



ONLINE ORDERING AVAILABLE

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To Go Orders are subject to up to a 4% packaging charge which is retained by Ninety Nine Restaurants for packaging costs and/or online services. The fee does not represent a tip or service charge for any employee. Prices and menu choices may vary.

STARTERS *and wings*

Wings & Skins Sampler

Bone-In Buffalo Wings or our signature hand-breaded Boneless Buffalo Wings paired with our Outrageous Potato Skins. (1670-1890 Cal)

Chicken Fajita Flatbread

Crisp flatbread glazed with queso and topped with fajita spiced grilled chicken, sautéed onions, peppers and Monterey Jack and cheddar cheeses. Served with fresh pico de gallo, chopped cilantro and chipotle sauce. (810 Cal)

Mozzarella Moons

Mozzarella cheese lightly fried with a crispy, crunchy coating of parmesan-seasoned breadcrumbs and finished with Romano cheese. Served with classic tomato sauce. (860 Cal)

Outrageous Potato Skins

Melted Monterey Jack and cheddar cheeses and applewood smoked bacon layered on top of crispy potato skins and served with sour cream. (1470 Cal)

Fresh SALADS

Sundried Tomato Chicken Kabob Salad

Fresh mixed greens topped with sundried-tomato-marinated chicken tip skewers, tomatoes, cucumbers and red onions. Finished with feta cheese, Kalamata olives, fresh oregano and banana peppers. Served with creamy Mediterranean dressing. (830 Cal)

Sirloin Tip Heart of Caesar Wedge*

A half-pound of our signature Broiled Sirloin Tips paired with crisp, fresh romaine lettuce hearts. Drizzled with Caesar dressing and topped with fresh tomatoes, hard-boiled eggs, applewood smoked bacon, crisp croutons and parmesan cheese. (920 Cal)

BOTTLED BEVERAGES

IBC Root Beer® (160 Cal)

IBC Diet Root Beer® (0 Cal)

20 oz. Aquafina® (0 Cal)

20 oz. Pepsi (250 Cal)

20 oz. Diet Pepsi (0 Cal)

18.5 oz. Pure Leaf® Sweetened Lemon Iced Tea (160 Cal)

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NYCT-9/30/19

Ultimate Nachos

Served pan-style on a giant, crunchy tortilla shell. Layered with fresh, warm tortilla chips, smothered in a blend of cheeses and queso then baked. Topped with jalapeños, black beans, lettuce, fresh pico de gallo, sour cream, fresh guacamole and fresh cilantro. (2000 Cal)

Bone-In Buffalo Wings

Crispy and dripping with our authentic signature sauce that brings the heat. Also available with Gold Fever sauce. (1500 Cal)

Boneless Buffalo Wings

Legendary. Hand-breaded and dripping with our authentic signature spicy sauce. Feel the heat. (1270 Cal) XL Order (1700 Cal)

Boneless Gold Fever Wings

A sweet, tangy favorite. Our signature hand-breaded wings, tossed in a honey mustard BBQ sauce. (1460 Cal) XL Order (1980 Cal)

Crispy Honey Mustard Chicken Salad

Our Original Crispy Chicken Tenders on a bed of fresh mixed greens. Topped with applewood smoked bacon, Monterey Jack and cheddar cheeses, tomatoes, cucumbers and red onion. Finished with honey mustard dressing. Served with warm flatbread. (1180 Cal)

Turn up the flavor on your chicken tenders. We'll toss them in our signature Buffalo (310 Cal) or Gold Fever (400 Cal) sauce.

9 Real Size ENTRÉES FOR 9.99

Available all day, every day.

Garlic Parmesan Chicken Mac & Cheese

A comforting classic. Cavatappi noodles with smoked gouda and parmesan cheeses. Skillet baked and topped with oven-roasted, garlic-parmesan-crust chicken. (1200 Cal)

Sundried Tomato Chicken Kabobs

Sundried-tomato-marinated chicken tip skewers flame broiled and topped with roasted grape tomatoes. Served with rice. (820 Cal)

Chopped Grilled Angus*

Fresh, juicy *Certified Angus Beef*® ground sirloin seasoned and flame broiled, stacked on top of Maine Russet mashed potatoes. Smothered with red wine sauce, sautéed mushrooms and crispy onion petals. Served with one side. (1320 Cal)



Country Fried Chicken

Buttermilk-breaded chicken breast and Maine Russet mashed potatoes with country gravy. Served with cranberry sauce, a warm honey-glazed biscuit and one side. (1260 Cal)

Twin Catch

A classic New England favorite. Baked North Atlantic schrod paired with tender shrimp and crusted with seasoned cracker crumbs and butter. Served with one side. (370 Cal)

COMBOS

Sirloin* & Fried Shrimp Combo

A tender and juicy 8 oz. Top Sirloin cooked to perfection and paired with golden-fried, hand-breaded shrimp. Served with one side and a tangy cocktail sauce for dipping. (680 Cal)

Sirloin Tips* & Chicken Tenders

A half pound of our signature Broiled Sirloin Tips paired with a handful of our Original Crispy Chicken Tenders. Served with french fries and honey BBQ sauce. (1540 Cal)

Turn up the flavor on your chicken tenders. We'll toss them in our signature Buffalo (310 Cal) or Gold Fever (400 Cal) sauce. Served with carrots and bleu cheese.

NEW Ranch Crusted Chicken

A boneless chicken breast crusted with buttermilk ranch potato chip crumbs baked and topped with cheesy bacon ranch sauce. Served with two sides. (640 Cal)

Southwest Fajita Chicken Bowl

Seasoned, flame-broiled chicken, sliced and served in a hearty bowl of citrus cilantro rice with fire-roasted corn, black beans, fresh pico de gallo, guacamole, jalapeños and a drizzle of chipotle sauce. (700 Cal)

Southwest Fajita Shrimp Bowl (750 Cal)

Southwest Fajita Steak Bowl* (840 Cal)

New England Fried Shrimp

A local favorite. Golden-fried, hand-breaded shrimp served with french fries, coleslaw and a tangy cocktail sauce for dipping. (1100 Cal)

Braised Short Rib Tacos

Warm flour tortillas filled with tender braised short ribs, fresh cabbage, fresh pico de gallo, Monterey Jack and cheddar cheeses and chipotle sauce. Served with sour cream and citrus cilantro rice with a fresh lime for a burst of flavor. (1100 Cal)

Baked Coastal Combo

Fresh Georges Bank sea scallops, shrimp, North Atlantic schrod and lobster meat topped with seasoned cracker crumbs and baked to perfection. Served with a fresh grilled lemon and one side. (960 Cal)

Sirloin* & Fresh Scallop Combo

A tender and juicy 8 oz. Top Sirloin cooked to perfection paired with fresh Georges Bank sea scallops and baked with seasoned cracker crumbs and butter. Served with one side. (600 Cal)

CHICKEN and more

Balsamic Grilled Chicken

Two lemon rosemary garlic chicken breasts flame broiled with a balsamic glaze. Served with two sides. (500 Cal)

Original Crispy Chicken Tenders

A crispy hand-breaded classic. Served with honey mustard and two sides. (1300 Cal)

Turn up the flavor on your chicken tenders. We'll toss them in our signature Buffalo (320 Cal) or Gold Fever (490 Cal) sauce. Served with carrots and bleu cheese.

Chicken Parmigiana

A hand-breaded crispy chicken breast topped with classic tomato sauce and melted mozzarella cheese. Served with penne pasta and warm Rustic Bread. (1350 Cal)

MAKE ANY ENTRÉE A THREE COURSE MEAL

Add a House Salad (110–450 Cal) or a cup of Soup of the Day (160–370 Cal) and a Petite Treat™ Dessert (280–440 Cal).

SALADS AND SOUPS

House Salad

Tomatoes, cucumbers, red onion, parmesan cheese and croutons. Choose your dressing. (110–450 Cal)

Heart of Caesar Wedge

A crisp, fresh half romaine lettuce heart drizzled with Caesar dressing. Topped with fresh tomatoes, hard-boiled egg, applewood smoked bacon, crisp croutons and parmesan cheese. (290 Cal)

Double Bleu Iceberg Wedge

A wedge of crisp lettuce smothered in creamy bleu cheese dressing. Topped with tomatoes, crumbled bleu cheese and applewood smoked bacon. (450 Cal)

French Onion Soup

Hints of burgundy and plenty of onions. Topped with a crouton and melted Swiss and mozzarella cheeses. Crock (270 Cal) Cup (210 Cal)

Seafood Chowder

A favorite. Packed with clams, shrimp, schrod and potatoes. Crock (510 Cal) Cup (360 Cal)

Soup & House Salad

A fresh House Salad paired with a crock of creamy chowder or steaming soup. (310–970 Cal)
Enjoy with Heart of Caesar Wedge. (490–810 Cal)

Soup of the Day

Monday: Chicken Noodle

Crock (200 Cal) Cup (160 Cal)

Tuesday: Broccoli & Cheddar

Crock (470 Cal) Cup (340 Cal)

Wednesday: Chicken Corn Chowder

Crock (520 Cal) Cup (370 Cal)

Thursday: Chicken Corn Chowder

Crock (520 Cal) Cup (370 Cal)

Friday: Broccoli & Cheddar

Crock (470 Cal) Cup (340 Cal)

Saturday: Broccoli & Cheddar

Crock (470 Cal) Cup (340 Cal)

Sunday: Chicken Noodle

Crock (200 Cal) Cup (160 Cal)

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STEAK *and* RIBS

Customize any of our steaks by adding fresh sautéed onions, red and green peppers and mushrooms. (80 Cal)

Royal Sirloin*

A flavorful, five-star, 12 oz. premium New York center cut. Expertly seasoned and flame broiled to perfection. Served with choice of two: potato (250-520 Cal), House Salad (110-450 Cal) or vegetable (25-130 Cal). (590 Cal)

T-Bone Steak*

The king of all steaks! A juicy and flavorful 18 oz. T-Bone steak seasoned and flame broiled to perfection. Served with choice of two: potato (250-520 Cal), House Salad (110-450 Cal) or vegetable (25-130 Cal). (860 Cal)

Top Sirloin Steak*

Tender and juicy. An 8 oz. top sirloin, cooked to your taste and dripping with flavor. Served with choice of two: potato (250-520 Cal), House Salad (110-450 Cal) or vegetable (25-130 Cal). (280 Cal)

Prime Rib*

Thursday—Saturday after 4 p.m. and all day Sunday.

Tender prime rib crusted with a blend of seasonings and slow roasted for hours. Sliced to order and served in its natural juices with a side of creamy horseradish sauce. Served with choice of two: potato (250-520 Cal), House Salad (110-450 Cal) or vegetable (25-130 Cal). 12 oz. (680 Cal) 18 oz. (960 Cal)

Every steak is tender USDA Midwestern Beef grilled over an open flame.

Stacked Apple BBQ Ribs

Fall-off-the-bone ribs hand rubbed with our signature seasoning, slow roasted for hours and basted with sweet apple BBQ sauce. Served with a warm honey-glazed biscuit, potato (250-520 Cal) and vegetable (25-130 Cal). (1730 Cal)

Mushroom Sirloin*

A flame-broiled 8 oz. top sirloin steak served over fresh sautéed mushrooms and crowned with fresh grilled asparagus. Served with fresh spring mix, feta cheese, a drizzle of balsamic and grilled, seasoned tomatoes. (450 Cal)

Broiled Sirloin Tips*

Our signature 16 oz. tips, hand cut and marinated with our secret recipe. Served with potato (250-520 Cal) and vegetable (25-130 Cal). (650 Cal)
King size your tips and get 8 oz. more. (970 Cal)

Smothered Tips*

Our signature Broiled Sirloin Tips smothered with fresh sautéed onions, red and green peppers and mushrooms. Served with potato (250-520 Cal) and vegetable (25-130 Cal). (730 Cal)

King size your tips and get 8 oz. more. (1050 Cal)

How would you like it cooked?

Rare	Cool, red center
Medium rare	Warm, red center
Medium	Warm, pink center
Medium well	Hot, slightly pink center
Well done	Hot, fully cooked, no pink

SEAFOOD

Our fresh salmon and schrod are from the cold waters of the North Atlantic.

NEW Hot Buttered Lobster Roll

Warm and buttery! 100% North Atlantic sweet and tender lobster meat piled high on a grilled brioche roll. Served with french fries and coleslaw. (1340 Cal)

Fresh Salmon

A fresh North Atlantic salmon filet lightly seasoned, roasted and crowned with fresh grilled asparagus. Served with fresh spring mix, feta cheese, a drizzle of balsamic and grilled, seasoned tomatoes. (520 Cal)

Fit For You Balsamic Salmon also available. (550 Cal)

Crispy Fish Tacos

Warm flour tortillas filled with crispy fried North Atlantic schrod, fresh cabbage, fresh pico de gallo and chipotle sauce. Served with a citrus cilantro rice, guacamole, sour cream and a fresh lime for a burst of flavor. (1610 Cal)

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GLUTEN SENSITIVE**

Entrées

Entrées served with two Gluten Sensitive sides, unless otherwise noted: In-Season Vegetable (25 Cal), Maine Russet Mashed Potatoes (260 Cal) or Baked Potato (after 4 p.m.) (250 Cal).

Broiled Sirloin Tips*

Our signature 16 oz. tips, hand cut and marinated with our secret recipe. (650 Cal)

Smothered Tips*

Our Broiled Sirloin Tips smothered with fresh sautéed onions, red and green peppers and mushrooms. (730 Cal)

Balsamic Grilled Chicken

Two lemon rosemary garlic chicken breasts flame broiled with a balsamic glaze. (500 Cal)

Sundried Tomato Chicken Kabobs

Sundried-tomato-marinated chicken tip skewers flame broiled and topped with roasted grape tomatoes. Served with one side. (500 Cal)

Fresh Seasoned Salmon

Fresh North Atlantic salmon filet seasoned and roasted. (670 Cal)

Salads

Heart of Caesar Wedge

Tomatoes, hard-boiled egg and applewood smoked bacon. Please order without croutons. (230 Cal)

House Salad

Tomatoes, cucumbers, red onion and parmesan cheese. Please order without croutons. (60 Cal)

Dressing options: Buttermilk Ranch (260 Cal) and Honey Mustard (340 Cal)

ON THE SIDE

Entrée Sides

À la carte

French Fries (1040 Cal/520 Cal with entrée)

Rice (310 Cal)

Coleslaw (150 Cal)

In-Season Vegetable (50–260 Cal)

Maine Russet Mashed Potatoes (260 Cal)

Baked Potato (after 4 p.m.) (250 Cal)

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Fresh Salmon

Crowned with fresh grilled asparagus and served with fresh spring mix, feta cheese, a drizzle of balsamic and grilled, seasoned tomatoes. (520 Cal)

Fresh Balsamic Salmon

Fresh North Atlantic salmon filet roasted and finished with a balsamic glaze. (700 Cal)

Royal Sirloin*

A flavorful, five-star, 12 oz. premium New York center cut served with choice of two: potato (250-260 Cal), House Salad (60-400 Cal) or vegetable (25 Cal). (590 Cal)

Prime Rib*

Thursday—Saturday after 4 p.m. and all day Sunday.

Please order without au jus. Served with choice of two: potato (250-260 Cal), House Salad (60-400 Cal) or vegetable (25 Cal). 12 oz. (540 Cal) 18 oz. (820 Cal)

Burgers



All Star Burger*

A fresh *Certified Angus Beef*® burger with American cheese, applewood smoked bacon, sautéed onions, lettuce, tomato, pickles and our signature sauce served on a Gluten Free roll with two Gluten Sensitive sides. (Please inform your server if you would like a Gluten Free roll.) (1110 Cal)

Bacon & Cheese Burger*

A fresh *Certified Angus Beef*® burger served on a Gluten Free roll with one Gluten Sensitive side. (Please inform your server if you would like a Gluten Free roll.) (800 Cal)

Add fresh sautéed onions, red and green peppers and mushrooms. (40 Cal)

Premium Sides

À la carte

Smoked Gouda and Bacon Mac & Cheese (440 Cal)

Loaded Mashed Potatoes

Topped with cheese, bacon & chives. (380 Cal)

Loaded Baked Potato (after 4 p.m.)

Topped with cheese, bacon & chives. (370 Cal)

BURGERS



Our fresh beef burgers are Certified Angus Beef® seasoned, flame broiled to order and served on a brioche bun with all the fresh toppings. Served with french fries (520 Cal) or coleslaw (150 Cal), unless otherwise noted.

All Star Burger*

Monster flavor in every bite. American cheese, applewood smoked bacon, sautéed onions, lettuce, tomato, pickles and our signature sauce. Served with french fries and coleslaw. (1850 Cal)

Vermont Cheddar Burger*

Jam-packed with the taste of New England. Vermont Cheddar cheese, caramelized onions, applewood smoked bacon and real Vermont maple mayonnaise. (950 Cal)

Cheese Burger*

A classic, can't-go-wrong favorite. Comes with American, Vermont Cheddar or Swiss cheese. (750 Cal)

Add fresh sautéed onions, red and green peppers and mushrooms. (40 Cal)

SANDWICHES & MORE

Served with french fries (520 Cal) or coleslaw (150 Cal).

Apple BBQ Chicken Sandwich

Flame-broiled boneless chicken breast, apple BBQ sauce and Vermont Cheddar cheese with applewood smoked bacon, lettuce and tomato on a brioche bun. (710 Cal)

Crispy Fish BLT

Hand-breaded, delicately fried North Atlantic schrod filet stacked with lettuce, tomato and applewood smoked bacon. Served on a brioche bun and drizzled with chipotle sauce. (860 Cal)

Open-Face Pub Steak Sandwich*

Get your knife and fork ready. This tender ranch steak is seasoned, flame broiled and glazed with balsamic steak sauce, topped with sautéed mushrooms and sweet caramelized onions and served on a slice of cheesy garlic bread. Served with balsamic steak sauce for dipping. (700 Cal)

Fit For You Vegetarian Black Bean Burger

Chipotle-spiced and topped with fresh pico de gallo and guacamole. Served on a brioche bun with lettuce. Served with fresh spring mix, tomatoes and cucumbers. (590 Cal)

Bacon & Cheese Burger*

Melted American cheese and applewood smoked bacon makes everything better. (870 Cal)

Honey BBQ Chicken Wrap

Hand-breaded crispy chicken tenders drenched in honey BBQ sauce. Wrapped up with lettuce, tomatoes, Monterey Jack and cheddar cheeses. (960 Cal)

Triple-Decker Turkey Club

A classic club with roasted turkey breast and applewood smoked bacon. Stacked high on toasted wheat bread. (740 Cal)

NEW Pastrami Stack

Warm smoked pastrami drizzled with apple BBQ sauce, topped with applewood smoked bacon and chipotle sauce. Piled high on grilled thick cut marble rye with melted Vermont Cheddar cheese. (1270 Cal)

LUNCH MENU

Served until 4 p.m.

Sandwiches and burgers served with french fries (520 Cal) or coleslaw (150 Cal).

Honey BBQ Chicken Wrap

Hand-breaded crispy chicken tenders drenched in honey BBQ sauce. Wrapped up with lettuce, tomatoes, Monterey Jack and cheddar cheeses. (960 Cal)

The Classic*

A lunch-sized fresh Certified Angus Beef® burger with American cheese, crisp lettuce, tomato and pickles. Dripping with our signature sauce. (770 Cal)



Open-Face Pub Steak Sandwich*

Get your knife and fork ready. This tender ranch steak is seasoned, flame broiled and glazed with balsamic steak sauce, topped with sautéed mushrooms and sweet caramelized onions and served on a slice of cheesy garlic bread. Served with balsamic steak sauce for dipping. (700 Cal)

Apple BBQ Chicken Sandwich

Flame-broiled boneless chicken breast, apple BBQ sauce and Vermont Cheddar cheese with applewood smoked bacon, lettuce and tomato on a brioche bun. (710 Cal)

NEW Pastrami Stack

Warm smoked pastrami drizzled with apple BBQ sauce, topped with applewood smoked bacon and chipotle sauce. Piled high on grilled thick cut marble rye with melted Vermont Cheddar cheese. (1270 Cal)

Crispy Honey Mustard Chicken Salad

Our Original Crispy Chicken Tenders on a bed of fresh mixed greens. Topped with applewood smoked bacon, Monterey Jack and cheddar cheeses, tomatoes, cucumbers and red onion. Finished with honey mustard dressing. Served with warm flatbread. (1180 Cal)

Turn up the flavor on your chicken tenders. We'll toss them in our signature Buffalo (310 Cal) or Gold Fever (400 Cal) sauce.

Chicken Fajita Flatbread

Crisp flatbread glazed with queso and topped with fajita spiced grilled chicken, sautéed onions, peppers and Monterey Jack and cheddar cheeses. Served with fresh pico de gallo, chopped cilantro and chipotle sauce. (810 Cal)

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Crispy Fish Tacos

Warm flour tortillas filled with crispy fried North Atlantic schrod, fresh cabbage, fresh pico de gallo and chipotle sauce. Served with a citrus cilantro rice, guacamole, sour cream and a fresh lime for a burst of flavor. (1610 Cal)

Braised Short Rib Tacos

Warm flour tortillas filled with tender braised short ribs, fresh cabbage, fresh pico de gallo, Monterey Jack and cheddar cheeses and chipotle sauce. Served with sour cream and citrus cilantro rice with a fresh lime for a burst of flavor. (1100 Cal)

Quick Lunch Soup & House Salad

A fresh House Salad paired with a crock of creamy chowder or steaming soup. (310-970 Cal)
Enjoy with a Heart of Caesar Wedge. (490-810 Cal)

Broiled Sirloin Tips*

Hand-cut and marinated with our secret recipe. A lunch-sized portion of our signature tips served with two sides. (320 Cal)

Smothered with fresh sautéed onions, red and green peppers and mushrooms. (370 Cal)

Twin Catch

A classic New England favorite. Baked North Atlantic schrod paired with tender shrimp and crusted with seasoned cracker crumbs and butter. Served with one side. (370 Cal)

Join our E-Club

Join our E-Club and you'll receive a free appetizer coupon for your next visit.**

3 Ways to Join:

1. Text "99" and your email to 21333.

By providing your mobile number you are opting in to receive mobile alerts and offers. Standard text rates apply.

2. Visit 99restaurants.com

3. Fill out a sign-up slip and give it to your server.

**Mobile coupons not valid.

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KIDS MENU *For Kids Ages 10 and Under*

Kids Entrées

Served with one side unless otherwise noted.

Chicken Tenders (480 Cal)

Pasta

Served with classic tomato (570 Cal) or butter sauce (570 Cal) and warm Rustic Garlic Bread.

Grilled Cheese (420 Cal)

Served on Wheat Bread.

Jumbo Hot Dog (460 Cal)

100% All Beef

Side Items

Mandarin Oranges (40 Cal)

Mott's® Natural Applesauce

(50 Cal) (Gluten Sensitive**)

In-Season Vegetable (25–130 Cal)

Kids Garden Salad (90 Cal)

French Fries (330 Cal)

Rice (160 Cal)

Maine Russet Mashed Potatoes

(130 Cal) (Gluten Sensitive**)

Junior Burger* with Cheese

Fresh Certified Angus Beef®

(570–610 Cal) (Gluten Sensitive** – please request a Gluten Free roll.)



Macaroni & Cheese (530 Cal)

Served with warm Rustic Garlic Bread.

Junior Sliced Ranch Steak* (150 Cal)

Served with au jus and two sides.

Desserts

All kids meals are served with a free ice cream sandwich. (210 Cal)

Little Midnight Fudge Hero Sundae

Chocolate cake with Oreo® cookie pieces inside. Served with creamy vanilla bean ice cream, hot fudge and whipped cream. (390 Cal)

DESSERTS

Big Enough to Share

Towering Midnight Fudge Cake

Moist chocolate cake with Oreo® cookie crumbles baked inside. Served warm with creamy vanilla bean ice cream, hot fudge and whipped cream. (780 Cal)

Baked Chocolate Chip Cookie Skillet

A warm and gooey New England classic. A fresh skillet-baked chocolate chip cookie topped with creamy vanilla bean ice cream and a drizzle of chocolate sauce. (1070 Cal)

Apple Caramel Streusel Pie

Flaky pie crust filled with caramel and sweet and tart apples. Skillet-baked, topped with a sweet oat streusel and served with creamy vanilla bean ice cream. (760 Cal)

Hot Fudge Sundae

Creamy vanilla bean ice cream topped with hot fudge, whipped cream and a cherry. (490 Cal)
Gluten Sensitive Option**

Petite Treats™

Peanut Butter Petite Treat

A peanut graham cracker crust covered with chocolate peanut ganache, creamy peanut butter silk and topped with peanut butter cups and roasted peanuts. Finished with a drizzle of caramel sauce. (440 Cal)

Mocha Bite Petite Treat

A rich dark chocolate treat infused with coffee and drizzled with white chocolate. Served with creamy vanilla bean ice cream. (380 Cal)

Seasonal Petite Treats

Ask your server about our latest flavors. (280–380 Cal)



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