



SHAREABLES



ROBERT’S WINGS 12.99
Hand seasoned, oven roasted then golden fried jumbo wings with your choice of:
(Also available boneless style)

- Boom Boom - sweet spicy aioli, green onions
- Buffalo - bleu cheese dressing, celery
- Kung Pao - spicy tamari glaze, chile thread, cashews
- Teriyaki - green onion, wonton, sesame
- Bourbon BBQ - haystack onion, ranch dressing
- Reaper Ranch - celery, bleu cheese dressing
- KC Dry Rub - brown sugar, ranch dressing

SZECHUAN BRUSSEL SPROUTS
Flash fried fresh sprouts, pork belly, local bleu cheese, chile spiked tamari glaze 14.99

ROBERT’S SHRIMP
12 buttermilk marinated, lightly breaded. fried bay shrimp 12.99

- Boom Boom - sweet & spicy aioli, jasmine rice
- Thai Chile - sweet Sriracha mango glaze, sesame slaw

BOURBON BBQ’ED CHICKEN QUESADILLA
House-smoked chipotle marinated chicken, griddled flour tortilla, cheddar-jack cheese, green onions, corn salsa, chipotle creme, shredded lettuce, jalapenos 12.99

STEAK BITES
Cajun beef tips, crimini mushrooms, jasmine rice, crispy onion straws, side of chipotle crème 13.99

BAVARIAN PRETZEL STICKS
Buttered, salted, oven toasted artisan bread sticks, local pale ale cheese sauce 11.59

HEIRLOOM TOMATO BRUSCHETTA
Fresh hot house basil marinated tomatoes, Greek olives, red onion, garlic, mesclun greens, griddled ciabatta, parmesan 12.99

CHICKEN FRITTERS
Flash fried premium breaded chicken tenders, your choice of: BBQ, ranch or honey mustard sauce 12.29

NACHOS ROSALES
Artisan bowl of white corn tortilla chips, cheddar-jack cheese, shredded lettuce, corn salsa, green onions, jalapenos, chipotle crème, Robert’s salsa with your choice of: seasoned ground beef, smoked brisket or rojo chicken 12.99

CAPRESE FLATBREAD
Jack’s cracker crust, fresh basil pesto, salsa cruda, mozzarella and fontina cheese, balsamic drizzle, parmesan 11.59

BBQ’ED CHICKEN FLATBREAD
Jack’s cracker crust, bourbon BBQ sauce, house smoked chicken, bacon, mozzarella and cheddar jack cheese, corn salsa, chipotle crème, green onions, parmesan 14.49

Gluten Free items by request. Consuming raw or undercooked food may increase your risk of foodborne illness. All foods produced in a common kitchen

From The Grille

HOUSE SIRLOIN
Hand cut 8 oz. charbroiled Angus beef top sirloin, mushrooms, spinach, caramelized onions, cabernet demi, Yukon gold mashed potatoes 23.99

SCOTTISH SALMON
Pesto grilled salmon, garlic buttered asparagus, salsa cruda, jasmine rice 21.99

K.C. SPARERIBS
Dry rubbed house smoked premium St. Louis pork ribs, grille finished, bourbon BBQ, shoestring fries, slaw 18.99

ANGUS RIBEYE
Hand cut charbroiled Angus ribeye, Yukon gold mashed potatoes, bourbon brown sugar glaze, haystack onions 28.99

BREWHOUSE CHICKEN
Herb marinated charbroiled chicken breast, fresh broccoli, pale ale cheese sauce, Yukon gold mashed potatoes, haystack onions 16.99

• **ADD-ONS** •
Cup of soup or house salad 3.29

Kitchen Classics

ROBERT’S MEATLOAF
Scratch made seasoned Angus ground chuck, slow roasted, grille finished, served with Yukon gold mashed potatoes, cabernet mushroom demi, grilled ciabatta, haystack onions 17.49



“CUCINA MARGHERITE”
Olive oil seared fresh garden vegetables, salsa cruda, honey balsamic drizzle, with your choice of seasoned and charbroiled:
Chicken 16.49, Angus Sirloin 19.99, Salmon 21.99, Sautéed Bay Shrimp 21.99

FISH & CHIPS
Golden fried beer battered cod, shoestring fries, coleslaw, tartar sauce, lemon wedge, malt vinegar 16.49

BUTTERMILK FRIED SHRIMP
24 buttermilk marinated, hand battered, fried bay shrimp, shoestring fries, slaw, lemon wedge, cocktail sauce 18.49

CHIPOTLE CHICKEN BURRITO
House smoked chipotle chicken, cheddar-jack cheese, jasmine rice, corn & black bean salsa, chipotle creme, flour tortilla, homemade queso, fresh pico de gallo, fiesta salad, tortilla chips 15.99

TERIYAKI RICE BOWL
Fresh stir-fried vegetables, sweet Asian plum sauce, jasmine rice, crispy wontons, green onions 14.99
With your choice of seasoned and charbroiled:
Chicken 16.99, Angus Sirloin 19.99, Salmon 21.99, Sautéed Bay Shrimp 18.99

PAN FRIED WALLEYE
Lightly seasoned freshwater filets, buttery cracker crust, garlic buttered asparagus, Yukon gold mashed potatoes, lemon wedge, tartar sauce 28.99

SUMMIT BRAISED SHORT RIBS
Pale ale braised Angus beef short ribs, roasted garlic zucchini, asparagus, red peppers, Yukon gold mashed potatoes, fried shoestring carrots 20.99

CHICKEN FRITTER PLATTER
Golden fried premium chicken tenders, french fries, coleslaw, choice of BBQ, ranch, or honey mustard dipping sauce 15.99

• **ADD-ONS** •
Cup of soup or house salad 3.29

Tacos



MAHI MAHI
Cilantro-lime marinated charbroiled filet, flour tortillas, red cabbage slaw, corn salsa, cheddar-jack cheese, chipotle crème, jasmine rice, fresh pico de gallo, Robert’s salsa 17.99

BRISKET
Slow roasted, house smoked chopped Angus beef, flour tortillas, cilantro lime slaw, corn salsa, cheddar jack cheese, green onion, chipotle crème, white corn tortilla chips, Robert’s salsa 13.99

SHRIMP
Lightly seasoned flash fried bay shrimp, sweet chile glaze, flour tortillas, red cabbage slaw, cheddar-jack cheese, corn salsa, chipotle crème, jasmine rice, fresh pico de gallo 16.79



TWISTED PASTA

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CAJUN CHICKEN
 Marinated grilled chicken breast, fresh sautéed mushrooms, cavatappi, Cajun cream sauce, cheddar-jack cheese, green onions, parmesan 18.29

TWISTED MORNAY
 Fresh spinach, zucchini, red pepper, cavatappi, 3 cheese cream sauce, parmesan, garlic bread crumbs 14.99
 With seasoned and charbroiled: Chicken 18.29, Angus Sirloin 19.99, Salmon 21.99, Sautéed Shrimp 18.99

SMOKEHOUSE M & C
 Cavatappi, pale ale cheese sauce, crispy chicken, bacon, corn salsa, green onions, garlic bread crumbs, BBQ drizzle 18.29

All pastas served with griddled ciabatta.

• **ADD-ONS** •

Cup of soup or house salad 3.29

STARTER SALADS & SOUPS

CAESAR
 Local baby Revol greens, salsa cruda, garlic-anchovy dressing, herb croutons, parmesan 6.49

HOUSE
 Fresh mixed greens, carrot, cucumber, tomato, red onion, herb croutons and your choice of dressing 6.49

MESCLUN FIELD GREENS
 Wild greens mix, red onion, raisins, local bleu cheese, candied pecans and a pomegranate-balsamic vinaigrette 6.49

CHICKEN WILD RICE
 Cup - 4.79 • Bowl - 6.49

SOUP DU JOUR
 Cup - 4.79 • Bowl - 6.49

• We proudly prepare all of our soups in house! •

Our delicious chef-crafted dressings include:

French, Buttermilk Ranch,
 Bleu Cheese, Caesar, Key Lime Vinaigrette,
 Sesame Ginger Vinaigrette,
 Pomegranate-Balsamic Vinaigrette

We also offer these lo-cal dressings: Italian, Ranch and Vinegar & Oil.

SIDES

NACHO CHIPS & SALSA 6.99
NACHO CHIPS & QUESO 8.99
SEASONED TATER BARRELS 3.99 / 7.99
SHOESTRING FRENCH FRIES 3.99 / 7.99
MAC & CHEESE 6.99
GARDEN MEDLEY 6.99
STEAMED BROCCOLI 6.99
GRILLED ASPARAGUS 7.99
YUKON GOLD MASHED POTATOES 4.99
QUESO 4.99
GARLIC CIABATTA TOAST 4.99
JASMINE RICE 3.99

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Craft Burgers

ALL AMERICAN
 American cheese, fried onions, homemade pickles, Robert's fry sauce 13.99

BLACK & BLEU
 Cajun seasoned, habanero jack cheese, bleu cheese crumbles, garlic aioli, haystack onions 14.49

BEYOND BURGER
 Charbroiled revolutionary plant-based patty, pomegranate-balsamic mesclun greens, salsa cruda, ciabatta roll 14.49

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COWBOY
 Cheddar cheese, smokehouse bacon, bourbon BBQ, haystack onions 13.99

BACON CHEESE
 Cheddar cheese, smokehouse bacon, 13.79

CALIFORNIA
 Lettuce, tomato, mayo 12.39
 Add Swiss, American, cheddar, habanero-jack, bleu, fontina cheese .79

• Our craft burgers are all a 6 oz. fresh Angus ground chuck patty charbroiled to medium and served on a toasted golden bakery bun •

• **Craft Burgers and Handhelds** •

Served with kettle chips, French fries, tater barrels, Yukon gold mashed potatoes, coleslaw, or fruit. Substitute broccoli or pre-packaged gluten free white bun for 1.99

Handhelds

CAJUN CHICKEN
 Charbroiled, Cajun seasoned chicken breast, cayenne pepper sauce, habanero-jack cheese, lettuce, tomato, grilled ciabatta roll, bleu cheese dressing 13.99

WALLEYE
 Hand battered fresh water filet, golden fried, lettuce, tomato, tartar sauce, lemon wedge, grilled ciabatta roll 16.49

PRIME RIB FOCACCIA
 Slow roasted shaved prime rib, sautéed peppers and onions, Swiss cheese, roasted garlic aioli, grilled focaccia hoagie 18.99

K.C. PULLED PORK
 Dry rubbed, house smoked, slow roasted local pork, bourbon BBQ, sauce, coleslaw, haystack onions, golden bakery bun 12.39

CALIFORNIA CLUB
 All-natural Applewood smoked turkey, smokehouse bacon, fontina cheese, lettuce, tomato, avocado aioli, grilled ciabatta roll 13.49

ROBERT'S FRIED CHICKEN
 Crispy country fried chicken thigh, homemade pickles, crisp lettuce, Robert's fry sauce, buttery brioche bun 14.99

CHICKEN BRUSCHETTA
 Herb marinated charbroiled chicken breast, fontina cheese, pomegranate-balsamic greens, salsa cruda, garlic aioli, grilled ciabatta roll 13.99

SHORT RIB GRILLED CHEESE
 Summit braised short rib, garlic spinach, cheddar & fontina cheese, roasted garlic aioli, crispy onions, garlic buttered sour dough 16.99

Salads

HOUSE COBB
 Mixed greens, hardboiled egg, black olives, fresh tomatoes, bacon, red onion, bleu cheese, fresh avocado, griddled ciabatta, choice of dressing 11.49

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RED ROCK CHOPPED
 Mesclun greens, hardboiled egg, scallions, smokehouse bacon, local bleu cheese, avocado, corn & black bean salsa, key lime vinaigrette, white corn tortilla chips 11.49

BIG CAESAR
 Local baby Revol greens, salsa cruda, herb croutons, parmesan cheese, griddled ciabatta, garlic anchovy dressing 11.49

MANDARIN TOSS
 Mixed greens, slaw mix, raisins, cucumbers, oranges, avocado, sesame-ginger vinaigrette, wontons, chile lime cashews 11.49

• **WITH YOUR CHOICE OF:** •

Crispy Chicken 14.99
 Grilled Chicken 15.99
 Sautéed Bay Shrimp 17.99
 Grilled Salmon 18.99
 Angus Top Sirloin Steak 18.99

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Robert's Specialty