



Shareables

SASHIMI TACOS 14.00

sashimi-grade ahi tuna packed into crispy wonton shells with mango-jicama salsa + wasabi cream

"HALL OF FAME" BRISKET TACOS 13.00

house smoked brisket topped with citrus slaw, avocado chipotle crème & pico de gallo on white corn tortillas

TRASH CAN NACHOS 19.00

crispy tortillas topped with black beans, SMC (super-melty-cheese), cotija, pico, jalapeños, pickled red onion + sour cream choice of a smoked chicken or brisket serves 2 ppl.

ULTIMATE ASIAN CHICKEN WRAP 16.00

minced chicken, Southeast Asian spring rolls, Thai skewers, paired with 3 sauces chipotle peanut, sesame ponzu & sweet Thai chili served with 6 crisp lettuce cups.

PULLED PORK SLIDERS 12.00

bourbon brown sugar BBQ sauce, pickles, pepperoncinis and cherry pepper, crispy onion straws + slaw

BUFFALO BLUE-SABI WINGS 14.00

juicy chicken wings, house-made buffalo sauce, cool blue-sabi dipping sauce (blue cheese + wasabi)

Soups

SMOTHERED CHILI BOWL 9.00

"low and slow" cooked beef and pork chili topped with sweet cornbread, sour cream + scallions

HEARTY CHICKEN NOODLE SOUP 8.00

elbows, garden veggies, pulled chicken-breast + Parmesan croitons

TODAY'S SOUP 9.00

Salads

MORGAN'S CHOPPED SALAD 13.00

chopped romaine, carrot, red onion, radish, garbanzo beans, feta, croutons, olives, tomatoes, tangy lemon vinaigrette + hummus

CAESAR SALAD 12.00

chopped romaine, Guy's house made Caesar dressing, croitons + parmesan cheese add grilled rib-eye 8.00 or chicken 6.00

THE ULTIMATE COBB 17.00

chopped romaine, tomatoes, cucumber, blue cheese crumbles, avocado, egg whites, egg yolks bacon, pulled chicken + ranch dressing

Guy's Fries

VEGAS FRIES 12.00

"A throwback to Guy's UNLV college days!" crispy fries tossed in house-made buffalo sauce topped with blue cheese crumbles, served with cool blue-sabi dipping sauce (blue cheese + wasabi)

CHILI CHEESE FRIES 13.00

beef and pork chili, crispy waffle fries, SMC (super-melty-cheese), sour cream, pico de gallo + crispy bacon bits

TRUFFLE[®] FRIES 14.00

"Truffle, truffle + more truffle!" crispy julienne cut fries tossed with black truffle, truffled cheese + truffle aioli

"Hall of Fame" BBQ

Three-time Award-Winning Hall of Fame BBQ by Guy Fieri served with Carolina slaw, side of bacon mac + cheese, pickles + sweet corn bread

AMERICAN ROYAL RIBS

full slab 28.00 / slab 19.00

St. Louis style pork ribs with bourbon brown sugar BBQ Sauce

BLUE RIBBON CHICKEN 15.00

house brined, smoked half chicken

CHAMPIONSHIP PORK BUTT 16.00

"Guy's award-winning Motley Que smoked pork butt" choice of bourbon brown sugar or Carolina BBQ sauce

FOURTEEN HOUR BRISKET 22.00

slow-smoked, sliced beef brisket + beef au jus

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Sandwiches

all sandwiches are served with seasoned fry trio + ketchup

CRISPY RANCH CHICKEN SANDWICH 14.00

crispy fried chicken breast, brioche bun,
Swiss cheese, ranch + LTOP, seasoned fries + ketchup

BIG BLT 14.00

Texas toast, maple bacon, lettuce, tomato
+ donkey sauce, seasoned fries + ketchup

"THE MOTLEY QUE" PULLED PORK 15.00

"Guy's award-winning Motley Que smoked pork butt"
bourbon brown sugar BBQ sauce, aged cheddar,
slaw, pickle chips, + crispy onion straws on a garlic
buttered pretzel bun

THE NEW YORKER 20.00

¼ lb house smoked hot pastrami, sweet & sour
cabbage, swiss, russian donkey on toasted marble rye

THE BIG DIPPER 18.00

house-smoked shaved prime rib, pepper jack,
crispy onions, creamy horseradish sauce
on a garlic-buttered torpedo roll
+ beef rosemary au jus

TURKEY PIC-A-NIC 16.00

house smoked turkey, Swiss cheese,
lettuce, pickles, citrus-cranberry relish, crispy BBQ
chips on a pretzel bun

Burgers

Half a pound of Choice, 100% American grain fed beef

All burgers are served with seasoned fry trio + ketchup

THE BIG BITE BURGER 14.00

LTOP, SMC (super-melty-cheese) + donkey sauce
on a garlic-buttered brioche bun

PATTY MELT 15.00

swiss, sautéed crimini mushrooms,
caramelized onions, Russian donkey dressing
on a garlic buttered toasted rye

TATTED-UP TURKEY BURGER 16.00

premium ground turkey, poblano chiles,
pepper jack, smoked gouda, crispy maple bacon,
red onion-cranberry jam, LTOP + donkey sauce
on a pretzel bun

BACON MAC 'N' CHEESE BURGER 18.00

"Winner of the New York City Wine & Food Festival Burger Battle"
crispy maple bacon, mac 'n' cheese,
LTOP, SMC (super-melty-cheese) + donkey sauce
on a garlic-buttered brioche bun

MORGAN'S VEGGIE BURGER 16.00

scratch made veggie burger of black beans, chickpeas,
white beans, black olives, red bell pepper, garlic,
artichoke hearts, jalapeno, cobs, LTOP, donkey sauce,
onion straws, on a garlic toasted whole wheat bun

MAYOR OF FLAVOR TOWN 19.00

piled high with house smoked pastrami, swiss, caraway
slaw, dill pickles, sliced tomatoes, onion straws + Dijon
mustard on a toasted pretzel bun

Entrees

ROJO RIB-EYE STEAK 35.00

14oz choice angus rib eye, rojo onion rings,
garlic smashed potatoes,
broccoli rabe + Guy's house made steak sauce

FULLY LOADED CHICKEN POT PIE 16.00

house-made chicken pot pie,
garden vegetables + golden, flaky crust

CAJUN CHICKEN ALFREDDO 23.00

cajun-spiced, blackened chicken breast,
white wine, sun dried tomatoes, penne pasta
+ creamy parmesan Alfredo sauce

CEDAR SCOTTISH SALMON 29.00

jalapeno + apricot-glazed salmon, baked on cedar with
fresh rosemary, roasted garlic mashed potatoes

MEATLOAF + MAC 'N' CHEESE 19.00

house-made beef, pork and veal meatloaf
baked with mac 'n' cheese,
served over roasted mushrooms + onions

CHICKEN FRIED CHICKEN 24.00

pickle-brined + pounded crispy chicken breast,
jalapeno sausage cream gravy, brussel sprouts,
bacon + parmesan

Sides

SEASONED FRY TRIO 5.00

BACON MAC 'N' CHEESE 5.00

BROCCOLI RABE 5.00

ROASTED GARLIC MASHED POTATOES 5.00

CRISPY BRUSSELS SPROUTS 5.00

Beverages

Coffee or Tea 3.00

Juice 3.50

Bottled Water 3.50

Soda 3.25

20% gratuity for party's for more parties

*Closing on 9/11, 12/25, 1/1, 2/19, 3/14, 4/15, 5/25, 7/4, 7/26, 9/11, 10/31, 11/27, 12/25. Reservations accepted, especially in case of unforeseen cancellations and no-shows.