

# RAIDERS TAVERN & GRILL

## STARTERS

### WARM PRETZEL BITES

creamy dijon mustard & cheddar cheese sauce 8

### CHICKEN WINGS <sup>GF</sup>

choice of buffalo-style, with homemade ranch or blue cheese or parmesan-garlic style 14

### CHICKEN TENDERS

homemade ranch dressing or blue cheese 12

### SLIDERS

angus beef, caramelized onions, cheddar cheese, pickles 11

### HOT SPINACH & ARTICHOKE DIP

mozzarella, creamy cheese-garlic sauce, crispy pita chips 12

### NACHOS

cheddar cheese sauce, jalapeños, black olives, salsa, sour cream, guacamole 12  
add beef 6 add chicken 5

### CHEESE QUESADILLA

salsa, sour cream, guacamole 10  
add chicken 3

### LOADED POTATO SKINS <sup>GF</sup>

cheddar cheese, bacon, green onion, sour cream 10

### BAKED STUFFED FRESH JALAPEÑOS <sup>GF</sup>

cheddar cheese, bacon, lime-cilantro crema 10

### SHRIMP COCKTAIL <sup>GF</sup>

poached tiger shrimp, cocktail sauce 15

### SPICY FRIED PICKLES

crispy beer-battered chips, cajun aioli 8

### FRIED SHRIMP & FRENCH FRIES

tartar sauce 13

### STEAMED CLAMS

manila clams, garlic, pear tomatoes, white wine, grilled focaccia crostini 13

## SALADS & SOUP

### CHEF'S SALAD

iceberg lettuce, roasted ham & turkey, cheddar cheese, swiss cheese, red onion, pear tomatoes, hard-boiled egg, choice of dressing 13

### CAESAR SALAD

crisp romaine, parmesan cheese, creamy garlic dressing, croutons 10  
add chicken 3

### CLAM CHOWDER

new england-style 10

### ASIAN CHICKEN SALAD <sup>N</sup>

grilled chicken breast, shredded cabbage, peanuts, ginger-soy dressing 13

### DINNER SALAD <sup>GF</sup>

crisp romaine, cucumber, pear tomatoes, choice of dressing 6

## HANDHELDS

### PRIME RIB FRENCH DIP

provolone cheese, hoagie roll, au jus 16

### CALIFORNIA CLUB

roasted ham & turkey, bacon, swiss cheese, lettuce, tomato, avocado, choice of bread 12

### SKINNY CHICKEN WRAP

grilled lime marinated chicken, lettuce, avocado, pico de gallo, cotija cheese, chipotle ranch, spinach tortilla 13

### PHILLY CHEESESTEAK

caramelized bell peppers & onions, provolone cheese, hoagie roll 15

### CRISPY FRIED CHICKEN SANDWICH

crispy chicken breast, smoky honey-dijon mustard sauce, pickles, potato bun 12

### TAVERN CHEESEBURGER

10 oz. angus beef burger on a brioche bun or 8 oz. bison burger on a brioche bun or 6 oz. beyond meat burger on a vegan bun sub 5 oz. grilled chicken breast lettuce, onion, tomato 13  
add fried egg, avocado or bacon 2

### TACOS

soft corn or flour tortillas, shredded cabbage, onion, cilantro, cotija cheese, lime-cilantro crema, salsa  
Chicken 13 • Beef\* 15 • Shrimp 16

### PULLED PORK SANDWICH

coleslaw, bbq sauce, potato bun 14

## ENTRÉES

### BRAISED SHORT RIB

natural sauce, buttery mashed potato purée, asparagus 29

### WAGYU SKIRT STEAK\* <sup>GF</sup>

grilled 10 oz. wagyu skirt steak, bordelaise sauce, buttery mashed potato purée, asparagus 35

### FILET MIGNON\*

grilled 6 oz. tenderloin, bordelaise sauce, buttery mashed potato purée, asparagus 32

### RIBEYE\* <sup>GF</sup>

grilled 10 oz. ribeye, bordelaise sauce, buttery mashed potato purée, asparagus 35

### ROASTED HERB CHICKEN <sup>GF</sup>

pan-roasted half chicken, smashed fingerling potatoes, roasted brussels sprouts, thyme jus 22

### SEARED SALMON\*

shimeji mushrooms, bok-choy, edamame, rice vinegar-soy glaze, furikake 25

### STEAMED CRAB LEGS <sup>GF</sup>

1.5 lb. opilio crab, clarified butter MKT

### CAJUN SHRIMP & GRITS <sup>GF</sup>

pan-roasted jumbo shrimp, lemon, garlic, creamy grits 25

### FISH & CHIPS

beer-battered cod, tartar sauce, french fries, malt vinegar 21

## BREAKFAST

served until 11:00am  
egg whites or egg beaters  
are available upon request

### EGGS BENEDICT\*

poached eggs, canadian bacon, hollandaise sauce, english muffin, potatoes 14

### THE RAIDERS BREAKFAST\*

3 eggs any style, bacon, ham, sausage or turkey sausage, potatoes & toast 13

### FRENCH TOAST

maple syrup & whipped butter 12  
add seasonal berries 4

### BUTTERMILK PANCAKES

maple syrup & whipped butter 12  
add banana, seasonal berries or chocolate chips 4

### BREAKFAST CROISSANT SANDWICH\*

2 eggs any style, american cheese, bacon, ham, sausage or turkey sausage 11

## TAILGATE BBQ

coleslaw, jalapeño cornbread, bbq baked beans, sweet or spicy bbq sauce

### ST. LOUIS RIBS <sup>GF</sup>

half rack 18 full rack 29

### BRISKET <sup>GF</sup> 18

PULLED PORK <sup>GF</sup> 16

## PIZZA

12" stone-fired, san marzano tomato sauce, parmesan & mozzarella cheese, evoo

### CHEESE 11

### PEPPERONI 12

### SAUSAGE & PEPPERS 13

### VEGGIE 12

## PASTAS

### CHICKEN FETTUCINI ALFREDO

creamy parmesan sauce 18

### SHRIMP LINGUINI

jumbo shrimp, spinach, sun-dried tomato pesto, garlic cream sauce 21

### SPAGHETTI & MEATBALLS

meatballs, pomodoro sauce, parmesan cheese 18

## SIDES

### GARLIC FRIES 5

### FRENCH FRIES 5

### SWEET POTATO FRIES 5

### BEER-BATTERED ONION RINGS 6

### CHEESE BREAD 4

### GRILLED ASPARAGUS <sup>GF</sup> 5

### BUTTERY MASHED POTATO PURÉE <sup>GF</sup> 5

## ENDZONE DESSERTS

### HOMEMADE BROWNIE <sup>N</sup>

caramel & chocolate drizzle 8

### BREAD PUDDING

warm caramel bread pudding 9

### STRAWBERRY SHORTCAKE

fresh strawberries, whipped cream 10

### MILKSHAKE <sup>GF</sup>

vanilla, chocolate or strawberry 10

### OMELET\*

3 eggs, potatoes & toast 14  
choice of three ingredients  
bacon, ham, sausage or turkey sausage  
cheddar cheese, american cheese, swiss cheese,  
pepper jack cheese or feta cheese  
spinach, tomatoes, bell peppers,  
mushrooms, onions

<sup>GF</sup> = Gluten-Free <sup>N</sup> = Contains Nuts <sup>V</sup> = Vegan

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

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# FROM THE BARS

## MODELO BAR COCKTAILS

### MODELO MICHELADA

Modelo Negra, Clamato, Fresh Lime, Hot Sauce, Worcestershire, Tajin, Poached Shrimp 10

### PINEAPPLE HABANERO MICHELADA

Corona Premier, Fresh Pineapple & Lime, Habanero Bitters, Tajin 10

### CITRUS MICHELADA

Pacifico, Fresh Lime, Lemon & Orange, Tajin 10

### MODELORITA

Modelo Especial, Fresh Lime & Lemon, Patrón Silver, Cointreau 10

### MODELO FLIGHT

Tour the Drafts of Modelo, four 4 oz tasters 8

## RÉMY MARTIN BAR COCKTAILS

### ROYAL SIDE CAR

Rémy Martin 1738, Cointreau, Fresh Lemon Juice 17

### ENDLESS SUNSET

Mount Gay Eclipse Rum, Red Bull, Fresh Pineapple, Cranberry, Lime 12

### ESPRESSO MARTINI

Rémy Martin 1738, Kahlúa, Baileys Irish Cream, Freshly Brewed Espresso 12

### RÉMY XO OLD FASHIONED

Rémy Martin XO, Brown Sugar, Orange Bitters, Aromatic Bitters 29

### COINTREAU BERRY RICKEY

Cointreau, Fresh Lime, Raspberries, Blackberries, Mint, Club Soda 12

### GIN & WATERMELON

The Botanist Gin, Fresh Watermelon, Fresh Lemon 12

## ICE CREAM COCKTAILS

### STOP YOUR SNICKERING

Vanilla Ice Cream, Peanuts, Chocolate, Caramel, Kahlúa, Amaretto, Godiva Dark Chocolate Liqueur, Grey Goose Vanilla 15

### MINT CHOCOLATE CHIP

Vanilla Ice Cream, Godiva Chocolate Liqueur, Crème de Cacao, Grey Goose Vanilla, Chocolate Chips 15

### DOUBLE CHOCOLATE

Vanilla Ice Cream, Godiva Chocolate Liqueur, 360 Double Chocolate Vodka, Chocolate Chips, Kahlúa, Dark Crème de Cacao 15

## BEER

### DRAFT

16 OZ / PITCHER

Corona Premier	6 20	Modelo Especial	6 20	Hop Valley Mango & Stash IPA	9 31
Pacifico	6 20	Blue Moon Belgian White	6 20	Stella Artois	6 20
Miller Lite	5 16	Goose Island IPA	6 20		
Modelo Negra	6 20	Coors Light	5 16		

### BOTTLE

Buy a Bucket of 5, Get the 6th For Free

Coors Light	5	Michelob Ultra	5	Samuel Adams Boston Lager	6
Miller Lite	5	Heineken 0.0	6	Heineken	6
Guinness	6	Lagunitas IPA	6	White Claw Hard Seltzer	6
Corona Extra	6	805 Blonde Ale	6	Corona Hard Seltzer	6

## TAVERN COCKTAILS

### FASHIONED 24

Charles Woodson's 24 Handcrafted Bourbon, Blackberry Simple Syrup, Orange Bitters, Aromatic Bitters 12

### BOTANICAL MARTINI

The Botanist Gin, Shaken 12

### MOSCOW MULE

Grey Goose Vodka, Fresh Lime, Fever-Tree Ginger Beer 12

### TAVERN MARGARITA

Patrón Silver, Cointreau, Agave Nectar, Fresh Lime, Salt 12

### MOJITO

Mount Gay Silver Rum, Fresh Lime Sour, Mint, Club Soda 12

### SKINNY GARDEN SPRITZ

Grey Goose Watermelon & Basil Essence Vodka, Seltzer Water, Fresh Basil and Lime 12

## WHITE WINE

	Glass	Bottle
Sauvignon Blanc Honig	11	38
Chardonnay Rickshaw	9	32
Chardonnay Intercept, Charles Woodson	14	45
Chardonnay Fred Biletnikoff	20	75

## RED WINE

	Glass	Bottle
Pinot Noir Intercept, Charles Woodson	14	45
Merlot Parcel 41 2016	12	38
Cabernet Sauvignon Intercept, Charles Woodson	14	45
Cabernet Sauvignon Fred Biletnikoff	20	75
Sparkling Wycliff, NV	8	30

Whiskey	Octomore Islay	40	Johnnie Walker Black	12
	Port Charlotte Islay Single Malt	15	The Macallan 12 year	17
	Bruichladdich Islay Single Malt	15	Westland American Oak	11
	Blanton's	15	Woodson 24 Bourbon	14
	Buffalo Trace	10	Oban 14 year	21
	Jack Daniel's Single Barrel	14	Lagavulin 16 year	21
	Redemption Rye	12	Bulleit Rye	12
	Woodford Reserve	11	Crown Royal XO	16
			High West Double Rye	14

Tequila	Patrón Blanco	11
	Patrón Añejo	12
	Patrón Reposado	14
	Casamigos Blanco	11
	Casamigos Añejo	12
	Casamigos Reposado	14

Deleón Reposado	15
Don Julio Blanco	12
Don Julio Añejo	14
Don Julio Reposado	15
Don Julio 1942	29
Clase Azul Reposado	28

Cognac	Louis XIII	300
	Louis XIII 1/2 oz.	175
	Rémy Martin Tercet	20
	Rémy Martin XO	29
	Rémy Martin 1738 Royal	17
	Rémy Martin VSOP	15

## LATE NIGHT BITES midnight to 7am nightly

### STARTERS

#### FISH & CHIPS

beer-battered cod, tartar sauce, french fries, malt vinegar 21

#### CHICKEN WINGS <sup>GF</sup>

choice of buffalo-style, with homemade ranch or blue cheese or parmesan-garlic style 14

#### CHICKEN TENDERS

homemade ranch dressing or blue cheese 12

#### SLIDERS

angus beef, caramelized onions, cheddar cheese, pickles 11

#### NACHOS

cheddar cheese sauce, jalapeños, black olives, salsa, sour cream, guacamole 12 *add beef 6 add chicken 5*

#### CHEESE QUESADILLA

salsa, sour cream, guacamole 10

#### SHRIMP COCKTAIL <sup>GF</sup>

poached tiger shrimp, cocktail sauce 15

### SOUP/SALAD

#### CLAM CHOWDER

new england-style 10

#### CAESAR SALAD

crisp romaine, parmesan cheese, creamy garlic dressing, croutons 10 *add chicken 3*

#### CHEF'S SALAD

iceberg lettuce, roasted ham & turkey, cheddar cheese, swiss cheese, red onion, pear tomatoes, hard-boiled egg, choice of dressing 13

#### DINNER SALAD <sup>GF</sup>

crisp romaine, cucumber, pear tomatoes, choice of dressing 6

### HANDHELDS

#### CRISPY FRIED CHICKEN SANDWICH

crispy chicken breast, smoky honey-dijon mustard sauce, pickles, potato bun 12

#### CALIFORNIA CLUB

roasted ham & turkey, bacon, swiss cheese, lettuce, tomato, avocado, choice of bread 12

#### PHILLY CHEESESTEAK

caramelized bell peppers & onions, provolone cheese, hoagie roll 15

#### TAVERN CHEESEBURGER

10 oz. angus beef burger on a brioche bun or 8 oz. bison burger on a brioche bun or 6 oz. beyond meat burger on a vegan bun sub 5 oz. grilled chicken breast lettuce, onion, tomato 13 *add fried egg, avocado or bacon 2*

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12" stone-fired, san marzano tomato sauce, parmesan & mozzarella cheese, evoo

#### CHEESE 11

#### PEPPERONI 12

#### SAUSAGE & PEPPERS 13

#### VEGGIE 12

### BREAKFAST

#### THE RAIDERS BREAKFAST\*

3 eggs any style, bacon, ham, sausage or turkey sausage, potatoes & toast 13

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maple syrup & whipped butter 12 *add seasonal berries 4*

### DESSERTS

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warm caramel bread pudding 9

#### MILKSHAKE <sup>GF</sup>

vanilla, chocolate or strawberry 10