

START YOUR ENGINES

Buffalo Wings

Mild, Medium, Hot, Honey Bar-B-Q, Asian, Spicy Garlic, Mango Habañero
\$7

Shrimp Cocktail

On a Bed of Shredded Iceberg Lettuce, with Spicy Cocktail Sauce and
Old Bay Seasoning
\$9

Hoisin BAR-B-Q Rib Tips

Served with Garlic Toast & Fried Onion Rings
\$8

Fried Pepper Jack Cheese

Served with Creamy Ranch Dressing
\$8

Nachos

Topped with Black Olives, Green Onions, Jalapeño, Nacho Cheese Sauce,
Sour Cream, Guacamole and Pico de Gallo
\$7

Nachos with Beef
\$8

Nachos with Pulled Pork
\$9

AHUACA-MULLI & Asiago Cheese Dip

Homemade Guacamole, Warm Pesto, Olive, Sun Dried Tomato & Asiago
Cheese Dip and Salsa Served with Tri-Colored Tortilla Chips
\$9

Hand Battered Fried Chicken Tenderloins

Served with Sweet Chili Dipping Sauce
\$8

NASCAR 500

Party Platter of Chicken Tenderloins, Bar-B-Q Rib Tips, Chicken Wings and Fried Pepper Jack Cheese
\$13

FIRST LAP

Bowl of Chili

Ground Chuck with Fresh Herbs, Spices, Tomato and Coffee Liquor,
Topped with Cheddar Cheese, Sour Cream and Scallions
\$5

Pale Ale Cheddar Soup

Vermont Cheddar and Light Pale Ale, Lightly Creamed Topped with
Croutons
\$4

Taco Beef Salad

Fresh Head Lettuce, Seasoned Ground Beef, Tortilla Chips, Tomatoes,
Hand Grated Cheddar Cheese and Southwestern Ranch Dressing. Served
with Sour Cream and Guacamole
\$9

NASCAR Chopped Salad

Fresh Mixed Greens, Roasted Turkey Breast, Tomato, Smoked Bacon,
Hard Cooked Eggs, Avocado, Roquefort Cheese, Chives and Creamy Bleu
Cheese Dressing
\$9

Greek Salad

Crisp Romaine & Iceberg Lettuce, Tomato, Red Onion, Cucumber, Red
Peppers, Feta Cheese, Kalamata Olives, Hard Cooked Egg, Pepperoncini
with Red Wine Vinaigrette
\$8

Chicken Caesar Salad

Crisp Romaine, Grilled Chicken Breast, Garlicky Croutons and Creamy
Parmesan Dressing
\$8

Mozzarella & Tomato Salad

Fresh Baby Mozzarella, Roma Tomatoes, Artichoke Hearts, Pimentos, Shaved Red Onion, Basil, Crisp Romaine and a Creamy Balsamic Dressing
\$9

Eating Raw or Undercooked Meat, Poultry, Eggs or Seafood May Pose
a Serious Health Risk. Particularly to Individuals Sensitive to Certain
Food Products. Please Inform Your Server of Any Culinary
Requirements or Food Sensitivity.

FUEL LINE BURGER BAR

A Real Sporting Tradition Made Up of 8oz of Angus Beef and Served
with Tomatoes, Sliced Onions, Lettuce, House Made Firecracker Pickles and Waffle Fries on a
Toasted Bun

Mid Western Burger

Apple Wood Smoked Bacon, Wisconsin Sharp Cheddar Cheese and
Hickory BAR-B-Q Sauce

\$7

The Fighting Irish Burger

Home Made Chili, Diced Red Onions, Cheddar Cheese, and Jalapeño Sour
Cream

\$7

Alpine Burger

Sautéed Button Mushrooms in Garlic Butter, Melted Swiss Cheese and
Demi Glaze

\$7

Sicilian Burger

Sautéed Onions, Fire Roasted Peppers, Sautéed Mushrooms, Mozzarella
Cheese and Marinara Sauce & Peppercini

\$7

"TAILGATING" SPECIALTIES

Tailgating Specialty Burgers are Served with House Made Firecracker Pickles, & Waffle Fries

Sausage & Pepper Burger

Ground Pork Patty Seasoned with Italian Spices, Sauté Bell Peppers,
Melted Fresh Provelone and Our Nascar Signature Sauce

\$8

Buffalo Chicken Burger

Crunchy Breast of Chicken Dipped in a Mild Hot Sauce with Blue Cheese
Crumbles and Creamy Ranch Dressing

\$8

Garden Market Burger

A Grilled Vegetable Patty, Sautéed Mushrooms, Caramelized Onions,
Swiss Cheese and Pesto Mayo

\$8

The Hoosier

Pork Loin Cutlet Run Over by the Entire Pack, Breaded and Fried

\$8

PIT STOP PASTAS

Shrimp Linguini

Sautéed with Fresh Garlic, Tomato and White Wine Tossed with a Smoked
Bacon and Leek Sauce

\$13

Grilled Chicken & Portobello Fettuccine

Classic Parmesan Cream Sauce with Tender Asparagus Over Wide Ribbon
Noodles

\$12

Penne Pomodoro

Fresh Basil, Garlic & Grated Parmesan Cheese and Baby Mozzarella

\$11

TURN FOUR

Served with House Made Firecracker Pickles, Waffle Fries and Ole Fashioned Coleslaw

The Gobbler

Freshly Roasted Turkey Breast, Cornbread Sage Stuffing, Fresh Cranberry Relish and Chive Mayo. Served with Bacon & Swiss Cheese

\$8

Grilled Chicken Breast Club

Herb Marinated Char Grilled Chicken With with Cheddar & Swiss Cheeses and Bacon. Smothered with our own NASCAR Ranch Dipping Sauce

\$9

Reuben

Shaved Corned Beef Piled High on a Toasted Rye Bread and Topped with Thousand Island Dressing, Swiss Cheese and White Wine Sauerkraut

\$9

Bar-B-Q Pork Sandwich

Slow Smoked, Tender Pork Shoulder, Slathered in Bourbon Bar-B-Q Sauce. Topped with Banana Peppers and Accompanied with Old Fashioned Coleslaw and Firecracker Pickles on Our Toasted Baguette

\$9

Guinness Brat

Grilled Bratwurst Brined in Guinness Stout, Topped with White Wine Sauerkraut and Whole Grain Mustard.

\$9

Hot Roast Beef

Shaved Roasted Hot Rib Eye & Melted Cheddar Cheese with Tangy House Steak Sauce.

\$9

THE FINAL LAP

Tender Bar-B-Q Babyback Ribs

Hand Rubbed with a Special Seasoning Blend then Slow Smoked Over Hickory Wood. Served with Waffle Fries and Creamy Coleslaw

Full Rack \$15

1/2 Rack \$11

Citrus Salmon \$14

Grilled Salmon Fillet Served Over Dirty Rice with Tiny Green Beans and Citrus Butter Sauce

Rib Eye Steak \$16

14 oz USDA Angus Rib Eye Grilled to Your Specifications and Brushed with Herb Butter. Served with Mashed Potatoes, Broccoli with Cheese Sauce and House Made Steak Sauce

Country Meatloaf \$10

Basted with Sweet Ketchup, Baked and Smothered in an Onion, Mushroom Gravy. Served with Mashed Potatoes and Tiny Green Beans

Add a Caesar or House Salad

A Great Starter for Your Specialty Entrée

\$2

SPARE TIRES.....\$3

Buttermilk Coleslaw
Dirty Rice
Tomato Cucumber Salad
Waffle Fries
Firecracker Pickles

Potato Pancake
Mashed Potatoes & Gravy
Broccoli with Cheese Sauce
Green Beans
Onion Rings

THE FINISH LINE.....\$5

Beer Mug Chocolate Pudding

Chocolate Cake Cubes, Whipped Cream and Chocolate Curls. Served in a NASCAR Beer Mug

Glazed Chocolate Fudge Cake

Layers of Rich Chocolate Cake, Chocolate Mousse and a Shiny Glaze

Mini Pie Sampler

A Sample Selection of Four Good Old Fashioned Mini Pies; Blueberry, Key Lime, Chocolate Cream and Pecan

Blueberry Cheesecake

Creamy Smooth Homemade Cheesecake Topped with Fresh Blueberries and Whipped Cream

Pineapple Upside Down Cake

Caramel Pineapple, Moist Cake Served with Vanilla Bean Ice Cream

GARAGE BUILT SUNDAES.....\$5

Ice Cream & Sorbet

Choose Two From These Delicious Flavors - Vanilla, Chocolate, Strawberry and Sugar Free Raspberry

Toppings

Choose Three of These Scrumptious Toppings - Chocolate Sprinkles, Chocolate Shavings, Candied Nuts, Oreo Pieces, Fresh Berries, Baby Bananas, Toasted Coconut, Chocolate Chips, Peanut Butter Chips, Raisins, Cinnamon, Salted Peanuts, Candied Orange Peel

Sauces

Choose Two of These Mouth Watering Sauces - Hot Fudge, Butterscotch, Strawberry Topping, Raspberry Sauce, Blueberry Sauce, Bananas Foster

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