



AT

# HOLLYWOOD Casino® AT CHARLES TOWN RACES

## TO SHARE

<b>NACHOS</b> CHICKEN OR STEAK white queso, sautéed onions & peppers, guacamole, pico de gallo, sour cream	<b>\$15</b>
<b>ASIAN STICKY RIBS</b> house-cooked ribs, scallions, sweet & spicy teriyaki sauce	<b>\$15</b>
<b>QUESADILLA</b> CHICKEN OR STEAK cheddar jack cheese, guacamole, pico de gallo, sour cream	<b>\$12</b>
<b>PRETZEL BITES</b> beer cheese, honey mustard	<b>\$12</b>
<b>BOOM BOOM SHRIMP</b> popcorn shrimp, scallions, boom boom sauce	<b>\$12</b>
<b>SHRIMP TACOS</b> fried shrimp, chipotle slaw, pico de gallo, cajun aioli, flour tortillas	<b>\$12</b>
<b>MARYLAND STYLE CRAB DIP</b> crab meat, cheddar jack cheese, cream cheese, old bay seasoning, pretzel bites	<b>\$14</b>
<b>CHICKEN BASKET</b> beer battered fried chicken, honey mustard	<b>\$12</b>
<b>ONION RINGS</b> cajun aioli	<b>\$10</b>
<b>FRIED PICKLES</b> cajun aioli	<b>\$10</b>

## WINGS

<b>TRADITIONAL</b>	<b>6 FOR \$10   12 FOR \$18</b>
<b>BONELESS</b>	<b>\$11</b>

### SIGNATURE SAUCES

HOT	OLD BAY
MILD	GARLIC PARMESAN
TERIYAKI	HONEY BBQ
THAI CHILI	

## FIELD OF GREENS & SOUP

<b>SOUP DU JOUR</b>	<b>\$6</b>
<b>ALL HAIL CAESAR SALAD</b> romaine lettuce, shaved parmesan cheese, house-made croutons, caesar dressing	<b>\$12</b>
<b>COBB SALAD</b> lettuce blend, bacon, egg, cheddar jack cheese, onions, tomato	<b>\$14</b>
<b>GREEK SALAD</b> romaine lettuce, feta cheese, black olives, cherry tomatoes, cucumber, balsamic vinaigrette	<b>\$14</b>
<b>SOUTHWEST SALAD</b> lettuce blend, cheddar jack cheese, onions, tomato, black bean salsa, tortilla strips, chipotle ranch dressing	<b>\$14</b>
<b>ENHANCE YOUR SALAD</b> BLACKENED CHICKEN +\$6, CRISPY CHICKEN +\$7, GRILLED CHICKEN +\$5, SALMON +\$10, GRILLED SHRIMP +\$6	

## CRAFT BURGERS

served with fries

make it a veggie burger +\$2, gluten-free bun +\$1

<b>THE KNUCKLE BALL</b> swiss cheese, sautéed mushrooms, lettuce, tomato, roasted garlic aioli, brioche bun	<b>\$16</b>
<b>THE HEATER</b> bacon, pepper jack cheese, chipotle slaw, pickled jalapeños, cajun aioli, brioche bun	<b>\$17</b>
<b>THE SINKER</b> bacon, american cheese, cheddar cheese, sautéed onions, thousand island dressing, texas toast	<b>\$17</b>

<b>BUILD YOUR OWN BURGER</b> lettuce, tomato, onion, brioche bun	<b>\$13</b>
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### CHEESES \$0.75 EACH

AMERICAN	PEPPER JACK
BLUE CHEESE CRUMBLES	PROVOLONE
CHEDDAR	SWISS
CHEDDAR JACK	

### TOPPINGS \$0.75 EACH

BBQ SAUCE	SAUTÉED ONIONS
CRISPY ONION STRAWS	SOUR CREAM
GUACAMOLE	THOUSAND ISLAND DRESSING
JALAPEÑOS	BACON +\$1
KIMCHI	FRIED EGG +\$1
PICO DE GALLO	CRAB DIP +\$2
SAUTÉED MUSHROOMS	

## HANDHELDS

served with fries

<b>THE PHILLY</b> shaved beef, beer cheese, sautéed peppers, sautéed onions, hoagie roll	<b>\$16</b>
<b>REUBEN</b> corned beef, swiss cheese, sauerkraut, thousand island dressing, marble rye bread	<b>\$14</b>
<b>END ZONE WRAP</b> blackened steak, cheddar jack cheese, lettuce, red onions, chipotle ranch dressing, tomato basil wrap	<b>\$17</b>
<b>THE SHORE BIRD</b> crispy or grilled chicken breast, bacon, crab dip, cheddar cheese, lettuce, tomato, brioche bun	<b>\$16</b>
<b>CLUB LEVEL</b> bacon, ham, turkey, american cheese, swiss cheese, lettuce, tomato, mayonnaise, choice of white or wheat bread	<b>\$14</b>
<b>THE CALI BURRITO</b> seasoned chicken breast, cheddar jack cheese, guacamole, french fries, black bean salsa, cajun aioli, flour tortilla	<b>\$16</b>

## ENTRÉES

<b>12 OZ RIBEYE</b> herb butter, baked potato, seasonal vegetables	<b>\$34</b>
<b>BASEBALL SIRLOIN</b> 8 oz sirloin steak, baked potato, seasonal vegetables	<b>\$28</b>
<b>ENHANCE YOUR STEAK</b> CRAB IMPERIAL +\$9, GRILLED SHRIMP +\$6, MUSHROOMS +\$3, SAUTÉED ONIONS +\$3	
<b>SHEREE'S STEAK BITES</b> beef tips, cheesy mashed potatoes, roasted red onions, roasted bell peppers, pan sauce	<b>\$28</b>
<b>HOT HONEY SALMON</b> pan-seared salmon, sautéed mixed vegetables, rice pilaf, hot honey glaze	<b>\$28</b>
<b>FISH &amp; CHIPS</b> beer-battered haddock, hushpuppies, coleslaw, fries, lemon, tartar sauce	<b>\$18</b>
<b>SWEET CHILI SHRIMP</b> thai chili glazed shrimp, sautéed mixed vegetables, scallions, rice pilaf	<b>\$22</b>

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. To Go order fee \$2 or \$4 (five or more items)

## FLATBREADS

<b>THE BOGEY</b> bacon, mozzarella cheese, arugula, caramelized onions, roasted garlic aioli, balsamic glaze	\$15
<b>THE CADDY</b> crab meat, mozzarella cheese, cherry tomatoes, roasted corn, scallions, old bay seasoning, roasted garlic aioli	\$16
<b>THE PUTTER</b> mozzarella cheese, artichokes, roasted mushrooms, roasted garlic aioli	\$14

## SIDES

<b>BAKED POTATO</b>	\$5
<b>LOADED BAKED POTATO</b>	\$6
<b>CHEESY MASHED POTATOES</b>	\$5
<b>LOADED CHEESY MASHED POTATOES</b>	\$6
<b>FRIES</b>	\$4
<b>LOADED FRIES</b>	\$5
<b>SWEET POTATO FRIES</b>	\$5
<b>SEASONAL VEGETABLES</b>	\$4
<b>SIDE SALAD</b>	\$5
<b>CAESAR SALAD</b>	\$5
<b>COLESLAW</b>	\$3

## DESSERTS

<b>DONUT ICE CREAM SANDWICH</b> fresh fried sugar donuts, seasonal ice cream, seasonal toppings	\$10
<b>NEW YORK CHEESECAKE</b> berries, raspberry sauce, whipped topping	\$9
<b>STRAWBERRY SHORTCAKE</b> strawberries, white chocolate, strawberry sauce, whipped topping	\$8

## SPECIALTY COCKTAILS

<b>MARGARITA MADNESS</b> (blueberry, lemon lime, mango, passion fruit, strawberry, watermelon) el jimador tequila, triple sec, house-made sour, shaved ice	\$12
<b>BELOW THE BELT</b> absolut citron vodka, lemonade, ginger beer, grenadine, lime	\$11
<b>ILLEGAL CONTACT</b> malibu coconut rum, pineapple juice, cilantro, lime	\$10
<b>UNNECESSARY ROUGHNESS</b> patrón silver tequila, grapefruit, habanero lime syrup, lime	\$15
<b>SUCKER PUNCH</b> tito's handmade vodka, sour apple pucker, triple sec, cranberry juice, grenadine, cherry	\$11
<b>EXCESSIVE CELEBRATION</b> crown royal regal apple, licor 43, apple purée, ginger ale, apple chip	\$14

<b>COCKTAIL FLIGHTS</b>	\$14
<b>BUILD YOUR OWN FLIGHT</b> choice of four 3 oz cocktails	

<b>CUTWATER COCKTAILS</b>	\$12
<b>TIKI RUM MAI TAI</b>	<b>VODKA MULE</b>
<b>SPICY BLOODY MARY</b>	
<b>MOCKTAILS</b>	\$7
<b>CAFFÈ CARNIVALE</b>	<b>SCOTTISH LEMONADE</b>
<b>ESPRESSO% MARTINI NITRO</b>	<b>MOCKSCOW MULE</b>
<b>KARMA SUCRA</b>	
<b>MOCKAPOLITAN</b>	

## BEER & BEYOND

### BOTTLED DOMESTIC

<b>BUDWEISER</b> 5%	\$6
<b>BUD LIGHT</b> 4.2%	\$6
<b>COORS LIGHT</b> 4.2%	\$6
<b>MICHELOB ULTRA</b> 4.2%	\$6
<b>MILLER LITE</b> 4.2%	\$6
<b>YUENGLING LAGER</b> 4%	\$6

### BOTTLED IMPORT

<b>CORONA EXTRA</b> 4.6%	\$7
<b>HEINEKEN ORIGINAL</b> 5%	\$7

### DRAFT 16 OZ

GO BIG! +\$4 | UPGRADE TO A 32 OZ MUG

<b>BUILD YOUR OWN FLIGHT</b> CHOICE OF FOUR 4 OZ BEERS	\$8
<b>ANGRY ORCHARD SEASONAL HARD CIDER</b>	\$7
<b>BLUE MOON BELGIAN WHITE</b> 5.4%	\$6
<b>BOLD ROCK VIRGINIA APPLE CIDER</b> 4.7%	\$7
<b>BUD LIGHT</b> 4.2%	\$6
<b>COORS LIGHT</b> 4.2%	\$6
<b>DEVILS BACKBONE JUICY MAGIC IPA</b> 7%	\$7
<b>DEVILS BACKBONE VIENNA LAGER</b> 5.2%	\$7
<b>DOGFISH HEAD 60 MINUTE IPA</b> 6%	\$9
<b>DOS EQUIS LAGER ESPECIAL</b> 4.2%	\$7
<b>FLYING DOG SNAKE DOG IPA</b> 7.1%	\$7
<b>GOLDEN ROAD MANGO CART WHEAT ALE</b> 4%	\$7
<b>LAGUNITAS IPA</b> 6.2%	\$9
<b>MICHELOB ULTRA</b> 4.2%	\$6
<b>MILLER LITE</b> 4.2%	\$6
<b>MODELO ESPECIAL</b> 4.4%	\$7
<b>SAMUEL ADAMS SEASONAL</b>	\$7
<b>STELLA ARTOIS</b> 5%	\$7
<b>STONE FML</b> 8.5%	\$9
<b>STONE HAZY IPA</b> 6.7%	\$9
<b>YUENGLING LAGER</b> 4%	\$6

### BEER TOWERS

50 OZ | 100 OZ

<b>BUD LIGHT, COORS LIGHT, MILLER LITE, YUENGLING LAGER</b>	\$16   \$26
<b>DOS EQUIS LAGER ESPECIAL, MICHELOB ULTRA</b>	\$21   \$32

### WILD CARD

<b>TWISTED TEA ORIGINAL HARD ICED TEA</b>	\$7
<b>TRULY HARD SELTZER</b> assorted flavors	\$8

## WINES

UPGRADE TO 9 OZ POUR +\$4

### SPARKLING

6 OZ | BTL

<b>LA MARCA PROSECCO</b> veneto, italy 187ml	\$13
<b>DOMAINE STE. MICHELLE BRUT</b> columbia valley, wa	\$11   \$42

### WHITE

GLASS | BTL

<b>CHATEAU STE. MICHELLE CHARDONNAY</b> columbia valley, wa	\$10   \$36
<b>BENVOLIO PINOT GRIGIO</b> friuli-venezia giulia, italy	\$10   \$36
<b>CHATEAU STE. MICHELLE RIESLING</b> columbia valley, wa	\$10   \$38
<b>CENTORRI MOSCATO</b> provincia di pavia, italy	\$11   \$42

### RED

GLASS | BTL

<b>BONANZA CABERNET SAUVIGNON</b> california	\$12   \$42
<b>14 HANDS MERLOT</b> washington	\$10   \$36
<b>A TO Z PINOT NOIR</b> oregon	\$14   \$52

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