



APPETIZERS

WINGS

Traditional or Boneless
6 or 10 or 20 | Market Price

Choose Your Sauce or Rub

Listed in order by heat. Hot to Not!



Fire Habanero	Mild Buffalo
Hot Honey	Sweet Chili
Honey Chipotle BBQ	BBQ
Hot Buffalo	Gold BBQ
Hot Sofrito	Teriyaki
Spicy Garlic	Garlic Parmesan
Dry Cajun Rub	Black Garlic Parmesan
Lemon Pepper Rub	Dry Ranch Rub

POTATO SKINS bacon, cheddar, scallions, sour cream 10.50

MOZZ STICKS six battered mozzarella cheese sticks, served with marinara 9.50

MINI PASTELILLOS (3) beef, potato, green olive, sofrito filling. Served with rice and beans 15.50

CHICKEN TENDERS (5) breaded chicken tenders and fries, choose a dip 13.50

QUESADILLA grilled chicken, cheddar, mozz, bacon, scallions, sour cream & salsa on the side 13.50

SAUERKRAUT BALLS seven homemade balls. Mutts famous recipe! Served with cocktail sauce 10.50

HOG WINGS (5) st. louis style ribs, crispy fried, choice of wing sauce. Served with fries 15.50

SOFT PRETZEL ROLLS salted, crispy soft pretzels, ballpark mustard and nacho cheese 10.50

BUFFALO CHICKEN SPRING ROLLS (4) buffaloed chicken filling in a crispy spring roll with celery, carrots, and bleu cheese or ranch and buffalo sauce 12.50

QUESO DIP made in house, blend of cheeses and spices. Served with kettle chips 9.75

BRISKET POUTINE! tender brisket, crispy fries, cheese curds and brown gravy 14.50

BURGERS

Served with Fries or Kettle Chips & Dip

Made with *Certified Angus Beef*®. **Make any burger a DOUBLE for 3.50**

Sub at no additional charge: *Spicy Black Bean Patty, Plant Based Beyond Burger or All-Natural Chicken Breast*

MONDO BURGER 2 all beef patties, american, swiss, bacon, salami, lettuce, tomato, onion, Mutt Sauce 18.50

BIG MUTT 2 all beef patties, Sabi sauce, lettuce, cheese, pickles, onions on brioche bun 17.50

VOLCANO BURGER stuffed with american cheese, cajun rub, chipotle mayo, cheesy eruption 17.50

DELUXE SLIDER BURGERS (3) angus slider burgers, american, bacon, lettuce, tomato, onion, pickle, mayo 16.50

VEGGIE BURGER spicy black bean patty, pepper jack, grilled onion, tomato, cucumber, lettuce, chipotle mayo 16.50

FRENCH ONION BURGER *Lorain County Burger Battle Winner*, caramelized onions, french onion dip, broiled mozzarella topping, au jus 17.50

TITAN BURGER mac & cheese, american cheese, bacon, mayo 15.50

CLIPPER BURGER cheddar, bacon, onion ring, BBQ sauce 15.50

COMET BURGER Queso Dip, chili, jalapeño 15.50

BUBBY BURGER fried egg, american cheese, bacon 14.50

SCREAMER BURGER cajun rubbed patty, jalapenos, habanero hot sauce, crsipy cheese ring 16.50

BEACHBOD BURGER mozzarella, tomato, onion, banana peppers, pickles, sauerkraut, lettuce buns, garlic mayo side 15.50

GRILLED CHEESE SMASHBURGER double american cheese, grilled onions, 1000 island, marble rye 16.50

BUILD YOUR OWN BURGER

Pick Your Protein 12.50

Certified Angus Beef® (Double Patty +3.50)

Chicken Breast • Spicy Black Bean • Beyond Burger

Add Toppings .75 each: american cheese, swiss, blue cheese crumbles, pepper jack, mozzarella, cheddar, bacon, salami, fried egg, sautéed mushrooms, grilled onions, bell pepper, jalapenos, chili, coleslaw, onion ring, mozzarella sticks, mac 'n cheese

SALADS

Dressing Choices: Ranch, Italian, Bleu Cheese, Caesar, Poppysseed, French, Balsamic, Honey Mustard, 1000 Island, Vinegar & Oil

BLACKENED STEAK SALAD cajun rubbed sirloin, mushroom, onion, bleu cheese crumbles 16.50
sub chicken 14.50

CHEF SALAD turkey, ham, bacon, egg, cheddar, mozz, tomato, bell pepper, cucumber, onion 15.50

GRILLED CHICKEN & GREENS mozz, peppers, bacon, tomato, cucumber 14.50

CAJUN SALMON SALAD 6 oz Bay of Fundy salmon, cajun seared with seasonal veggies over greens 16.50

KING'S SALAD *Certified Angus Beef*® burger, egg, cheddar, pickles, onion, tomato, banana peppers over greens. Garnished with crispy fries 16.50

HOUSE SALAD cheddar, mozz, tomato, onion, cucumber 8.50

CHILLED CHICKEN SALAD House made recipe chicken salad over greens, tomato, cucumber, cheddar, pita bread 14.50 (sub Tuna Salad)

BLACKENED GROUPER SALAD 6 oz pan seared mild whitefish with sauteed veggies over greens 16.50

HANDHELDS

Served with Fries or Kettle Chips & Dip

BIG REUBEN corned beef, swiss cheese, sauerkraut, 1000 island on grilled rye 15.00

BRISKET CHEESE STEAK chopped brisket, sauteed onions, provolone, horseradish sauce on a hoagie roll 15.00

CHIPOTLE CHICKEN MELT blackened chicken, pepper jack, lettuce, tomato, jalapeño, chipotle mayo 13.50

TOASTED CHEEZER MELT bacon, ham, double American on grilled texas toast 13.50

TURKEY BLT MELT turkey, bacon, lettuce, tomato, swiss, mayo 13.50

THE ITALIAN MELT salami, turkey, ham, bacon, provolone, hot peppers, lettuce, tomato, onion, herbs, garlic aioli 15.00

B.O.L.O.G.N.A thick cut beef bologna grilled to perfection. American cheese, lettuce, tomato, onion, mayo on a brioche bun 13.50

BUFFALO CHICKEN WRAP your choose of wing sauce, mozzarella, lettuce, cucumber, banana peppers, onion 13.50

STEAK FAJITA WRAP spicy steak, bell peppers, onions, pepper jack cheese, chipotle mayo 14.00

HOT ITALIAN SAUSAGE HERO spicy flat sausage patty, salami, provolone, lettuce, tomato, onion, hot peppers, garlic aioli 14.00

GYROS traditional lamb or chopped chicken with shredded lettuce, tomato, onion and tzatziki sauce. Wrapped in grilled naan bread 13.00

GUARDIAN DAWG all beef hot dog, choose:
1. stadium mustard, relish, onion OR
2. chili, cheese, onion 12.00

SIDES

French Fries 3.50
Kettle Chips & Dip 3.50
Onion Rings 4.50
Garlic Mashed Potato 4.50

Mac & Chz 4.50
Rice & Beans 4.50
Grilled Veggie 6.00
House Slaw 3.50

Side Salad 4.50
Green Bean Fries 7.00
Cheese Curds 7.00
Fried Pickles 7.00

ENTREES

MUTT & JEFF 10 oz thick cut New York Strip & french fries | 24.00

BLACK GARLIC RIBEYE 14oz USDA Prime Ribeye, peppercorn crusted and finished with black garlic sauce. Served with crispy green bean fries | 30.00

STEAK & MASHED 6 oz sirloin, served with garlic mashed & brown gravy | 19.50

SMOTHERED CHOPPED STEAK 12 oz *Certified Angus Beef*® steakburger, mushrooms, onions and swiss cheese, with mashed & gravy 18.50

HOT ROAST BEEF tender thick sliced beef brisket, open faced with brown gravy. Served with mac & cheese 23.50

RIGHTEOUS RIBS tender st. louis style ribs, garlic bread, cole slaw 5 Bone 18.00 / 10 Bone 30.00

CHICKEN 2 BREAST 2 all natural marinated and grilled chicken breasts, Cajun, Buffalo, BBQ or Teriyaki, served with sautéed veggies 18.50

CAJUN SALMON 6 oz bay of fundy salmon, blackened, served with sauteed veggies and rice & beans 24.50

BLACKENED GROUPER Pan seared mild whitefish, cajun spices, sauteed veggies, rice & beans 19.50

FISH FRY-DAY Lake Erie Perch, traditional breading crispy fried. Served with fries, slaw, tartar sauce, lemon. 23.50

TOP YOUR STEAK +2.50

Black & Bleu, Mushrooms & Onions, Cowboy Butter, Garlic Herb Butter, Peppercorn Gravy

COCKTAILS

MARGARITAS

Choice of Tequila, Mutt's Marg Mix.
Traditional, Strawberry or Spicy Mango

GOLD RUSH

Buffalo Trace Bourbon, fresh lemon, honey syrup

JOHN DALY

Deep Eddy Lemon, Sweet Tea Vodka, Pink Lemonade

GIN & JUICE

Tangeray & fresh fruit juices, lime and cherries

DARK & STORMY

Bumbu Rum, Ginger Beer, fresh Lime on the rocks

CORONA RITA

Choice of Tequila, Mutt's Marg Mix, Floating Corona

STRONG ISLAND ICED TEA

Tequila, Gin, Vodka, Rum, Triple Sec, Sour Mix, Cola

BLOODY MARY

Choice of Vodka, Mutt's Zangy Bloody Mary Mix,
Celery, Lime, Olive, Pickle

MOSCOW MULE

Choice of Vodka, Ginger Beer, Fresh Lime,
served on the rocks

BAHAMA MAMA

Coconut Rum, Banana Schnapps, Drizzle of 151 Rum,
Grenadine, Fruit Juices

TRANSFUSION

Choice of Vodka, Grape Juice, Ginger Beer, Fresh Lime,
served on the rocks

TITO'S ELECTRIC LEMONADE

Tito's Vodka, Lemonade, Fruit Juices, Blue Drizzle

BOOZY FRAPPUCCINO

Mr. Cold Brew Coffee Liqueur, Bailey's, Kahlua, Coffee,
Cream & Sugar

DAWG POUND PUNCH

Blood Orange Vodka, Dark Rum, Bitters, Orange Soda

BOURBON & WHISKEY

Angels Envy
Basil Haydens
Blade & Bow
Blantons
Buffalo Trace
Bulleit
Cleveland Black Reserve
Dingle No. 5
Eagle Rare
E.H. Taylor
Elmer T. Lee
Jameson 18 Year
Jeffersons Reserve
Knob Creek

Makers Mark
Old Elk
Old Forester
Redbreast 12 Year
Stagg
The Irishman 17 Year
The Quiet Man
Tullamore Dew
Weller Antique
Weller Special Reserve
Whistle Pig
Wild Turkey 101
Woodford Reserve
Yellowstone Select

BEER

DRAFT

Blue Moon
Garage Beer Light Lager
Ghost Tree Brewing Amherst Ohio
Great Lakes Vibacious
Great Lakes Dortmunder
Guinness
Kona Big Wave
Yuengling Lager
Stella Artois
Angry Orchard

BOTTLES & CANS

Ask server for our seasonal beer list

CRAFT

Bell's 2 Hearted Ale
Bell's Seasonal
Columbus IPA
Columbus Bodhi
Destihl Brewing Seasonal
Golden Draak Belgian Ale
Masthead CLE Brewing
Southern Tier Seasonal
Sweetwater 420

DOMESTIC & IMPORTS

Bud Light
Budweiser
Busch Light
Coors Light
Corona
Corona Premier
Corona Zero NA
Labatt Blue
Michelob Ultra
Miller Lite
Miller High Life
Modelo Especial
PBR
Rolling Rock
Heineken NA

SELTZERS, COOLERS & MALTS

Ace Dry Cider
High Noon
Leinenkugel Seasonal
Smirnoff Ice
Summer Shandy
SunCruiser Iced Tea
Twisted Tea
White Claw

DAILY SPECIALS

MONDAY Mexi Monday Tacos & More / "KIKI" ritas
TUESDAY Mutt's Amazing Steak Night / Wines By The Bottle
WEDNESDAY Wing'n Wednesdays \$10 Wing Baskets / Garage Beer Pitchers
THURSDAY Chicken Paprikash / Moscow Mules
FRIDAY Fish Fry Day / Buckets o' Beer
SATURDAY 11:00am Breakfast / Bloody Marys & Mimosa
SUNDAY FUNDAY! \$10 Burger Special / \$2.50 Miller Lite Bottles