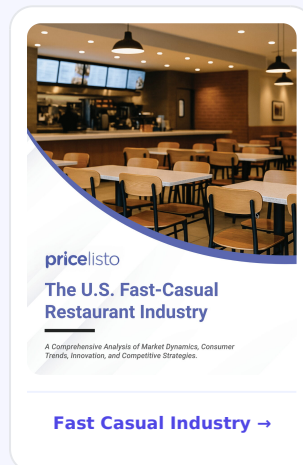




Off The Strip

Menu Prices — August 1, 2026

Restaurant & Food Industry Reports



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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 cheeses...	\$20.00
Breakfast Wrap Wheat tortilla stuffed with scrambled eggs, avocado, tomato, cheddar cheese and waffle fries.	\$17.00
Seasonal Melon and Berries Vegetarian. Half melon filled with fresh seasonal berries.	\$12.00

Appetizers

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

Lunch/Dinner till closing

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

Dinner - Between the Buns

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

Dinner

ITEM	PRICE
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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

ITEM	PRICE
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