SUGAR FACTORY APPLIANCES

Signature Fries $9 Delicious and Frid to perfection
Butterknife Onion Rings $11 Chipotle mayo dipping sauce
Chili Fingers $13
Crispy chicken served with classic ranch sauce
Buffalo Chicken Wings $10 Tossed in buffalo sauce, topped with green onions, celery sticks served with ranch dressing
Spinach Artichoke Dip $16 Melted mozzarella and Parmesan cheese served with warm tortilla chips
Shrimp $18
Delicately battered shrimp served with marinara sauce
Beer Battered Calamari $19 Served with marinara sauce

SOUPS & SALADS

Tuscan Bisque $9 Creamy tomato soup, basil, served with garlic crostini
Sugar Factory Garden Salad $11
Romaine leaves topped with cucumbers, cherry tomatoes sliced red onion, basil, cucumbers, basil vinaigrette (add chicken breast $7, shrimp $9, steak $14)

Ginger Sesame Chicken Salad $19 Shredded cabbage, julienne carrots, water chestnuts, green onions, basil, toasted sesame seeds, roasted peppers, chinese, mandarin orange, and crispy green onions with dressing served with scallions

Cesar Salad $14 Romaine hearts, shaved Parmesan cheese croutons, basil, Caesar dressing, topped with a garlic crouton (add chicken breast $7, shrimp $9, steak $14)

Pan Roasted Salmon Salad $16 Chopped romaine hearts, avocado, mango, cucumbers, roasted bell peppers, red onion, chives, basil, toasted pine nuts. Lemon vinaigrette

Grilled Cheese Sandwich $14 Artisan white bread, grilled and served with tomato soup and a side of tomato soup
Buffalo Chicken Sandwich $18 Grilled chicken breast served in buffalo sauce, shredded romaine lettuce, tomatoes, and bread mayonnaise in a hoagie

Chicken Breast Sandwich $17 All natural breast meat served on a hoagie bun, sliced avocado, romaine lettuce, tomato, and bread mayonnaise, served on a toasted French baguette

The Signature Sugar Factory Burger $15 8 oz Black Angus beef, topped with creamy mac & cheese, sliced tomato, shredded romaine, pickles, American cheese, applewood bacon and crispy onions served with BBQ sauce on a toasted hoagie bun

The Big Cheese $19 8 oz Black Angus beef, fried egg, melty cheddar cheese, hash browns, country sauce, applewood bacon and gyro served with warm sauce

Waffle Breakfast Burger $21 8 oz Black Angus beef, classic waffle cone, fried egg, melty cheddar cheese, hash browns, country sauce, applewood bacon and gyro served with warm maple syrup

Pan Roasted Salmon $16 Shrimp $20

Chicken and Waffles $22 Butterflied chicken served on a buttered vanilla bun waffle served with warm maple syrup

PRICES

SUGAR FACTORY ORL & INTRNS

Prime NV Steak Frites $42 10 oz prime NV steak marinated with garlic herb butter, asparagus and served with Parmesan fries

Prime NV Steak Frites $42 8 oz fried filet mignon served with mashed potatoes, green bean aligreind

Black Angus Filet & Lobster Surf and Turf $78 8 oz Black Angus filet, topped with lobster tail, served with asparagus, shrimp, red onion, roasted sweet potatoes and cream calm arugula salad (market price)

DESSERTS

New York Cheesecake $12 Topped with strawberries, blackberries, raspberries, raspberry sauce and whipped cream

Chocolate Cake $12 Layers of chocolate devil’s food cake, dark chocolate icing with bittersweet chocolate fudge sauce, chocolate chips, chocolate mousse and whipped cream

Oreo Stuff Chocolate Chip Cookie Sandwich $17 2 Oreo® stuffed chocolate chip cookies, topped with whipped cream, Oreo® cookies crumble & chocolate sauce

Minis $10

NUTS & SNACKS

Macadamia $2, Pistachio $2, Almond $2, Sunflower Seed $2, Cashew $2, Coconut $2

MARTINI BURGERS

Handmade with Blue Angus Beef and Served with Signature Fries

TIAS DRY MILKSHAKES

Vanilla Ice cream blended with vanilla sauce served in a chocolate mug with whipped cream, chocolate and white chocolate drizzles
Vanilla ice cream blended with melon, served in a chocolate mug with whipped cream and white chocolate shavings
Strawberry ice cream blended with strawberry sauce, topped with whipped cream and white chocolate shavings

Butterfinger Milkshake $14

Served in a chocolate mug with whipped cream, crushed Butterfingers®, and a fun sized Butterfinger®

Vanilla ice cream blended with Butterfinger®, served in a chocolate mug, whipped cream, crushed Butterfingers®, and a fun sized Butterfinger®

Campeal Spiked S’mores Milkshake $31 S’mores Crust, chocolate cookie blended with Chesapeake cream, graham crackers, s’mores sauce and whiskey served in a chocolate mug with whipped cream and rainbow sprinkles

Caramel Sugar Daddy Chocolate Milkshake $10

Gangster Milkshakes $199

Caramel chip ice cream blended with vanilla sauce, topped with whipped cream and chocolate sauce, served in a chocolate mug with whipped cream and rainbow sprinkles

DESSERT MINI

Oreo® stuffed chocolate chip cookies, served on a plate with a mini cup of Oreo® cookie crumble & chocolate sauce

INSANE MILKSHAKES

Vanilla Ice cream blended with vanilla sauce served in a chocolate mug with whipped cream, straws and chocolate sauce

Macadamia Nut Milkshake $19

Vanilla ice cream blended with Macadamia nuts served in a chocolate cup with whipped cream, chocolate sauce and toasted coconut

Gingers Stickey Suckles Milkshake $19

Cookies & cream chip ice cream blended with vanilla sauce, topped with whipped cream, cookie dough, and chocolate sauce served in a chocolate mug with whipped cream and rainbow sprinkles

Tie Dye Milkshake $19

Vanilla ice cream blended with vanilla sauce served in a chocolate mug with whipped cream, straws and white chocolate shavings

Peanut Butter Milkshake $19

Wicked Willy’s Milkshake $19

Vanilla ice cream blended with chocolate sauce, served in a chocolate mug with whipped cream and chocolate sauce

Nutella Banana Milkshake $19

Vanilla ice cream blended with Nutella and banana served in a chocolate cup with whipped cream and chocolate sauce

The Champs Classic $19

Giant scoops of vanilla, chocolate and strawberry ice cream covered with fudge and topped with sprinkles, whipped cream, and a gummy cherry on top!

Vanilla ice cream blended with vanilla sauce served in a chocolate mug with whipped cream and chocolate sauce

Chocolate Milkshake $14

Giant scoops of vanilla, chocolate, served in a chocolate mug with whipped cream, and a gummy cherry on top!

Classic $15

Three scoops of vanilla ice cream with New York cheesecake chunks and strawberries topped with strawberry sauce, whipped cream, and white chocolate strawberry swirls

Cookie Monster $32

Giant scoops of cookies & cream cookies drizzed with caramel sauce, served in a chocolate mug, whipped cream and chocolate sauce

Chocolate Blackout $17

Giant scoops of chocolate ice cream, chocolate chips, chocolate brownie crumbs, and crumley chocolate chip cookies served in a chocolate mug, whipped cream, chocolate shavings and chocolate sprinkles with a gummy cherry on top!

Giant scoops of strawberry, chocolate, vanilla ice cream with strawberries, caramelized bananas, and chocolate chip cookies served with chocolate sauce, whipped cream, crumbled chocolate, roasted nuts, and powdered sugar with a gummy cherry on top!

World Famous Sugar Factory King Kong Sundae $99 serves 2

24 scoops of ice cream covered with dark chocolate, caramel, and strawberry sauces, caramelized banana, marshmallow, chocolate chip cookie chunks, a plated donut, a red velvet cupcake, white chocolate strawberry cups, gummy bears. Rocco’s Pizzetto, Oreo® cookie crumbles, rainbow and chocolate sprinkles, graham crackers, waffles cups, ice cream cups, candy necklaces and topped off with whipped cream, gummy candies, and sprinkles

Lava Flow $22

Giant scoops of chocolate ice cream, graham crackers, chocolate covered almonds, served in a chocolate mug with chocolate sauce, ice cream, whipped cream, chocolate sauce, and chocolate chips

**This item can be cooked to order. Throughout cooking food of animal origin, including but not limited to beef, eggs, fish, shellfish, milk, poultry, or shrimp reduces the risk of food borne illness. Young children, the elderly, & individuals with certain health conditions such as a higher risk. If these foods are common raw or undercooked.**

We try to identify ingredients that may cause allergic reactions for those with food allergies. Our food preparation area is not a nut free facility. We make foods using allergens containing ingredients; however, we have no control over the products we receive from our vendors. We may not be able to control ingredients used in our products from time to time. If you have any type of food allergy, please refrain from eating our products.

**All ingredients are subject to change at any time, without notice. Customers concerned with food allergies should review our menu before visiting our establishment.**