

Holiday Parties



Corporate Events



Restaurant

Bullwinkles Bar



Event Center

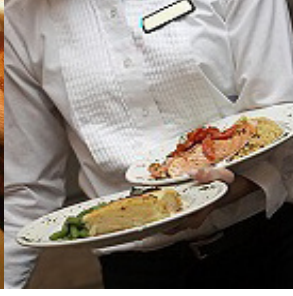
Catering



Girls Night Out



Sports Bar



Weddings

BEER

ON TAP

Bud, Bud Lite, Killians, Leinenkugel, Michelob Ultra, Miller Lite, Sam Adams, Snow Goose, Shock Top, Yuengling.



BOTTLE BEER

Bud, Bud Lite, Bud Lime, Coors Lite, Corona, Guinness, Heinekin, Michelob Lite, Miller Chill, Miller Lite, Miller Genuine Draft, Rolling Rock, Smirnoff Ice, St. Paulie Girl.



WINE

WHITE

Chateau St. Michelle Riesling
Ecco Domani Pino Grigio
Mondavi Chardonay

ROSE

Sutter Home White Zinfandel

RED

Liberty School Cabernet
Sutter Home Cabernet
Blackstone Merlot
Woodbridge Merlot
Rosemont Shiraz



MARGARITAS

GRAND MARGARITA

A Classic blend of tequila, triple sec, lime juice, and sour mix. Garnished with a fresh wedge of lime and Orange for customizing flavor.

STRAWBERRY MARGARITA

Strawberry Puree, Tequila, Triple Sec, Sour Mix Garnished with a fresh strawberry.

PINK LEMONADE MARGARITA

Tequila, Triple Sec, Lemonade, Grenadine, and a lime wedge.

PURPLE SOMBRERO MARGARITA

Tequila, Grape Pucker, and Sour Mix. Served with a Lime on the side.

SOUR APPLE MARGARITA

Apple Pucker, Tequila, and sour mix, Served with an apple wedge.

WILD WATERMELON MARGARITA

Jose Cuervo 1800 Tequila, Watermelon Schnapps, Cointreau & lime juice.

PLAYERS RED MARGARITA

Remy Red, Tequila, Cointreau & sour mix, served frozen or on the rocks.

BLUE MARGARITA

Tequila, Blue Curacao, Triple Sec, and Lime Juice.



MARTINIS

DRAGONFLY MARTINI

Gin, ginger Ale, and Lime Juice.

GOLD METAL MARTINI

Gin, Cointreau, Orange Juice, and Pineapple Juice.

BANANA MARTINI

Banana liqueur and vodka.

CHERRYTINI

Cherry liqueur, gin or vodka.

RASPBERRY MARTINI

Raspberry liqueur and vodka.

WATERMELON MARTINI

Vodka and Watermelon schnapps.

PINEAPPLE MARTINI

Vodka and pineapple juice.

SWEET MARTINI

Gin and a splash of sweet vermouth.

LEMON DROP MARTINI

Citrus Vodka, fresh lemon juice and simple syrup.

MARTINI ROYAL

Vodka or gin with chilled champagne.

APPLE MARTINI

Vodka and Sour Apple Pucker.



DAIQUIRIS

frozen or on the rocks

APPLE DAIQUIRI

Rum, Hot Damn Cinnamon Schnapps, Roses Lime Juice, and Sour mix. Served with a crisp apple wedge.

TROPICAL DAIQUIRI

Rum, Grenadine, Tropical Schnapps, and Sour Mix.

MELON DAIQUIRI

Rum, Midori, sour mix, and lime juice.

RASPBERRY DAIQUIRI

Rum, raspberry puree, raspberry schnapps, and sour mix.

STRAWBERRY BANANA DAIQUIRI

Rum, Grenadine, Crème De Banana, Strawberries, Fresh Bananas, and sour mix.

OTHER FAVORITES

COSMO CLASSIC

Vodka, Cointreau, splash of cranberry, and squeeze of fresh lime.

COSMO FIESTA

Tequila, Cointreau, cranberry, and fresh lime.

MOJITO

Bacardi Limon with lemon-lime soda garnished with lime, mint leaves & sugarcane.

WOO WOO

Peach schnapps & vodka with a splash of cranberry juice.

DINNER SALADS

CLASSIC CLUB SALAD

Salad greens, crispy bacon, chopped egg, shredded cheeses, and diced tomatoes. \$6.99

Add your choice of:

Chicken breast, Chicken tenders, or Buffalo tenders \$8.99

CLASSIC CAESAR SALAD

Chopped Romaine lettuce tossed with Caesar dressing, topped with fresh shredded Parmesan and croutons. \$6.99

Add your choice of:

Chicken breast, Chicken tenders, or Buffalo tenders \$8.99

Choice of dressings:

Ranch, French, Honey Mustard, Thousand Island, Blue Cheese, Balsamic Vinaigrette, Raspberry Balsamic, Caesar, and Oil and Vinegar.

GRILLED CHICKEN & SPINACH SALAD

Our grilled chicken breast atop fresh baby spinach with crispy bacon, roasted red peppers, seedless red grapes, and smoked Gouda cheese. Tossed in our raspberry balsamic vinaigrette. \$9.99

GRILLED SALMON SALAD

Salad greens, diced tomatoes, chopped egg, crispy bacon, and shredded cheeses tossed in honey mustard dressing topped with a grilled 8oz. Salmon steak lightly basted with our spicy mandarin sauce. \$12.99

AHI TUNA SALAD

Blackened Seared Ahi Tuna served on a bed of mixed field greens with diced tomato, chopped egg, diced onion and served with our own special Cusabi Dressing, a combination of cool cucumber and spicy wasabi. \$14.99

TACO SALAD

Shredded Romaine mix with seasoned chicken or beef chili, seasoned black beans, diced tomatoes, pico, shredded cheese, and sliced black olives served in a tortilla shell topped with sour cream and salsa. \$9.29

SOUP AND SALAD

Try one of our home made soups
Enjoy in a fresh baked bread boule
for additional \$2.00

SOUP OF THE DAY 5.29

LOBSTER BISQUE \$6.29

HOMEMADE BLACK BEAN CHILI \$5.99

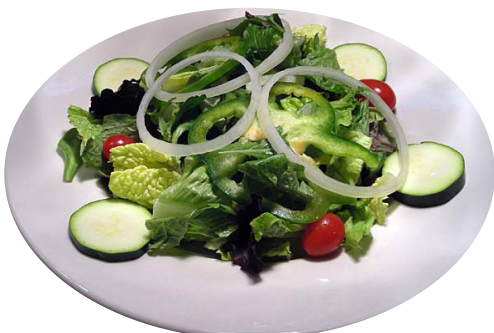
FRENCH ONION SOUP \$5.99

FRESH GARDEN SALAD BAR

All you can eat \$7.99

ADD TO ANY ENTREE OR SANDWICH
\$3.49

SUB FOR ANY ONE SIDE \$2.99



BULLWINKLE'S STARTERS

NATASHA'S WINGS

Our personal recipe guaranteed to leave your mouth exploding with flavor. Served with your choice of ranch dressings or blue cheese dressings and celery sticks.

Small Order of 10 \$7.99

Medium Order of 20 \$12.99

Large Order of 30 \$17.99

DUDLEY DO RITE'S ONION RINGS

Large Hand Breaded Onion Rings fried Crisp and served with our homemade Bistro Sauce.

Small Order of 10 \$7.99

Medium Order of 20 \$13.99

Large Order of 30 \$17.99

OUTRAGEOUS FRIES

A heaping portion of seasoned French fries topped with crumbled bacon, chili, melted cheeses, and jalapeno slices. Served with Ranch dressing. \$7.99

CHICKEN TENDERLOINS

Generous tenderloins, golden crispy on the outside and tender and juicy on the inside.

Served with honey mustard dressing. \$7.49

BUFFALO TENDERLOINS

Generous tenderloins with just the right amount of kick. Served with blue cheese dressing. \$7.99

BAKED CRAB DIP

Brad's secret recipe blending jumbo lump crab, cheddar cheese, and Old Bay seasoning. Served with tortilla chips in a Bread Boule. \$9.59

CRAB CHEESE FRIES

French fries smothered with lump crab meat, pico de gallo, a touch of Old Bay, and melted cheeses.

Full Order \$11.99 Half Order \$8.99

POTATO SKINS

Smothered in melted cheeses and bacon. Served with seasoned sour cream. \$6.95

OUTRAGEOUS NACHOS

Melted cheeses, black beans, pico de gallo, jalapenos, and tomatoes with seasoned beef or chicken. Served with seasoned sour cream.

Full Order \$8.99 Half Order \$5.99

MUSSELS

Chilean Blue Mussels steamed in a lemon, garlic, and wine sauce, finished with fresh diced tomatoes and basil. \$12.99

SEARED AHI TUNA

Pepper seared Tuna served with wasabi sauce for dipping. \$12.99

CHICKEN QUESADILLA

Roasted chicken, melted cheeses, pico de gallo, bacon, and our special ranchero sauce with seasoned sour cream and salsa. \$7.99

STEAK FAJITA QUESADILLA

Fajita steak, cheeses, bacon, and pico de gallo with seasoned Sour Cream and salsa. \$8.49

All weights are prior to cooking.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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STEAK FAJITA QUESADILLA

Fajita steak, cheeses, bacon, and pico de gallo with seasoned Sour Cream and salsa. \$8.49



TRIPLE FAJITAS

Grilled strips of seasoned steak and juicy chicken with broiled Cajun-spiced shrimp served sizzling hot over peppers and onions. Served with seasoned sour cream, fresh pico de gallo, and shredded cheeses. \$17.49

STEAK FAJITAS

Grilled steak served with seasoned sour cream, fresh pico de gallo, and shredded cheeses. \$12.99

CHICKEN FAJITAS

Grilled chicken served with seasoned sour cream, fresh pico de gallo, and shredded cheeses. \$11.99

STEAK & CHICKEN FAJITAS

Grilled strips of seasoned steak and juicy chicken with seasoned sour cream, fresh pico de gallo, and shredded cheeses. \$14.99

PASTA

all pasta selections include fresh garden salad bar.

BLACKENED CHICKEN PENNE FLORENTINE

Penne pasta with fresh spinach, tomatoes, and Alfredo sauce. Topped with blackened chicken, parsley, Parmesan, and Romano cheeses. \$11.99

CAJUN SHRIMP PASTA

Cajun spiced shrimp served over linguine, tossed with a delicate Cajun cream sauce, baby spinach, sliced mushrooms, and roasted red peppers. \$13.99

CHICKEN PARMIGIANA

Hand-breaded, fried chicken breast on linguine topped with Marinara sauce and mozzarella cheese. \$10.99

Or four Chicken Tenderloins. \$10.99

LINGUINE & MEATBALLS

Brad's favorite! A heaping portion of linguine topped with Italian meatballs and marinara sauce. Topped with Parmesan-Romano cheese. \$10.99

CRAB PASTA

Jumbo lump crab tossed in penne pasta with our four cheese Alfredo sauce and seasoned with Old Bay. \$14.99

SHRIMP SCAMPI

Tender shrimp sauteed with butter and garlic, then mixed with our special scampi sauce, tossed with linguine and topped with fresh bruschetta and parsley. \$13.99

MUSSELS OVER LINGUINE

Chilean Blue Mussels steamed in a lemon, garlic, and wine sauce served over Linguine topped with fresh diced tomatoes and basil. \$14.99

CHICKEN BROCCOLI ALFREDO

Penne tossed with creamy Alfredo sauce and fresh broccoli topped with grilled chicken and Parmesan cheese. \$11.99

BURGERS AND SANDWICHES

Our burgers are hand formed, fresh ground beef, never frozen. All burgers and sandwiches are served with crispy golden French fries. Substitute onion rings for \$1.99. Substitute fresh garden salad bar for \$2.99. Add salad bar for only \$3.49
All burgers are cooked medium –155 degrees.

1/2 POUND BURGER

A half pound Angus burger on a Kaiser roll served with Lettuce, tomato, and a pickle spear. \$7.29

MUSHROOM & SWISS BURGER

Our juicy hamburger topped with Swiss cheese, Mushrooms, and mayo. \$7.99

BLACK AND BLUE BURGER

A full half pound Angus burger grilled with our blackened seasonings served on a Kaiser roll with crumbled blue cheese, red onions, lettuce, and tomato. \$8.29

THE CUBAN BURGER

Our hand made 1/2 pound burger topped with honey baked ham and swiss cheese. served on a pressed corn dusted roll with our dijon garlic mayo, pickle chips, shredded romaine and sliced tomato. A little bit of Havana. \$9.00

THE PORTOBELLO MUSHROOM BURGER

A fresh burger topped with a grilled marinated Portobello mushroom grilled Vidalia onions and all topped with smoked Gouda cheese served with shredded romaine and sliced tomatoes. \$9.00

THE CHESAPEAKE BURGER

A combination of our juicy burger and famous crab cake served with our tangy bistro sauce shredded romaine and sliced tomatoes. So big we have to use two toothpicks to keep it together. \$10.00

OLD HICKORY BURGER

Your burger will be a 4 napkin delight. Your burger cooked to your temperature topped with grilled vadalina onions, hickory BBQ sauce, melted Cheddar cheese, and finished with apple wood bacon. \$8.00

CHILI BURGER

We spice up this half pound burger for you. Your burger is topped with our home made Chili. Then we top it off with grilled red onion, melted cheddar cheese and pico de gallo served with a side of seasoned sour cream. \$8.00

CRAB IMPERIAL BURGER

Your burger is smothered in our fresh Crab Imperial topping, Cheddar cheese and apple wood bacon. A taste from the Eastern Shore. \$9.00

THE JAMAICAN BURGER

Ya Man! A burger seasoned with Jerk Seasoning then basted with our homemade Teriyaki glaze and topped with a grilled pineapple slice and smoked Gouda cheese. \$8.00

THE MOZZARELLA BURGER

Mama Mia! This burger is topped with chunky marinara, melted mozzarella cheese, our own blend of Italian seasonings and served on a Kaiser roll. \$8.00

GRILLED CHICKEN SANDWICH

A tender and juicy grilled 6 oz chicken breast topped with lettuce and tomato, and a pickle. \$7.99

CHICKEN IMPERIAL SANDWICH

Grilled chicken breast topped with crab Imperial, smothered in cheddar cheese, served on a toasted kaiser roll with lettuce, tomato, bacon, and bistro sauce. \$8.99

GRILLED PORTOBELLO SANDWICH

Grilled, marinated portobello mushroom with zucchini and yellow squash, baby spinach, sauteed mushrooms, roasted red peppers, tomatoes, and mozzarella with Kalamata pesto mayo on a flaky croissant. \$8.49

CRAB MELT

Brad's original crab cake, served on a flaky croissant w/ Swiss cheese, lettuce, tomato, and bistro sauce. \$12.99

PATTY MELT

A half-pound burger, American cheese, Swiss cheese, and grilled onions. Served on grilled Texas Rye Toast. \$8.99

CHICKEN CORDON BLUE

Tender hand breaded chicken breast topped with Black Forest Ham, Swiss cheese, lettuce, tomato, and bistro sauce. \$8.99

PULLED PORK BBQ SANDWICH

Brad's homemade, slow-cooked pulled pork topped with BBQ on a Kaiser roll with Cole slaw. \$6.99

TUNA & SWISS MELT

White tuna mixed with mayonnaise, celery, garlic, salt, and pepper. Served on grilled Texas toast topped with melted Swiss, lettuce, and sliced tomatoes. \$8.99

THE FISH SANDWICH

"The one that got away" Lightly breaded fried flaky white fish with tartar sauce. \$9.99

NEW YORK STYLE REUBEN

Corned Beef, sauerkraut and melted Swiss Cheese served on grilled Texas Rye Toast with Thousand Island dressing. \$8.99

TURKEY REUBEN

Roast turkey, Cole slaw, and melted Swiss cheese on slices of grilled Texas toast with Thousand Island dressing. \$8.99

"OUT OF CONTROL"

Philly Cheesesteak deluxe– Delicately sliced and grilled prime rib, mozzarella cheese, sauteed onions, peppers, mushrooms with lettuce and tomato, and Blue Cheese sauce. or- with grilled chicken. \$9.29

CLUB SANDWICH

Freshly sliced ham and turkey, bacon, Swiss, and American cheeses, lettuce, tomato, and mayonnaise piled high on grilled Pannini bread. \$8.99

"YOU'RE BEAT"

No meat! Grilled zucchini and yellow squash planks with fresh baby spinach, sauteed mushrooms, roasted red peppers, tomatoes, cheddar and Swiss cheese with another of Brad's unique special sauces, Kalamata Pesto Mayo. \$7.99

All weights are prior to cooking.

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



DINNERS

STEAKS

Served with choice of two sides,
or fresh garden salad bar,
or substitute one side for the salad bar for \$2.99

HEARTY FILET-CUT SIRLOIN

A 12 oz. center cut large sirloin steak cooked just
the way you like it. \$15.99

STEAK PORTOBELLO

Our 12 oz sirloin topped with a tender marinated
Portobello mushroom. \$17.99

BLACK AND BLUE STEAK

Our 12oz sirloin served with our blackening
season and topped with fresh Blue Cheese
crumbles and sauteed red onions. \$17.99

NEW YORK STRIP STEAK

A 12 oz. hand cut New York Strip. \$16.99

FILET

A 7 oz. hand cut Tenderloin Filet. \$18.99

PRIME RIB

USDA Choice Prime Rib. Slow Roasted with our secret
seasonings. Cut to order and served with a bake potato
and salad bar. 12oz portion \$18.99 additional charge of
\$1.00 per ounce for larger cuts.
Served after 4pm Friday and Saturday only.

add ons;

Crab cake \$9.99

Fried shrimp \$6.49

Half rack of ribs \$7.49

SEAFOOD

Add our fresh garden salad bar for \$3.49

Or substitute one side for the fresh
garden salad bar for \$2.99

GRILLED AHI TUNA

8oz tuna steak; cajun, blackened, or Bourbon
glazed, served with house seasoned vegetables
and rice pilaf. \$18.99

GRILLED SALMON

An 8 oz. salmon fillet Cajun-grilled, Blackened
or Bourbon glazed served with house seasoned
vegetables and rice pilaf. \$14.99

FRIED SHRIMP PLATTER

Fried shrimp with cocktail sauce, Cole slaw, and French
fries. \$13.99

FISH & CHIPS

Fried flaky haddock with Cole slaw and fries. \$12.99

FISH & SHRIMP COMBO

Fried flaky haddock and golden fried shrimp. Served with
Cole slaw and French fries. \$14.99

MARYLAND CRAB CAKE DINNER

Colossal lump crab meat seasoned with Old Bay and Brad's
secret recipe. Served with fries, Cole slaw, and our special
bistro sauce. \$21.99

SANTA FE SALMON

Blackened grilled salmon topped with a delicate roasted red
pepper cream sauce. Served with choice of two sides. \$15.95

RIBS

BBQ BABY BACK RIBS

Our famous, tender, slow-cooked barbecue baby back ribs,
served with Cole slaw and French fries.
Also available with bourbon glaze.
Full Rack \$16.99
Add our fresh garden salad bar \$3.49

CHICKEN

Chicken entrees include our fresh garden salad bar.

CHICKEN TENDERLOINS PLATTER

Crispy tenderloins with Honey Mustard
dipping sauce served with French fries. \$9.99

BUFFALO CHICKEN PLATTER

Crispy tenderloins with Blue Cheese dressing,
and French Fries. \$9.99

MARGARITA CHICKEN

A half oven roasted chicken marinated in tequila,
cilantro, and margarita mix. Served with our battered
french fries. \$11.99

CHICKEN POT PIE

A country favorite. Loaded with vegetables and roasted
chicken. Topped with a freshly baked puff pastry. \$11.99

SEASHORE CHICKEN

A Grilled chicken breast topped with sauteed shrimp,
mushrooms, spinach, roasted red peppers and a delicate
creamy Cajun sauce and Mozzarella cheese. Served with
rice pilaf and our house vegetables. \$14.99

MEDITERRANEAN CHICKEN

A flavorful grilled chicken breast, seasoned and basted with
our blackening seasoning, topped with fresh tomato-basil
bruschetta mix. Served with rice pilaf. \$11.99

FORT WORTH TEXAS CHICKEN

A seasoned chicken breast, basted in our signature bbq
sauce, topped with mixed cheese, crisp apple-wood bacon
and diced tomatoes. Served with rice pilaf. \$11.99

CHICKEN PORTOBELLO

A perfectly grilled chicken breast basted in balsamic
vinaigrette, topped with a marinated grilled portobello
mushroom cap topped with or signature whiskey peppercorn
sauce. Served with rice pilaf. \$11.99

HOME-STYLE FAVORITES

MOM'S MEAT LOAF

Just like Mom used to make. A heaping portion of our
flavorful meatloaf. Served with a side of our homemade
seasoned mashed potatoes. Topped with our signature demi
glaze. Includes our all you can eat Fresh Garden Salad bar.
11.99

DAD'S ROASTED TURKEY DINNER

A large portion of slow cooked, oven roasted turkey breast.
Basted with seasonings and served on top of our home-
made bread dressing. Accompanied with a side of mashed
potatoes and topped with our homemade turkey gravy.
Includes our fresh garden salad bar. 11.99

All weights are prior to cooking.
*Consuming raw or under cooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food borne illness.

BOTTOMLESS BEVERAGES

Fountain Sodas, Iced Tea, Hot Coffee, Hot Tea, sweetened and un-sweetened Iced Tea, Lemonade, and Raspberry Iced Tea

KIDS MENU

Served with a drink, fries and ice cream for just \$4.99

Choose from:
Grilled cheese
Hamburger
Mac and cheese
Pasta
Chicken Tenders
Hot Dog
Cheese Pizza

SIDES

House salad
Caesar salad
Baked potato
Seasoned mashed potatoes
Cheddar mashed potatoes
French fries
House vegetables
Cole slaw
Apple sauce
Onion rings
Macaroni and cheese



DIMENSIONS EVENT CENTER

Personalized Event Planning
Business Meetings, Conferences, Receptions,
Special Events, etc...

We welcome you to stop in for a free consultation, where we will build a menu based on your individual needs and budget and assist in any coordinating efforts by providing referrals for entertainment, florists, bakeries, photography, limousine service and audio/visual equipment. We can also provide specialty linens, centerpieces and other floral arrangements to add that finishing touch to your special occasion.

If you prefer to hold your event in another location, we have extensive experience in providing off-site catering. We work closely with private and unique facilities to make your event an outstanding one that you and your guests will always remember. Ask us about facilities where we are the recommended caterer of choice.

Available for your lunch or dinner.
Stop in a talk with one of our Expert Event Planners.

We offer an array
of theme parties, office parties, and event parties.