNIA	\$120

## BEERS

### DRAFTS

COORS LIGHT	\$7 / \$9
4.2% / AMERICAN LIGHT LAGER / GOLDEN, CO	
MILLER LITE	\$7 / \$9
4.2% / AMERICAN LIGHT LAGER / MILWAUKEE, WI	
BUD LIGHT	\$7 / \$9
4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO	
MICHELOB ULTRA	\$7 / \$9
4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO	
YUENGLING TRADITIONAL LAGER	\$7 / \$9
4% / AMBER LAGER / POTTSVILLE, PA	
BLUE MOON BELGIAN WHITE	\$7 / \$9
5.4% / WITBIER / DENVER, CO	

16 OZ. / 22 OZ.

STELLA ARTOIS	\$8 / \$10
5% / LAGER / LEUVEN, BELGIUM	
DOGFISH HEAD 60 MINUTE IPA	\$9 / \$11
6% / IPA / MILTON, DE	
HEAVY SEAS TROPICANNON IPA	\$8 / N/A
7.25% / CITRUS IPA / BALTIMORE, MD	
SAMUEL ADAMS SEASONAL SELECTION	\$8 / \$10
BOSTON, MA	
TRÖEGS ROTATING	\$10 / N/A
HERSHEY, PA	

### DOMESTICS & IMPORTS

12 OZ. BOTTLES

ANGRY ORCHARD HARD CIDER	\$7
6.4% / HARD CIDER / WALDEN, NY	
BUDWEISER	\$7
5% / AMERICAN LAGER / ST. LOUIS, MO	
BUD LIGHT	\$7
5% / AMERICAN LIGHT LAGER / ST. LOUIS, MO	
COORS LIGHT	\$7
4.2% / AMERICAN LIGHT LAGER / GOLDEN, CO	
MICHELOB ULTRA	\$7
4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO	
MILLER LITE	\$7
4.2% / AMERICAN LIGHT LAGER / MILWAUKEE, WI	
YUENGLING TRADITIONAL LAGER	\$7
4.5% / AMERICAN LAGER / POTTSVILLE, PA	

MODELO ESPECIAL	\$7
4.4% / PILSNER / MEXICO	
CORONA EXTRA	\$7
4% / PALE LAGER / MEXICO	
DOS EQUIS LAGER ESPECIAL	\$7
4.2% / PILSNER / MEXICO	
HEINEKEN 0.0	\$7
0% / LAGER / NETHERLANDS	
HEINEKEN ORIGINAL	\$8
5% / LAGER / NETHERLANDS	
GUINNESS 11.2 OZ. BOTTLE	\$8
4.2% / STOUT / IRELAND	
IMPORTED BUCKET OF 6	\$35

### CRAFTS

KEY BREWING SPEED WOBBLES IPA	\$8
12 OZ. CAN 4.6% / IPA / DUNDALK, MD	
ELYSIAN BREWING SPACE DUST IPA	\$8
12 OZ. BOTTLE 8.2% / IPA / WASHINGTON	
UFO WHITE 12 OZ. BOTTLE	\$7
5.1% / AMERICAN-STYLE WHITE ALE / BELGIUM	

GOLDEN ROAD MANGO CART 12 OZ. CAN	\$7
4% / MANGO WHEAT BEER / LOS ANGELES, CA	
NEW BELGIUM FAT TIRE 12 OZ. BOTTLE	\$7
5.2% / AMBER ALE / FORT COLLINS, CO	
HEAVY SEAS LOOSE CANNON IPA	\$8
12 OZ. BOTTLE 7.25% / AMERICAN IPA / BALTIMORE, MD	
PUT ANY 6 IN A BUCKET (MIN 2 PEOPLE)	\$35

## BEYOND

12 OZ. CANS

WHITE CLAW HARD SELTZER	\$7
MANGO, BLACK CHERRY	
TRULY HARD SELTZER	\$7
ASSORTED FLAVORS	
SURFSIDE ICED TEA VODKA	\$8

HIGH NOON VODKA SELTZER	\$7
ASSORTED FLAVORS	
BEYOND BUCKET OF 6	\$30

Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

(GF) GLUTEN FREE