

WELCOME TO THE HUB

Appetizers

HUB DAGGERS

Hand breaded chicken deep fried and tossed in your favorite wing sauce. Choice of ranch or blue cheese \$11

LOADED FRENCH FRIES

Loaded plate of French fries topped with cheddar cheese, bacon and green onion \$9

HUB DAGGER FRIES

Why not try our hand breaded chicken tossed in your favorite wing sauce, piled up on our loaded fries \$15

MEATBALL TRIO

House made meatballs with marinara topped with melted fresh mozzarella and drizzled with pesto \$9

CHIPS & SALSA

House made salsa served with fresh made tortilla chips \$5

✓ BRUSSELS SPROUTS

Crispy brussels sprouts tossed in maple Dijon dressing with BBQ pecans, bacon, fresh apples, and white sesame seeds \$10

MOZZARELLA STICKS

Served with our house made marinara \$8

GARLIC LIME EDAMAME

Seasoned with garlic, red pepper, lime and lemon pepper seasoning \$7

BRUSCHETTA

House made bruschetta with fresh mozzarella on toast points with balsamic drizzle \$8

BAVARIAN PRETZEL

Cheese sauce and Dijon \$10

CHICKEN WINGS

10 bone-in chicken wings fried and tossed in your choice of: mild, medium, hot, extra hot, BBQ, sweet chili, teriyaki, garlic parmesan, or lemon-pepper dry rub. Option of ranch or blue cheese dressing. \$13
Add celery & carrots +50 cents
Drums or flats +1

Salads

Add Chicken \$3 · Mahi \$6 · Salmon \$10 Ribeye
5oz \$8 · 8oz \$11

Dressings: Ranch, House Made Blue Cheese,
Balsamic Vinaigrette, Caesar

THE ULTIMATE WEDGE

Iceberg lettuce, bacon, red onion, tomatoes, avocado, hard boiled egg, blue cheese crumbles and topped with House Made Blue Cheese dressing \$10

✓ HOUSE SALAD

Bed of spring mix topped with carrots, cucumbers, tomato, red onion, croutons, and choice of dressing.
Sm: \$4 Lg: \$7

CLASSIC CAESAR

Chopped romaine lettuce topped with fresh grated parmesan cheese, croutons, and Caesar dressing.
Sm: \$4 Lg: \$7

✓ CLASSIC CAPRESE

Fresh mozzarella layered between tomato and red onion on a bed of spring mix, fresh basil and drizzled with balsamic glaze \$8

Kids Menu

CHICKEN TENDERS

Served with fries or fruit. \$7

GRILLED CHEESE

Served with fries or fruit. \$7

PIZZA FLATBREAD

\$6

Add pepperoni: 0.50 cents

Flatbreads

TUSCAN CHICKEN

Pesto based topped with fresh spinach, roasted red peppers, mozzarella cheese, tomato and grilled chicken \$10

STEAK AND AVOCADO

Ribeye steak, avocado, red onion, fresh spinach, blue cheese crumbles, and drizzled with a balsamic glaze \$14

CHICKEN BACON RANCH

Grilled chicken, cheddar jack cheese, and bacon topped with lettuce, tomato, and a drizzle of ranch \$10

MARGHERITA

Classic pesto base, fresh mozzarella cheese and tomatoes, topped with balsamic glaze \$8
Add meatballs +\$3

Soups

SPICY BLUE CHEESE & TOMATO

A twist on a creamy classic with sriracha and blue cheese crumbles. \$4

SOUP DU JOUR

Ask your server. \$4



ITEMS MARKED ARE ATHLETE APPROVED

Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of foodborne illness.
*We trust that you will inform your server and a member of our management team of any allergen concerns.

Hand Helds

Choice of French Fries, Basmati cilantro rice, Asparagus, Broccoli, Brussels sprouts, Tri-colored potatoes, Side Caesar, House salad, or fresh fruit.
Premium Sides: Sweet potato fries tossed in an orange honey glaze, Roasted vegetable quinoa medley - \$2

BUILD YOUR OWN

Burger or Chicken \$9

Toppings: Swiss cheese, cheddar cheese, mozzarella cheese, American cheese, sauteed mushrooms, sauteed onions, sauteed peppers, jalapenos, marinara, pepperoni - 0.50 cents
Premium Toppings: Fried egg, bacon, onion ring, avocado, blue cheese crumbles, fresh mozzarella, fresh ricotta \$1

HUB BURGER

Burger or Chicken \$9

Our 1/2 pound Angus beef patty topped with a fried egg, bacon, onion rings, cheddar and Swiss cheese open faced on Texas toast with our Cajun aioli \$14

BLACKENED RIBEYE

8oz blackened ribeye cooked to your liking topped with caramelized onions and cheddar cheese on a toasted hoagie \$17

SALMON BLT

8oz grilled salmon, lettuce, tomato, bacon and avocado, served on Texas toast with pesto mayo \$17

MEATBALL HOAGIE

House made meatballs and marinara with melted mozzarella \$9

Pastas

Add Chicken \$3 · Mahi \$6 · Salmon \$10

CREAMY PENNE ALFREDO

Fresh to order Alfredo tossed in fettuccine with tomatoes and scallions. (Chef recommendation: Try it Cajun Style with blackened chicken) \$11

✓ CHICKEN BROCCOLI PENNE

Light penne pasta tossed with grilled chicken and broccoli \$11

PENNE WITH MEATBALLS

Tossed in house made marinara \$13

Desserts

KEY LIME PIE

A true authentic style Key Lime Pie made using Nellie and Joe's Key Lime Juice. Poured into our homemade graham cracker crust.

REESE'S PEANUT BUTTER PIE

Our famous crunchy peanut butter filling and chopped Reese's peanut butter cups put into a rich chocolate crust.

SEA SALT CARAMEL CHEESECAKE

New York Cheesecake swirled with thick, rich caramel. Topped with a thin layer of Hersey's Caramel Topping.

NEW YORK CHEESECAKE

Creamy New York cheesecake poured into our homemade graham cracker crust.

CHOCOLATE CAKE

This decadent cake is two layers high and covered with a chocolate icing and chocolate chips.

GRILLED CHEESE AND SOUP

Our tomato soup paired with a cheddar, Swiss and bacon grilled cheese (no sides included) \$9

✓ BEYOND BURGER

Beyond burger patty on a Brioche bun topped with lettuce, tomato and red onion \$15
Add regular toppings 0.50 cents, Premium \$1

✓ GRILLED CHICKEN WRAP

Flour tortilla filled with crispy, grilled or blackened chicken, spinach, cucumber, tomato, shredded carrots, mozzarella, and balsamic dressing \$9

PHILLY CHEESE STEAK

Classic Philly with shredded ribeye, onion, peppers, mushrooms and white American cheese \$14

✓ CAJUN MAHI WRAP

Blackened Mahi and spring mix, tomatoes, red onion, cheddar cheese with our house made Cajun aioli \$13

Entrees

Served with two sides
regular or premium

✓ BLACKENED MAHI

Topped with bruschetta and balsamic glaze.
Full portion: \$19 | Half portion: \$15

✓ LEMON PEPPER SALMON

Your choice of grilled, baked or broiled \$19

✓ GRILLED CHICKEN BREAST

Back to the basics. Fresh grilled or blackened chicken in our house marinade.
Full portion: \$14 | Half portion: \$11

RIBEYE

12 oz. cut fresh and seasoned. Grilled to your desired temp topped with garlic herb compound butter \$25
8 oz. Ribeye \$19

Smoothies

All smoothies are 24 oz. \$7

Add protein: Vanilla, Chocolate, or Unflavored \$2

GOLDEN KNIGHT

Pineapple, mango, white chocolate, yogurt.

DARK KNIGHT

Banana, peanut butter, dark chocolate.

BERRY BOMB

Berry medley, banana, yogurt.

HUB INDULGENCE

Dark chocolate, white chocolate, peanut butter, yogurt.

DETOX OASIS

Mango, pineapple, spinach, kale, ginger.

RUNNING WITH THE BULLS

4 oz. Red Bull--regular or sugar-free, berry medley, banana.

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