



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

**FRIED CAPRESE** **\$13**  
fried mozzarella moons, diced tomatoes, fresh basil, shaved Parmigiano-Reggiano cheese, drizzle of balsamic reduction

**CRAB CAKE SLIDERS** **\$16**  
two crab cake sliders, lettuce, tomato, lemon aioli on toasted potato rolls

**GRILLED SALMON SLIDERS** **\$16**  
two salmon sliders, pickled onions, sun-dried tomato & garlic aioli, on toasted potato rolls

**PEEL & EAT SHRIMP (GF)** **\$17**  
Old Bay®, crushed garlic, served with cocktail sauce

**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

**OUTFIELD FEAST** **\$39**  
ALL OF THE BALL PARK FAVORITES!  
3 NATHAN'S FAMOUS HOT DOGS      2 LARGE SIDES OF FRIES  
5 CHEESEBURGER SLIDERS      2 BAGS OF CRACKER JACKS

## 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

**CAESAR WITH A TWIST** **\$14**  
chopped romaine lettuce, crumbled applewood-smoked bacon, cherry tomatoes, croutons, shaved Parmesan cheese, fresh basil, Gorgonzola vinaigrette

**SUMMER SALAD (GF)** **\$15**  
sliced strawberries, baby arugula, red onions, honey roasted walnuts, Gorgonzola cheese, champagne vinaigrette

**FRIED CHICKEN SALAD** **\$17**  
mixed greens, crumbled applewood-smoked bacon, shaved red onions, cherry tomatoes, hard-boiled egg, waffle croutons, sweet Vidalia onion dressing

**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

**BRISKET GRILLED CHEESE** **\$17**  
our famous smoked brisket, Barq's Root Beer BBQ sauce, Cooper Sharp American & Monterey Jack cheeses, pickled onions on grilled sourdough, served with a side of horseradish sauce

**SAUSAGE & PEPPERS** **\$15**  
grilled sweet Italian sausage, red peppers & onions, mozzarella cheese, drizzle of balsamic reduction on a toasted steak roll

**FRIED CHICKEN SANDWICH** **\$15**  
pickle-brined chicken breast, bacon mayonnaise, dill pickles on a toasted brioche roll

**GRILLED CHICKEN SANDWICH** **\$15**  
applewood-smoked bacon, Swiss cheese, sliced tomatoes, romaine lettuce, stone ground honey mustard sauce on a grilled brioche roll  
ADD BLACKENED +\$1

**SURF & TURF CHEESESTEAK** **\$18**  
chopped sirloin, lump crabmeat, Swiss cheese, Maryland fry sauce on a steak roll

**CHEESESTEAK** **\$15**  
chopped sirloin, fried onions, Wild Bunch mushrooms, choice of beer cheese or Cooper Sharp American cheese on a steak roll

## BURGERS

served with kettle chips  
SUB FRENCH FRIES, SWEET POTATO FRIES OR SIDE GARDEN SALAD +\$2.99  
SUB TURKEY BURGER +\$1

**THE MESS** **\$16**  
Fat Tire beer cheese, applewood-smoked bacon, grilled onions, dill pickles on a toasted brioche roll

**ITALIAN STALLION** **\$16**  
pepperoni, mozzarella cheese, hot pepper relish, sun-dried tomato & garlic aioli on a toasted brioche roll

**STEAKHOUSE BURGER** **\$16**  
grilled onions & Wild Bunch mushrooms, steak sauce, Swiss cheese on a brioche roll

**ALL-AMERICAN BURGER** **\$15**  
Cooper Sharp American cheese, lettuce, sliced tomato, red onions on a brioche roll

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

ENTRÉES

<b>STEAK &amp; SHROOMS</b> 10 oz. New York strip, wild mushroom marsala, diced tomatoes, served with Chef’s daily selection of starch & vegetable <b>ADD 6 STEAMED SHRIMP +\$8</b>	<b>\$30</b>
<b>CRAB CAKE DINNER (GF)</b> two 4 oz. lump crab cakes, Old Bay® tartar sauce, served with Chef’s daily selection of starch & vegetable	<b>\$26</b>
<b>CHICKEN ALICE (GF)</b> grilled chicken breast, Wild Bunch mushrooms, melted Swiss cheese, crumbled bacon & honey mustard, served with Chef’s daily selection of starch & vegetable	<b>\$20</b>
<b>CITRUS SALMON</b> 6 oz. Atlantic salmon, lump crabmeat, white wine garlic-lemon sauce, sun-dried tomatoes, fresh basil, angel hair pasta	<b>\$25</b>
<b>CHICKEN &amp; WAFFLES</b> fried chicken breast, applewood-smoked bacon, chipotle maple syrup, scallions atop a Belgian waffle	<b>\$18</b>
<b>FRIED CATFISH &amp; CHIPS</b> Old Bay® seasoned fries, Maryland fry sauce, coleslaw, lemon wedge	<b>\$19</b>

SIDES

<b>FRENCH FRIES</b>	<b>\$6</b>	<b>SIDE GARDEN SALAD</b>	<b>\$6</b>
<b>VEGETABLE OF THE DAY</b>	<b>\$5</b>	<b>SWEET POTATO FRIES</b>	<b>\$6</b>

DESSERTS

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

KIDS (12 & UNDER)

served with french fries or applesauce			
<b>HOT DOG</b>	<b>\$8</b>	<b>GRILLED CHEESE</b>	<b>\$8</b>
<b>CHICKEN BITES</b>	<b>\$8</b>	<b>CHEESEBURGER</b>	<b>\$8</b>

BEVERAGES

SPECIALTY COCKTAILS

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

BEYOND

<b>WHITE CLAW HARD SELTZER</b> MANGO, BLACK CHERRY	<b>\$7</b>
<b>TRULY HARD SELTZER</b> ASSORTED FLAVORS	<b>\$7</b>
<b>HIGH NOON VODKA SELTZER</b> ASSORTED FLAVORS	<b>\$7</b>
<b>SURFSIDE ICED TEA VODKA</b>	<b>\$8</b>
<b>BEYOND BUCKET OF 6</b>	<b>\$30</b>

WINES

	GLASS/BOTTLE
<b>LA MARCA PROSECCO 187ML</b> ITALY	<b>\$13</b>
<b>NICOLAS FEUILLATTE BRUT CHAMPAGNE</b> FRANCE	<b>\$96</b>
<b>MIRASSOU MOSCATO</b> CALIFORNIA	<b>\$8 / \$29</b>
<b>ECCO DOMANI PINOT GRIGIO</b> ITALY	<b>\$8 / \$29</b>
<b>KIM CRAWFORD SAUVIGNON BLANC</b> NEW ZEALAND	<b>\$11 / \$45</b>
<b>LA CREMA CHARDONNAY</b> CALIFORNIA	<b>\$10 / \$40</b>
<b>ROMBAUER CHARDONNAY</b> CALIFORNIA	<b>\$83</b>
<b>SEAGLASS PINOT NOIR</b> CALIFORNIA	<b>\$9 / \$35</b>
<b>LOUIS M. MARTINI “PRATI” CABERNET SAUVIGNON</b> CALIFORNIA	<b>\$11 / \$45</b>
<b>CAYMUS CABERNET SAUVIGNON</b> CALIFORNIA	<b>\$120</b>

BEERS

<b>DRAFTS</b>	<b>16 OZ. / 22 OZ.</b>
<b>COORS LIGHT</b> 4.2% / AMERICAN LIGHT LAGER / GOLDEN, CO	<b>\$7 / \$9</b>
<b>MILLER LITE</b> 4.2% / AMERICAN LIGHT LAGER / MILWAUKEE, WI	<b>\$7 / \$9</b>
<b>BUD LIGHT</b> 4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO	<b>\$7 / \$9</b>
<b>MICHELOB ULTRA</b> 4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO	<b>\$7 / \$9</b>
<b>YUENGLING TRADITIONAL LAGER</b> 4% / AMBER LAGER / POTTSVILLE, PA	<b>\$7 / \$9</b>
<b>BLUE MOON BELGIAN WHITE</b> 5.4% / WITBIER / DENVER, CO	<b>\$7 / \$9</b>
<b>STELLA ARTOIS</b> 5% / LAGER / LEUVEN, BELGIUM	<b>\$8 / \$10</b>
<b>DOGFISH HEAD 60 MINUTE IPA</b> 6% / IPA / MILTON, DE	<b>\$9 / \$11</b>
<b>HEAVY SEAS TROPICANNON IPA</b> 7.25% / CITRUS IPA / BALTIMORE, MD	<b>\$8 / N/A</b>
<b>SAMUEL ADAMS SEASONAL SELECTION</b> BOSTON, MA	<b>\$8 / \$10</b>
<b>TRÖEGS ROTATING</b> HERSHEY, PA	<b>\$10 / N/A</b>

DOMESTICS & IMPORTS

<b>ANGRY ORCHARD HARD CIDER</b> 6.4% / HARD CIDER / WALDEN, NY	<b>12 OZ. BOTTLES</b>
<b>BUDWEISER</b> 5% / AMERICAN LAGER / ST. LOUIS, MO	<b>\$7</b>
<b>BUD LIGHT</b> 5% / AMERICAN LIGHT LAGER / ST. LOUIS, MO	<b>\$7</b>
<b>COORS LIGHT</b> 4.2% / AMERICAN LIGHT LAGER / GOLDEN, CO	<b>\$7</b>
<b>MICHELOB ULTRA</b> 4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO	<b>\$7</b>
<b>MILLER LITE</b> 4.2% / AMERICAN LIGHT LAGER / MILWAUKEE, WI	<b>\$7</b>
<b>YUENGLING TRADITIONAL LAGER</b> 4.5% / AMERICAN LAGER / POTTSVILLE, PA	<b>\$7</b>
<b>MODELO ESPECIAL</b> 4.4% / PILSNER / MEXICO	<b>\$7</b>
<b>CORONA EXTRA</b> 4% / PALE LAGER / MEXICO	<b>\$7</b>
<b>DOS EQUIS LAGER ESPECIAL</b> 4.2% / PILSNER / MEXICO	<b>\$7</b>
<b>HEINEKEN 0.0</b> 0% / LAGER / NETHERLANDS	<b>\$7</b>
<b>HEINEKEN ORIGINAL</b> 5% / LAGER / NETHERLANDS	<b>\$8</b>
<b>GUINNESS 11.2 OZ. BOTTLE</b> 4.2% / STOUT / IRELAND	<b>\$8</b>

<b>IMPORTED BUCKET OF 6</b>	<b>\$35</b>
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CRAFTS

<b>KEY BREWING SPEED WOBBLES IPA 12 OZ. CAN</b> 4.6% / IPA / DUNDALK, MD	<b>\$8</b>
<b>ELYSIAN BREWING SPACE DUST IPA 12 OZ. BOTTLE</b> 8.2% / IPA / WASHINGTON	<b>\$8</b>
<b>UFO WHITE 12 OZ. BOTTLE</b> 5.1% / AMERICAN-STYLE WHITE ALE / BELGIUM	<b>\$7</b>
<b>GOLDEN ROAD MANGO CART 12 OZ. CAN</b> 4% / MANGO WHEAT BEER / LOS ANGELES, CA	<b>\$7</b>
<b>NEW BELGIUM FAT TIRE 12 OZ. BOTTLE</b> 5.2% / AMBER ALE / FORT COLLINS, CO	<b>\$7</b>
<b>HEAVY SEAS LOOSE CANNON IPA 12 OZ. BOTTLE</b> 7.25% / AMERICAN IPA / BALTIMORE, MD	<b>\$8</b>

<b>PUT ANY 6 IN A BUCKET</b> (MIN 2 PEOPLE)	<b>\$35</b>
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