



AT

**HOLLYWOOD**  
*Casino*

— PERRYVILLE, MD —

## TO SHARE

<b>BRISKET LOADED FRIES (GF)</b> our famous smoked brisket, Barq's Root Beer BBQ sauce, shredded monterey jack cheese, served with a side of horseradish sauce	<b>\$17</b>								
<b>GRILLED SALMON SLIDERS</b> two salmon sliders, pickled onions, roasted garlic aioli, on toasted potato rolls	<b>\$17</b>								
<b>FRIED BRUSSELS SPROUTS (GF)</b> flash fried, sweet & spicy sauce, scallions, toasted sesame seeds	<b>\$13</b>								
<b>O-RING TOWER</b> fried, sweet Spanish onion rings, served with a side of horseradish sauce & Maryland fry sauce	<b>\$12</b>								
<b>PUB PRETZEL</b> choice of salt or everything seasoning, served with side of beer cheese & mustard dusseldorf	<b>\$9</b>								
<b>FRENCH ONION DIP (GF)</b> served with kettle cooked chips	<b>\$7</b>								
<b>VEGGIE EGGROLLS</b> teriyaki sauce	<b>\$11</b>								
<b>CHEESESTEAK EGGROLLS</b> chopped sirloin, spicy ketchup	<b>\$14</b>								
<b>PEEL &amp; EAT SHRIMP (GF)</b> Old Bay®, crushed garlic, served with cocktail sauce	<b>\$17</b>								
<b>PERRYVILLE TOWER OF POWER</b> served with bleu cheese, ranch dressing, honey mustard, spicy ketchup, Maryland fry sauce, teriyaki sauce & marinara sauce	<b>\$85</b>								
<table border="0"> <tr> <td><b>10 SMOKED BUFFALO WINGS</b></td> <td><b>8 MAC &amp; CHEESE BITES</b></td> </tr> <tr> <td><b>4 JUMBO CHICKEN TENDERS</b></td> <td><b>4 MOZZARELLA HALF MOONS</b></td> </tr> <tr> <td><b>3 CHEESESTEAK EGGROLLS</b></td> <td><b>ONION RINGS</b></td> </tr> <tr> <td><b>3 VEGGIE EGGROLLS</b></td> <td></td> </tr> </table>	<b>10 SMOKED BUFFALO WINGS</b>	<b>8 MAC &amp; CHEESE BITES</b>	<b>4 JUMBO CHICKEN TENDERS</b>	<b>4 MOZZARELLA HALF MOONS</b>	<b>3 CHEESESTEAK EGGROLLS</b>	<b>ONION RINGS</b>	<b>3 VEGGIE EGGROLLS</b>		
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## SALADS

**ADD CHOICE OF GRILLED CHICKEN \$6, CRAB CAKE \$10, SALMON \$12 OR SLICED NY STRIP \$15**  
house-made dressings: ranch, bleu cheese, gorgonzola vinaigrette, sweet vidalia onion, thousand island, honey mustard, oil & vinegar available upon request

<b>CAESAR WITH A TWIST</b> chopped romaine lettuce, crumbled applewood-smoked bacon, cherry tomatoes, croutons, shaved parmesan cheese, fresh basil, gorgonzola vinaigrette	<b>\$14</b>
<b>FRIED CHICKEN SALAD</b> mixed greens, crumbled applewood-smoked bacon, shaved red onions, cherry tomatoes, hard-boiled egg, waffle croutons, sweet vidalia onion dressing	<b>\$17</b>
<b>GARDEN SALAD</b> mixed greens, shaved red onions, cherry tomatoes, carrots, cucumbers, hard-boiled egg, croutons	<b>\$13</b>

## WINGS

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

<b>SMOKED WINGS (GF)</b>	<b>JUMBO CHICKEN FINGERS</b>
10 <b>\$15</b>	6 <b>\$15</b>
20 <b>\$25</b>	

### SAUCES

BUFFALO	GARLIC PARMESAN
CHIPOTLE MAPLE	BARQ'S ROOT BEER
NASHVILLE HOT	BBQ
TERIYAKI	OLD BAY® & HONEY

### DRY RUBS

OLD BAY®
LEMON PEPPER
CAJUN

## PIZZA

<b>BBQ FRIED CHICKEN</b> chopped fried chicken, red onion, crumbled bacon, Barq's Root Beer BBQ sauce, mozzarella & provolone cheese blend	<b>\$18</b>
<b>CAPRESE</b> diced tomatoes, fresh basil, garlic aioli spread, balsamic reduction, fresh mozzarella cheese	<b>\$18</b>
<b>THE BASICS</b> cheese pizza <b>TOPPINGS \$1 EACH:</b> pepperoni, sausage, bacon, mushrooms, peppers, onions	<b>\$15</b>

## HANDHELDS

**SERVED WITH KETTLE CHIPS**  
**FRENCH FRIES, SWEET POTATO FRIES OR SIDE GARDEN SALAD \$2.99**

<b>BRISKET GRILLED CHEESE</b> 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	<b>\$17</b>
<b>CRAB MELT (OPEN-FACED)</b> crab imperial, sliced tomatoes, swiss cheese on grilled wheatberry bread	<b>\$18</b>
<b>FRIED CHICKEN SAMMY</b> dill-brined fried chicken breast, coleslaw, applewood-smoked bacon, pickle chips, Barq's Root Beer BBQ sauce on a brioche roll	<b>\$16</b>
<b>GRILLED CHICKEN</b> applewood-smoked bacon, swiss cheese, sliced tomatoes, romaine lettuce, stone ground honey mustard sauce, on a grilled brioche roll <b>ADD BLACKENED +\$1</b>	<b>\$15</b>
<b>SURF &amp; TURF CHEESESTEAK</b> chopped sirloin, lump crab meat, swiss cheese, Maryland fry sauce on a steak roll	<b>\$18</b>
<b>CHEESESTEAK</b> chopped sirloin, fried onions, wild bunch mushrooms, choice of beer cheese or cooper sharp american cheese on a steak roll	<b>\$15</b>
<b>LOADED HOT DOG</b> ¼ lb. all beef hot dog, applewood-smoked bacon, chili, brown mustard, beer cheese on a steak roll	<b>\$12</b>

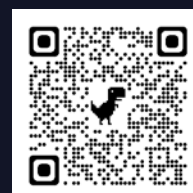
## BURGERS

**SERVED WITH KETTLE CHIPS**  
**FRENCH FRIES, SWEET POTATO FRIES OR SIDE GARDEN SALAD \$2.99**  
**SUB TURKEY BURGER +\$1**

<b>PRIME TIME PATTY MELT</b> thousand island dressing, grilled onions, swiss cheese, dill pickles, on grilled sourdough	<b>\$16</b>
<b>DILLY DILLY BURGER</b> applewood-smoked bacon, havarti dill cheese, pickle chips, roasted garlic aioli on a brioche roll	<b>\$17</b>
<b>STEAKHOUSE BURGER</b> grilled onions & wild bunch mushrooms, steak sauce, swiss cheese on a brioche roll	<b>\$16</b>
<b>ALL-AMERICAN BURGER</b> cooper sharp american cheese, lettuce, sliced tomato, red onion on a brioche roll	<b>\$15</b>

## 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>\$28</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>ROASTED GARLIC MANGO GLAZED SALMON (GF)</b> 6 oz. Atlantic salmon, jasmine rice, scallions, vegetable	<b>\$24</b>
<b>BAKED CHICKEN PARM</b> marinara sauce, mozzarella cheese, cavatappi pasta served with a toasted roll	<b>\$20</b>
<b>FRIED CATFISH &amp; CHIPS</b> Old Bay® seasoned fries, Maryland fry sauce, coleslaw, lemon wedge	<b>\$19</b>



**CATFISH & CHESAPEAKE BAY CUISINE**

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**

## KIDS (12 & UNDER)

SERVED WITH FRENCH FRIES OR APPLESAUCE

HOT DOG	\$8
CHICKEN FINGERS	\$8
CHEESE QUESADILLA	\$8
CHEESEBURGER	\$8
MAC & CHEESE BITES	\$8

## SIDES

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

## DESSERTS

FUNNEL CAKE FRIES dusted with powdered sugar, served with raspberry & caramel sauces	\$9
NANA'S BANANA PUDDING MUG 12 oz. mason jar stuffed with banana pudding, Nilla wafers, banana chips, whipped cream, cinnamon	\$9
RASPBERRY CHEESECAKE	\$9
SNICKERS PIE	\$9
WAFFLE ICE CREAM SUNDAE vanilla ice cream, chocolate syrup, whipped cream, cherry	\$9

## DRINK MENU

### SPECIALTY COCKTAILS

#### A TASTE OF MARYLAND

ORANGE CRUSH círoc summer citrus vodka, cointreau, fresh orange juice, sprite	\$10
MARYLAND MARGARITA avión silver tequila, avión reposado tequila, cointreau, lime juice, Old Bay® rim	\$12
THE ORIOLE bacardí superior rum, malibu coconut rum, red bull yellow edition, passion fruit, orange, guava	\$9

#### SPORTSBOOK FAVORITES

TROPICAL ISLAND MARGARITA dos hombres mezcal, cointreau, passion fruit, orange, guava, lime	\$10
FEVER PEACH created by Bartender Kirsten absolut vodka, crown royal peach whisky, strawberry purée, peach syrup	\$12
THE RISING SUN patrón silver tequila, campari, orange juice, lime juice, sugar syrup	\$10

### WINES BY THE GLASS

LIBERTY CREEK CHARDONNAY, CABERNET SAUVIGNON, PINOT GRIGIO, MERLOT, MOSCATO, WHITE ZINFANDEL	\$8
CHATEAU STE. MICHELLE CHARDONNAY	\$10
LA MARCA PROSECCO	\$13

## BEER

### DRAFT BEERS

	16oz / 22oz
COORS LIGHT 4.2% / AMERICAN LIGHT LAGER / GOLDEN, CO	\$7 / \$9
MILLER LITE 4.2% / AMERICAN LIGHT LAGER / MILWAUKEE, WI	\$7 / \$9
BUD LIGHT 4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO	\$7 / \$9
MICHELOB ULTRA 4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO	\$7 / \$9
YUENGLING LAGER 4% / AMBER LAGER / POTTSVILLE, PA	\$7 / \$9
BLUE MOON BELGIAN WHITE 5.4% / WITBIER / DENVER, CO	\$7 / \$9
STELLA ARTOIS 5% / LAGER / LEUVAN, BELGIUM	\$8 / \$10
DOGFISH HEAD 60 MINUTE IPA 6% / IPA / MILTON, DE	\$9 / \$11
HEAVY SEAS TROPICANNON IPA 7.25% / CITRUS IPA / BALTIMORE, MD	\$8 / \$10
SAMUEL ADAMS SEASONAL SELECTION BOSTON, MA	\$8 / \$10
TRÖEGS ROTATING HERSHEY, PA	\$10 / \$12

### DOMESTICS & IMPORTS

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

IMPORTED BUCKET OF 6	\$35
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### CRAFT BEERS

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

PUT ANY 6 IN A BUCKET (MIN 2 PEOPLE)	\$35
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### BEYOND

WHITE CLAW HARD SELTZER 12OZ CAN MANGO, BLACK CHERRY	\$7
TRULY HARD SELTZER 12OZ CAN ASSORTED FLAVORS	\$7
HIGH NOON HARD SELTZER 12OZ CAN ASSORTED FLAVORS	\$7
SURFSIDE HARD ICED TEA 12OZ CAN	\$8

BUCKET OF 6	\$30
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