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Off The Strip

Menu Prices — October 27, 2026

Off The Strip menu with prices in United States, updated May 2022: 61 items across 8 categories, prices from $12.00 to $36.00.

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Off The Strip Menu with Prices (United States)

Off The Strip menu with prices in United States, updated May 2022: 61 items across 8 categories, prices from $12.00 to $36.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/off-the-strip

Menu categories: Between the Buns · Pasta · Brunch · Appetizers · Lunch/Dinner till closing · Dinner - Between the Buns · Dinner · Dinner - Appetizers

Between the Buns

ITEM	PRICE
M.O.A.B. Burger 10 ounces burger with hickory smoked bacon, mushrooms, onions, and cheddar.	**$22.00**
Chicken Avocado Chicken breast grilled with pepper jack cheese, fresh avocado, sliced tomato and lettuce .	**$20.00**
Roast Turkey Club Turkey breast, bacon, provolone cheese, lettuce, tomato, and mayo.	**$19.00**
BLT Toasted brioche, mayonnaise, bacon, lettuce and tomato	**$19.00**
Classic Burger 10oz burger with lettuce, tomato, American cheese and a side of coleslaw	**$19.00**
Pot Roast Beef Sandwich Shredded beef, caramelized onions, served on sour dough.	**$19.00**

Pasta

ITEM	PRICE
***Fettuccine Alfredo** Cream, Garlic, butter, whit wine and parmesan cheese	**$25.00**
Cheese Ravioli with Cajun Shrimp 8 oz Cajun seasoned Grilled Salmon served over mashed potatoes and seasonal veggies	**$36.00**
Lobster Ravioli Lobster Raviolis with asparagus, mushrooms, and shallots smothered with our own lobster sauce	**$30.00**
Rigatoni alla Vodka Rigatoni pasta tossed in our homemade vodka sauce	**$26.00**
Shrimp Scampi Shrimp, garlic, butter, lemon, white wine over this spaghetti	**$30.00**
Spaghetti with Giant Meatball Spaghetti with a giant meatball, smothered in ou homemade marinara sauce	**$30.00**

Brunch

ITEM	PRICE
Veggie Skillet Vegetarian, gluten free. Scrambled eggs with asparagus, avocado, waffle potato fries and spinach .	**$18.00**
Philly Cheese Steak and Hash Gluten free. Rib-eye meat, steak potatoes, onions, bell peppers, served with two scrambled eggs.	**$25.00**
Carnivore Skillet Gluten free. Scrambled egg skillet packed with red peppers, chicken sausage, smoked ham, hickory bacon and cheddar chees...	**$20.00**
Breakfast Wrap Wheat tortilla stuffed with scrambled eggs, avocado, tomato, cheddar cheese and waffle fries.	**$17.00**

ITEM	PRICE
Seasonal Melon and Berries Vegetarian. Half melon filled with fresh seasonal berries.	**$12.00**

Appetizers

ITEM	PRICE
Signature Chicken Wings Gluten free. Baked dry-rubbed or traditional deep-fried wings.	**$18.00**
Fried Shrimp Panko breaded shrimp, fried to perfection. Served with cocktail and tartar sauce.	**$18.00**
Rolled NY Strip with Asparagus NY strip stuffed with provolone cheese, basil, sun-dried tomatoes, wrapped with asparagus spears and smothered in marsal...	**$18.00**
Caprese Salad 4 layers of fresh mozzarella, Roma tomato and basil, topped with olive oil and balsamic glaze	**$14.00**
Giant Meatball Hand-made 10 ounces meatball smothered in marinara sauce.	**$15.00**

Lunch/Dinner till closing

ITEM	PRICE
Salmon and Brown Rice Bowl Salmon, brown rice, asparagus, zucchini and julienned carrots.	**$27.00**
Steak and Avocado Bowl Tender steak, brown rice, black beans, pico De gallo, cilantro, avocado, and feta cheese.	**$27.00**
Garden Greens Salad Vegan, gluten free. Garden greens, cucumbers, carrots, radish, roasted red pepper, and cherry tomato tossed in balsamic...	**$15.00**
Chicken, Quinoa and Avocado Bowl Grilled chicken breast, quinoa, avocado, black beans, spinach, and cherry tomatoes.	**$24.00**
***Chicken Picatta** Sauteed chicken breast, lemon sauce, capers, shallots and white wine, served with mashed potato	**$29.00**
***Handcrafted Meatloaf** Topped with our homemade gravy and served with a side of Yukon mashed potatoes and green beans	**$27.00**
Teriyaki Steak Bowl Tender steak, brown rice, scallions and broccoli	**$25.00**
Wedge Salad Iceberg lettuce, bleu cheese dressing, bleu cheese crumbles, bacon and cherry tomatoes.	**$17.00**
Garlic Caesar Vegetarian. Garlic Caesar dressing over a bed of hearts of romaine lettuce, parmesan cheese and croutons.	**$16.00**

Dinner - Between the Buns

ITEM	PRICE
M.O.A.B. Burger 10 ounces burger with hickory smoked bacon, mushrooms, onions, and cheddar.	**$22.00**
Pot Roast Beef Sandwich Shredded beef, caramelized onions, served on sour dough.	**$19.00**
BLT Toasted brioche, mayonnaise, bacon, lettuce and tomato	**$19.00**

ITEM	PRICE
Roast Turkey Club Turkey breast, bacon, provolone cheese, lettuce, tomato, and mayo.	**$19.00**
Chicken Avocado Chicken breast grilled with pepper jack cheese, fresh avocado, sliced tomato and lettuce.	**$20.00**

Dinner

ITEM	PRICE
Fettuccine Alfredo (Per One) Cream, garlic, butter, white wine and parmesan cheese.	**$25.00**
Spaghetti with Giant Meatball Spaghetti with a giant meatball, smothered in marinara sauce.	**$30.00**
Salmon and Brown Rice Bowl Salmon, brown rice, asparagus, zucchini and julienned carrots.	**$27.00**
Chicken Parmigiana (Per One) 10 ounces hand-breaded chicken smothered with marinara sauce. Served with spaghetti.	**$34.00**
Beef Stroganoff Tender beef and mushrooms mixed with brown gravy and cream on fettuccine noodles.	**$32.00**
Shrimp Scampi Shrimp, garlic, butter, lemon, and whit wine over thin spaghetti	**$30.00**
Steak and Avocado Bowl TenDer steak, brown rice, black beans, pico De gallo, cilantro, avocado, and feta cheese.	**$27.00**
Chicken Picatta (Per One) Sautéed chicken breast, lemon sauce, capers, shallots and white wine, served with mashed potatoes.	**$29.00**
Chicken, Quinoa and Avocado Bowl Grilled chicken breast, quinoa, avocado, black beans, spinach, and cherry tomatoes.	**$24.00**
Teriyaki Steak Bowl Tender steak, brown rice, scallions, and broccoli	**$25.00**
Lobster Ravioli Lobster raviolis with asparagus, mushrooms, and shallots, smothered with vodka sauce.	**$30.00**
Rigatoni Ala Vodka Rigatoni pasta tossed in our homemade vodka sauce	**$26.00**
Garlic Caesar Vegetarian. Garlic Caesar dressing over a bed of hearts of romaine lettuce, parmesan cheese and croutons.	**$16.00**
Wedge Salad Iceberg lettuce, bleu cheese dressing, bleu cheese crumbles, bacon and cherry tomatoes.	**$17.00**
Tortellini Ragu Tricolor cheese tortellini in our vodka sauce with Italian sausage and parmesan cheese.	**$29.00**
Handcrafted Meatloaf Topped with our homemade gravy and served with a side of Yukon mashed potatoes and green beans.	**$27.00**
Atlantic Salmon Served on a bed of quinoa with spinach, tomatoes, black beans and onions	**$34.00**
Cheese ravioli with Cajun Shrimp Cheese raviolis with mushrooms, smothered in a cream sauce accompanied by cajun shrimp	**$36.00**
Penne Pesto Salmon Diced salmon over penne pasta with spinach, cherry tomatoes, and creamy pesto sauce	**$30.00**
Garden Greens Salad Vegan, gluten free. Garden greens, cucumbers, carrots, radish, roasted red pepper, and cherry tomato tossed in balsamic...	**$15.00**

Dinner - Appetizers

ITEM	PRICE
Signature Chicken Wings Gluten free. Baked dry-rubbed or traditional deep-fried wings.	**$18.00**
Fried Shrimp Panko breaded shrimp, fried to perfection. Served with cocktail and tartar sauce.	**$18.00**
Rolled NY Strip with Asparagus NY strip stuffed with provolone cheese, basil, sun-dried tomatoes, wrapped with asparagus spears and smothered in marsal...	**$18.00**
Caprese Salad 4 layers of fresh mozzarella, Roma tomato and Basil topped with olive oil and balsamic glaze	**$14.00**
Giant Meatball Hand-made 10 ounces meatball smothered in marinara sauce.	**$15.00**