**SUGAR FACTORY APPETIZERS**

Basket of Frites $8 Delicious and food to perfection
Chicken Fingers $12 Crisp chicken served with classic ranch sauce
Buffalo Chicken Wings $16 Tossed in buffalo sauce, served with green onions, celery sticks served with ranch dressing
Homemade Spinach Artichoke Dip $16 Melted mozzarella and parmesan cheese served with tortilla chips
Popcorn Shrimp $17 Deliciously battered shrimp served over aarana sauce
Beer Batter Calamari $17 Served with marmite sauce

**SOUPS & SALADS**

Tomato Bisque $9 Creamy tomato soup served with garlic Parmesan toast
Cesar Salad $14 Romano cheese croutons, parmesan cheese, croutons, parmesan cheese with creamy Caesar dressing and shaved chicken breast. Served chilled $8, warm $12

**CHINESE SALAD**

Shredded cabbage, julienne carrots, water chestnuts, green onions, bean sprouts, rice noodles, roasted peanuts, chives, and crispy wontons with ginger sesame dressing

**Grilled Cheese Sandwich** $14 Swiss grilled cheese and grilled ham served on toasted French bread
Buffalo Chicken Sandwich $16 Crispy breaded chicken breast tossed in buffalo sauce, grilled ham, American cheese, and lettuce served with a pickle

**SANDWICHES**

Grilled Cheese Sandwich $14 Swiss grilled cheese and grilled ham served on toasted French bread
Buffalo Chicken Sandwich $16 Crispy breaded chicken breast tossed in buffalo sauce, grilled ham, American cheese, and lettuce served with a pickle

**Chinese Chicken Salad** $20 Shredded cabbage, julienne carrots, water chestnuts, green onions, bean sprouts, rice noodles, roasted peanuts, chives, and crispy wontons with ginger sesame dressing

**Fried Macaroni & Cheese Pops** $16 Homestyle macaroni and cheese breaded and deep fried served over aarana sauce
Sampler Platter $28 Buttermilk fried chicken, mixed greens, tomato, cheese and pasta served with dipping sauces
Sauerbraten $17 Our classic dish served on colorful bunns with American cheese, pickles, crispy onions, and our signature sauce. Accompanied by a complimentary drink to take home

**PAN ROASTED SALMON SALAD** $28 Slow roasted salmon filet cooked in a white wine butter sauce, served with lemon dijon dressing, bell peppers, red onions, chives, basil, roasted pine nuts, lemon vinaigrette

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**THE BIG CHEESE** $19 4 oz Certified Black Angus beef, topped with creamy mac & cheese,ummer, sriracha, shredded lettuce, American cheese, applewood bacon, served with BBQ sauce on a toasted bun

**Waffle Bacon Burger** $19 4 oz Certified Black Angus beef, classic bacon buns, fried egg, melted cheddar cheese, hash brown, country sausage, applewood bacon, and gravy served with warm maple syrup

**Suilt Sugar Factory Burger** $15 8 oz Certified Black Angus beef, classic bacon buns, fried egg, melted cheddar cheese, hash brown, country sausage, applewood bacon, and gravy served with warm maple syrup

**SHRIMP ALFREDO** $12 Catch of the day served with choice of protein, Alfredo sauce, parmesan, and garlic

**STRAWBERRY RAITA** $8 Strawberries served with choice of protein, strawberry cream cheese, and port

**MONSTER BURGERS**

**The Sugar Factory Club** $18 Roasted turkey breast, crispy apple bacon, provolone, cheddar, romaine lettuce, pickles, avocados, grape-sliced tomatoes, and heir morts on a toasted white bread

**New York Steak Sandwich** $19 Seared and sliced New York steak with seasoned onions and mushrooms, on a toasted baguette, topped with melty provolone and parmesan cheese, heir morts and a toasted marinated fennel bun

**THE BIG CHEESE** $19 4 oz Certified Black Angus beef, topped with creamy mac & cheese, summer, sriracha, shredded lettuce, American cheese, applewood bacon, served with BBQ sauce on a toasted bun

**PINOT ROUGE BACON BURGER** $19 4 oz Certified Black Angus beef, applewood bacon, lettuce, tomato, pickles, blue cheese crumbles, sautéed mushrooms, creamed spinach, and crispy croutons on a toasted brioche bun

**California Veggie Burger** $14 All natural veggie patty, melty provolone cheese, shaved lettuce, tomato, crispy onions, and heir morts served on a toasted brioche bun

**Blue Cheese Bacon Burger** $19 4 oz Certified Black Angus beef, applewood bacon, lettuce, tomato, pickles, blue cheese crumbles, sautéed mushrooms, creamed spinach, and crispy croutons on a toasted brioche bun

**HOT DOG**

**NEW YORK STRIPSTEAK**

**CUP OF DEATH**

**SHRIMP FRIED RICE**

**SUGAR FACTORY SIDE DISHES**

**Smitter Fries** $8 + Grilled Shrimp $16 Yaki Tani Gold Mashed Potatoes $18 Green Beans Almondine $18 Macaroni & Cheese $8

**PASTA**

Served with Toasted Garlic Bread

Gnocchi $16 Butter, cauliflower, parsley, and cream sauce (add lobster tail $16)
Chicken Alfredo $16 Butter, cauliflower, parmesan, and cream sauce (add shrimp $16 or lobster $16)
Shrimp Alfredo $16 Butter, cauliflower, parmesan, and cream sauce (add chicken $16 or lobster $16)

**NEW YORK CHEESECAKE**

Topped with strawberries, blueberries, raspberries, and macadamia nut crumble

**NEW YORK CHEESECAKE**

Topped with strawberries, blueberries, raspberries, and macadamia nut crumble

**CHOCOLATE CAKE**

Layers of chocolate devil's food cake, dark chocolate ganache with butterscotch, fudge sauce, chocolate, chocolate mousse ball and whipped cream

**RED VELVET CAKE**

Vanilla bean cream cheese frosting, white chocolate and raspberries sauce, garnished with strawberry and a strawberry and a strawberry and a strawberry and a strawberry

**DESSERTS**

We try to identify ingredients that may cause allergic reactions for those with food allergies. Our food production staff is trained on the severity of food allergies. We label meats with possible allergen-containing ingredients; however, there is always a risk of contamination. There is also a possibility that manufacturers of the ingredients we use could change the formulation at any time, without notice. Customers concerned with food allergies should ask an employee before making a purchase. It is also important to note that there are other potential allergens that may be present in our food products. Depending on the severity of your allergies, you may want to consult with your doctor before consuming our food products.

**VEGETARIAN**

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**NEW YORK CHEESECAKE**

Topped with strawberries, blueberries, raspberries, and macadamia nut crumble

**CHOCOLATE CAKE**

Layers of chocolate devil's food cake, dark chocolate ganache with butterscotch, fudge sauce, chocolate, chocolate mousse ball and whipped cream

**RED VELVET CAKE**

Vanilla bean cream cheese frosting, white chocolate and raspberries sauce, garnished with strawberry and a strawberry and a strawberry and a strawberry

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