

APPETIZERS

FRIED PICKLES

\$10

Crisp Dill Pickles in an Egg Roll Wrapper with creamy Havarti Cheese. Served with Players Sauce.

SPINACH AND ARTICHOKE DIP

\$10

House prepared with fresh Spinach, Artichoke Hearts, and Parmesan Cheese brought together in a creamy Garlic sauce, served with fresh Tortilla Chips.

PLAYERS NACHOS

Full \$12

Shredded Cheddar Jack Cheese with Lettuce, Tomato, Jalapenos and Black Olives layered onto fresh Tortilla Chips. Served with Sour Cream and Salsa.

Add Chicken or Beef for only \$3

APPETIZER SAMPLER

\$18

An array of our most popular items including Boneless Wings, Mozzarella Sticks, Fried Pickles and your choice of Spinach Dip or Queso Cheese

PLAYERS BAKED POTATO

\$12

A baked Potato loaded with chopped Steak, beer braised Onions, and chopped Candied Bacon topped with Queso Cheese and Sour Cream.

FRIED MUSHROOMS

\$9

Mushroom buttons breaded and fried to a golden brown. Served with your choice of Ranch or Bleu Cheese dressing.

TATER TOTS

\$6

10 Creamy Cajun Seasoned Tots fried to golden brown and served with your choice of Players Sauce or Ranch Dressing.

QUESADILLA

\$10

Flour Tortillas stuffed with Cheddar Jack Cheese and Salsa. Served with Sour Cream and Salsa. **Add Chicken or Beef for \$3**

CHILI CHEESE FRIES

\$8

French Fries smothered in Chili and Queso Cheese. Topped with diced Tomato and Green Onions.

BONELESS WINGS

\$12

Breaded and fried boneless Chicken Breast tossed in your favorite sauce and served with Ranch or Bleu Cheese dressing.

BONE IN WINGS

\$12

Juicy bone in Wings tossed in your favorite sauce. Served with Ranch or Bleu Cheese dressing.

POT STICKERS

\$10

Steamed and pan fried Pork and Vegetable dumplings served with Teriyaki and sweet Chili Sauces

MOZZARELLA STICKS

\$9

Beer Battered Mozzarella Sticks fried to a golden brown and served with homemade Marinara Sauce and Green onions.

STUFFED JALAPENOS

\$11

Cream Cheese stuffed Jalapeño Peppers breaded and fried to a perfect golden brown. Served with Players Queso dipping sauce.

SOUTHWEST EGG ROLLS

\$9

Egg Rolls stuffed with our juicy Southwest Chicken, Corn, and Red Peppers topped with a sweet reduced Vinegar sauce.

Wing Sauces: Hot, Mild, Sweet Chili, BBQ, Teriyaki, Players Parmesan

Half price appetizers during happy hour

Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information.

SOUPS & SALADS

CAESAR SALAD \$10

Romaine Lettuce, Parmesan cheese and seasoned Croûtons tossed in a homemade Caesar dressing.

Add Grilled Atlantic Salmon \$10

Add Sautéed Shrimp \$5

Add Grilled Chicken or Steak \$3

SOUTHWEST SALAD \$12

Romaine Lettuce tossed with Baja Sauce and Black Olives, Tomatoes, Corn, and Cheddar Jack Cheese. Topped with Players Chili

PLAYERS CHEF SALAD \$16

Mixed Field Greens, Ham, Turkey, Green Onions, Diced Tomato, Swiss and Cheddar Cheeses and Bacon Bits with your choice of dressing.

HAWAIIAN HUA SALAD \$13

Fresh Spinach topped with Mozzarella, Dried Cranberries, Pecans and Pineapple drizzled with a refreshingly light and creamy Mango Dressing.

BUFFALO SALAD \$15

Mixed greens with sliced Carrots, Celery, tomatoes, Red Onion, and Pepper Jack cheese and served with a grilled Chicken tossed in Buffalo Sauce.

STEAK SALAD \$16

Spinach, Red Onions, Tomatoes, and Bleu Cheese crumbles served with a Mustard Vinaigrette, Candied Pecans and topped with grilled Sirloin Steak

WALDORF SALAD \$15

Apples, Red Grapes, Celery, Cranberries and Walnuts in a creamy Mayonnaise dressing, served on a bed of Field Greens

PLAYERS SIDE SALAD \$5

Mixed Field Greens with Cucumbers, Tomatoes and Red Onion with your choice of dressing.

CAESAR SIDE SALAD \$5

Crisp Romaine Lettuce, aged Parmesan Cheese and Croûtons tossed with Caesar Dressing.

PLAYERS SPECIALTY SOUPS

Lobster Bisque - a rich and creamy Lobster based Soup. \$6

Chicken Tortilla - Creamy Chicken soup with a bit of a southwest kick. \$6

Soup DuJour -Our Soup of the Day \$6 is prepared in house using only the freshest ingredients.

SOUP & ½ SALAD COMBO \$12

A half order of your favorite Salad paired with a cup of Chicken Tortilla, Lobster Bisque or our delicious Soup Du Jour.

SOUP & ½ DELI SANDWICH \$12

Half of a Ham or Turkey Sandwich with your choice of Cheese and Bread paired with a cup of one of our delicious Soups

DRESSINGS: Ranch, Honey Mustard, 1000 Island, French, Balsamic Vinaigrette, Fat Free Italian, Bleu Cheese

WRAP A SALAD - Any of Players signature Salads can be wrapped in a Flour Tortilla.

 Quick Service Plates for People in a hurry

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BURGERS

ELK BURGER

\$15

North American Elk burger grilled to perfection and topped any way you like it.



B.Y.O.B.

\$13

A 1/2 pound Angus burger grilled to order and topped just the way you like it.

ADD CHEESE

American, Cheddar, Pepper Jack, Monterey Jack, Swiss, Havarti, Mozzarella or Bleu Cheese

EXTRA TOPPINGS ADD \$1

Sautéed Mushrooms, Beer Braised Onions, Bacon, Ham, Turkey, Fried Egg, Jalapeños or Peanut Butter

ALL BURGERS SERVED ON A BRIOCHE BUN WITH THE CHOICE OF ONE SIDE ITEM, LETTUCE, TOMATO, ONION, AND A PICKLE

SANDWICHES

ALL BURGERS & SANDWICHES PROUDLY SERVED ON  ARTISAN BREADS

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| <p> FRENCH DIP \$12</p> <p>Thinly sliced beef dipped in Au Jus topped with melted Provolone cheese. Served on a French Roll with a side of Au Jus.</p> | <p> GRILLED CHEESE \$11</p> <p>American, Cheddar, Pepper Jack or Monterey Jack cheeses on your choice of bread. (Add Bacon for only \$1)</p> |
| <p>CHICKEN BACON SWISS \$13</p> <p>A grilled Chicken Breast topped with crisp Bacon, Swiss Cheese and Honey Mustard mayonnaise on your choice of bread.</p> | <p> PHILLY CHEESE STEAK \$12</p> <p>Thinly sliced Beef, sautéed Green Bell Peppers, Mushrooms, Onions and melted Provolone cheese on a toasted Hoagie Roll.</p> |
| <p>PLAYERS MELT \$13</p> <p>A half pound burger topped with beer braised Onions, American and Swiss cheeses served on grilled Marble Rye Bread.</p> | <p>PORTABELLA SANDWICH \$13</p> <p>A Roasted Portabella Mushroom with Spinach, Tomato, Swiss Cheese and Red Onion Marmalade on an Herbed Bun</p> |
| <p> CLUB SANDWICH \$13</p> <p>Sliced Turkey, crisp Bacon, Lettuce, Tomato and Mayonnaise on your choice of toasted Bread.</p> | <p> PLAYERS REUBEN \$13</p> <p>Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island dressing served on grilled Marble Rye Bread.</p> |
| <p> BACON, LETTUCE AND TOMATO \$11</p> <p>Crispy slices of Bacon, Romaine Lettuce and fresh Tomato slices with Dill Mayonnaise on your choice of toasted Bread.</p> | <p> DELI SANDWICH \$12</p> <p>Your choice of cheese and sliced Ham or Turkey Breast with Lettuce and Tomato. Served on your choice of Bread.</p> |

SIDE CHOICES

Players Style French Fries, French Fries, Kettle Chips, Celery & Carrots, seasonal Vegetables, Rice, Baked Potato, Coleslaw, or seasonal Fresh Fruit

SUBSTITUTE SIDE SALAD OR SWEET POTATO FRIES FOR \$1 -OR- SUBSTITUTE SOUP FOR \$2

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ENTRÉES

PLAYERS ENCHILADA

\$14

A grilled Flour Tortilla filled with Roasted Chicken, Onions, Peppers, Rice, Cheddar-Jack cheese, and Salsa. Topped with Queso Cheese, shredded Lettuce and Sour Cream. Served with fresh Tortilla Chips.

PLAYERS BOWLS

\$14

Choose Steak, Chicken, or extra Vegetables, stir fried with Onions, Peppers, Mushrooms, Cabbage, and Teriyaki sauce over White Rice or Noodles.

CHICKEN SCALOPINI

\$16

Sautéed Chicken with Rosemary spiced Breading layered with Spinach Artichoke Dip and a Lemon Cream Sauce. Served with your choice of 2 sides.

PASTA BOWL

\$10

Spaghetti served with your choice of Homemade Marinara, Alfredo or Meat Sauces and Homemade focaccia bread.
Add Chicken or Meatballs for \$3
Add Shrimp or Carbinara Sauce for \$5
Add Salmon for \$10

SEAFOOD

BOURBON SALMON

\$19

Atlantic Salmon fillet sautéed and drizzled with a Bourbon Ginger glaze and your choice of two side items.

SHRIMP SKEWERS

\$17

8 tender Shrimp skewered with Green Peppers, Mushrooms and Red Onions grilled to perfection. Served with Rice, seasonal Veggies and Drawn Butter.

SHRIMP DIABLO

\$17

Shrimp and Andouille Sausage tossed with Imported Spaghetti and Spinach in a spicy Goat Cheese and Tomato sauce.

FISH AND CHIPS

\$14

Beer Battered strips of Cod fried to a golden brown, served with a Basil Tartar sauce, French Fries and Coleslaw
Make it a Fish Taco for only \$1 more

HAND CUT SIGNATURE STEAKS

SOUTH DAKOTA

\$28

A 16 oz. Ribeye grilled just the way you like it. Topped with roasted Garlic Butter and a side of Au Jus. Served with your choice of 2 side items.

MEDORA SIRLOIN

\$24

A 10 oz. Top Sirloin grilled to perfection. Topped with roasted Garlic Butter and served with a side of Au Jus. Served with your choice of 2 side items.



BAKKEN

\$33

A 22 oz. Ribeye grilled just the way you like it. Topped with roasted Garlic Butter and served with a side of Au Jus. Served with your choice of 2 side items.

PLAYERS SURF & TURF

\$28

Our 10 oz Medora Sirloin grilled to your taste served with 5 pieces of Shrimp Drawn Butter and your choice of 2 side items.

All of our steaks are hand cut and aged to perfection right here in North Dakota!

SIDE CHOICES

Players Style French Fries, French Fries, Kettle Chips, Celery & Carrots, seasonal Vegetables, Rice, Baked Potato, Coleslaw, or seasonal Fresh Fruit

SUBSTITUTE SIDE SALAD OR SWEET POTATO FRIES FOR \$1 -OR- SUBSTITUTE SOUP FOR \$2

BRICK OVEN PIZZAS

PLAYERS PIE	Lg. \$18	3 ALARM	Lg. \$18
Brenarsky's marinated ground North American Elk, Beer Braised Onions, Green Peppers and Mozzarella cheese topped with Players Parmesan cheese and drizzled with Players Sauce.	Sm. \$9	Pepperoni, Smoked Bacon, Jalapeños, Banana Peppers, Pepper Jack and Mozzarella cheeses, finished with Brenarsky's 2X gourmet seasoning.	Sm. \$9
PLAYERS TACO PIZZA	Lg. \$18	BUILD YOUR OWN PIZZA	Lg. \$16
Taco meat, Red Onions, Tomatoes, Black Olives, Mozzarella and Cheddar Jack cheese topped with Taco Sauce, Lettuce and tri-colored Nacho Chips.	Sm. \$9	Make it just the way you love it. You choose the first two topping and choice of sauce.	Sm. \$9
BAKKEN FEAST	Lg. \$18	Additional toppings	Lg. \$2
Pepperoni, Bacon, Sausage, and Canadian Bacon paired with house Red Sauce topped with Mozzarella cheese.	Sm. \$9	SAUCES Red, White, BBQ, Buffalo	Sm. \$1
ALFREDO CHICKEN	Lg. \$18	MEAT Canadian Bacon, Sausage, Elk, Pepperoni, Taco Meat, Bacon, Chicken	
Tender house Roasted Chicken, fresh Spinach, creamy Alfredo sauce and Mozzarella cheese.	Sm. \$9	VEGETABLES Mushrooms, Onions, Peppers, Beer Braised Onions, Tomatoes, Jalapeños, Black Olives, Green Olives, Banana Peppers, Spinach, Basil, Garlic	

BRICK OVEN CALZONES

QUEEN CITY CALZONE	\$12	TRES QUESOS CALZONE	\$12
Mushrooms, Green Peppers, Onions, Pepperoni, Italian Sausage, Mozzarella cheese and Marinara sauce on the side.		Parmesan, Ricotta and Mozzarella cheeses paired with a side of Players Signature Marinara Sauce make this Calzone a delicious twist on a traditional favorite.	
SPINACH & RICOTTA CALZONE	\$12	BUILD YOUR OWN CALZONE	\$10
Fresh Spinach, Ricotta and Mozzarella cheeses with Players signature Marinara Sauce on the side		Make it just the way you love it. You choose the first two topping and choice of sauce from any of the freshly prepared options on our Pizza menu.	
PLAYERS BUFFALO CALZONE	\$12	Additional toppings	\$1.50
Breaded boneless Chicken tossed in Hot sauce and smothered in Mozzarella cheese			

PLAYERS BRICK OVEN PIZZAS AND CALZONES FEATURE DOUGH MADE FRESH DAILY AND ARE ACCOMPANIED BY OUR VERY OWN SIGNATURE SAUCES

THANK YOU

Thank you for choosing Players Sports Bar & Grill. Please let us know if there is anything we can do to make your experience more enjoyable.

SIGNATURE COCKTAILS

BAKON MARY

Bakon Vodka, Players Bloody Mary Mix

HUCKLEBERRY HOUND

Huckleberry Vodka, UV Grape,
Sweet and Sour, Lemon Lime Soda

EMERALD CITY

Malibu, Midori, Lime Juice, Sweet and Sour

CUCUMBER MELON COOLER

Emerald Cucumber Vodka, Watermelon Syrup,
Pineapple and Cranberry Juice

PLAYERS LONG ISLAND TEA

Bacardi, Hendricks Gin, Grey Goose,
Cointreau, Sweet and Sour Mix

PLAYERS PASSION

Hypnotiq, Smirnoff Green Apple Vodka,
Cranberry Juice

ROUGH RIDER MARGARITA

Malibu, Peachtree, Patron Silver,
Sweet and Sour, Pineapple Juice, Orange Juice

PLAYERS MARGARITA

Patron Silver, Grand Marnier,
Cointreau, Margarita Mix

DRAGON BERRY LEMONADE

Bacardi Dragon Berry Rum,
Peachtree, Lemonade

MARTINIS

PLAYERS MARTINI

Hendricks Gin, Grey Goose,
Chambord, Grand Marnier, Lime

CHOCOLATE MARTINI DELUXE

Grey Goose, Crème de Cacao, Baileys

BANANA CRÈME PIE

Crème de Banana,
Godiva, Coconut Rum

LEMON DROP

Citron Vodka, Triple Sec,
Lemon Juice, Sugar

X-RATED POMEGRANATE

X-Rated Vodka, Pama Liqueur,
Cranberry Juice

O MY MARTINI

Stoli Vodka, Malibu, Midori,
Orange Juice, Cranberry Juice

CARAMEL MARTINI

Baileys Caramel, Salted Karamel Vodka

APPLETINI

Green Apple Vodka, Apple Pucker, Cherry

BARE CHEEKS

Absolut Vodka, Citron Vodka,
Green Apple Vodka, Apple Juice, Grenadine

JOLLY RANCHER

Absolut Vodka, Peachtree, Blue Curaco,
Triple Sec, Grenadine, Sweet and Sour

PLAYERS WINE LIST

HOUSE WINE

SANTA RITA 120 CHARDONNAY
SANTA RITA 120 CABERNET
SANTA RITA 120 PINOT NOIR

We feature Santa Rita wines as a house pour for a great value at \$5 glass \$18 bottl

WHITE WINE

CHATEAU ST. MICHELLE RIESLING

This well balanced Washington Riesling hails from one of the largest, oldest wineries in the state. Slightly sweet, refreshing acidity, crisp apple aromas and fl vors with mineral notes.
\$7 glass \$26 bottl

STELLA ROSA MOSCATO

Semi-sweet wine from the Piedmont region of Italy. It's sweet but not too sweet with just enough bubbles, great as an aperitif or with light meals, giving off a refreshing taste with a clean finish
\$8 glass \$28 bottl

KENDALL JACKSON
VR CHARDONNAY

Produced in one of the oldest wineries in Sonoma Valley, this wine is considered a flagship bottle for Kendall Jackson. This Vinter's Reserve Chardonnay has tropical fl vors, pineapple and papaya with citrus notes. Those fl vors delicately intertwine with aromas of vanilla and honey. Well balanced, long finish
\$9 glass \$32 bottl

KIM CRAWFORD
SAUVIGNON BLANC

This New Zealand Sauvignon Blanc comes from the iconic Marlborough Valley region. With aromas of fresh white peaches, citrus and tropical fruit notes, and a good balance between juicy acidity and fruit this wine is ready for immediate enjoyment.
\$10 glass \$36 bottl

RED WINE

MARK WEST CALIFORNIA
PINOT NOIR

Bottled in Ampo, California, this light, yet flavorful Pinot Noir has fl vors of black cherries, cola, strawberry and plum.
\$8 glass \$28 bottl

LAYER CAKE SHIRAZ

This strong Australian shiraz has bold, very dense jammy fl vors of blackberry and dark cherries.
\$10 glass \$36 bottl

RAVENSWOOD
NAPA ZINFANDEL

This aromatic red zinfandel is produced in the Napa Valley region of California. Juicy plum and bright black cherries meld with inviting notes of cocoa and baking spice.
\$10 glass \$36 bottl

RODNEY STRONG
SONOMA MERLOT

Produced in one of the most iconic wineries in Sonoma Valley, this Merlot has plum and blueberry fl vors with touches of dried herb. Rich, mouth filling wine, with hints of vanilla and mature.
\$12 glass \$44 bottl

J. LOHR SEVEN OAKS
CABERNET SAUVIGNON

Fruit aromas accented with dark caramel and vanilla. Sturdy tannins strike the palate and finish with high toned fruits, signature typical of the Appellation
\$12 glass \$44 bottl

SIMI ALEXANDER VALLEY
CABERNET SAUVIGNON

Produced in one of the best wineries in the Sonoma Valley, this is a classic, big Northern California Cabernet. Compelling fl vors of cassis, cherry and plum along with black pepper, cedar and cloves.
\$15 glass \$56 bottl