KIDS (Age 9 and under)

KID BURGER* $7
Juicy small burger served plain on the bun. Choice of fries, applesauce, carrot sticks or veggies.

CHICKEN TENDERS $8
Crispy chicken fingers served with honey mustard dipping sauce. Choice of fries, applesauce, carrot sticks or veggies.

HOT DOG $8
Hot dog grilled and served in a bun. Choice of fries, applesauce, carrot sticks or veggies.

GRILLED CHEESE SANDWICH $8
Thick-sliced American cheese melted to perfection on Texas toast. Choice of fries, applesauce, carrot sticks or veggies.

CHEESE PIZZA $8
Homemade crust, mozzarella and tomato sauce. Add pepperoni $1.

KID PASTA $8
Linguini noodles tossed in butter. Alfredo or marinara sauce. Toasted garlic bread on the side.

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DESSERTS

GHIRARDELLI BROWNIE A LA MODE $6
Ghirardelli Triple Chocolate Brownie topped with vanilla ice cream, chocolate sauce, whipped cream and sprinkles.

SUPER SUNDAE $7
Heaping scoops of vanilla and chocolate ice cream are topped with chocolate sauce, caramel sauce, whipped cream, sprinkles and a cherry.

CUPCAKE $8
Who doesn’t love a cupcake? Ours are gluten free and locally baked. Ask for the chef’s featured flavor!

ROOT BEER FLOAT $6
Root beer or Coca-Cola and vanilla ice cream served in a super-sized schooner glass.

GIANT CAKE $8
A monumental portion of the chef’s featured cake with layers so high you might need a ladder.

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DRINKS

NOT INCLUDED IN KIDS MEAL PRICE

JUICE BOX $2.50
MILK/CHOCOLATE MILK $3
BOTTLED WATER $3
COCA-COLA SOFT DRINKS $3.75

Coca-Cola freestyle

100+ FLAVORS AND FREE REFILLS ALL DAY

REGULAR $5.25
LARGE SOUVENIR PIN CUP $9.75

ICEE

REGULAR (16 OZ) $5.25
LARGE SOUVENIR PIN CUP $9.75

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*These items are cooked to order or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, fish or eggs may increase your risk of foodborne illness.

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Super ICEE®

Super Soda Coca-Cola freestyle.

We’ve got more on the menu.

WWW.SPLITSVILLELANES.COM

VISIT OUR WEBSITE FOR OTHER LOCATIONS, SPECIALS, GROUP RATES AND MORE. DON’T FORGET TO FRIEND US ON FACEBOOK AND FOLLOW US ON TWITTER FOR HOURS AND PROMOTIONS.
**APPETIZERS**

- French Fries $8
  Classic crinkle-cut fries, lightly seasoned and served with chile dip.
- Loaded Fries $12
  Fries smothered with nacho cheese, bacon, ranch, scallions, and lime.
- Parmesan Chicken Tenders $11
  Chicken tenders are hand-battered with our Parmesan breading, then fried and served with ranch dressing.
  Makes 2 blazing good Parmesan Buffalo-style as an alternative.
- Dynamite Shrimp $13
  Breaded shrimp topped with golden perfection and tossed in sweet and spicy sauce. Served over shredded lettuce with a side of creamy cocktail sauce.
- Spicy Edamame $6
  Steamed and tossed in sweet soy, wasabi, and seaweed sauce. Also served with wasabi salt only upon request.
- Grilled Avocado & Chipotle Tuna $14
  Two avocado halves are grilled and filled with a generous portion of seasoned Chipotle tuna in our special sauce and topped with scallions and spicy mayo. Served over sautéed rice with wooden chips.
- Cheeseburger Sliders* $14
  Three slider-style burgers topped with cheese, caramelized onions, our special sauce, lettuce, tomato, and pickles.
- Filet Sliders* $15
  Two sliders with thick slices of beef tenderloin topped with an onion ring and horseradish cream.
- MANGO PIZZA
  **MANGA WITH TRADITIONAL OR WHOLE GRAIN**
  - Cheese
    House made crust, mozzarella and fresh buffalo sauce like Mamma Mia used to make.
  - Pepperoni
    Our house made pizza crust loaded with pepperoni.
  - Meat Lovers
    Smoked sausage, pepperoni, bacon and Italian meatballs.
  - Margherita
    Mozzarella, Roma tomatoes, basil, tomato sauce on honey wheat crust.
  - Veggie
    Mozzarella, mushrooms, red and green bell peppers, black olives, broccoli and tomato sauce.
  - BBQ Chicken
    Grilled chicken, BBQ sauce, smoked onions, mozzarella, cilantro and red onion.
  - Firehouse
    Mozzarella, grilled chicken tenders, Buffalo sauce, blue cheese and dressed with ranch dressing.
  - Hawaiian Pizza
    House made crust, tangy BBQ sauce and mozzarella cheese topped with crispy bacon, Canadian bacon, fresh pineapple and cilantro.
  - Gluten Free + 3*
    Add your choice of three toppings: our OP Cheeze, pepperoni, bacon, black olives, broccoli, red peppers, grilled chicken, mushrooms.

**BURGERS & SANDWICHES**

- **CLASSIC BURGER** $14
  This is one juicy burger! Served with lettuce, tomato, and pickle and onion.
- **CHEESEBURGER DELUXE** $15
  Our Classic Burger with cheese and special top-secret sauce. Served with lettuce, tomato, and pickle and onion.
- **BACON CHEESEBURGER** $16
  The Classic with cheese and crispy bacon. Served with lettuce, tomato, pickle and onion.
- **FOGHNOR BURGER** $15
  Our Classic Burger smothered in pepper jack cheese and topped with a fried egg, fried jalapeños and sriracha lime sauce. Served with lettuce, tomato, and onion and pickle.
- **THE SOUTHERN BURGER** $17
  Our Classic Burger topped with bacon and jalapeños, fried tomatoes and red pepper jelly. Served with lettuce, tomato, onion and pickle.
- **MUSHROOM AND SWISS** $16
  Our Classic Burger smothered with melted Swiss and sautéed mushrooms. Served with lettuce, tomato, onion and pickle.
- **THE MAD KING** $20
  The biggest burger in the land! A 21 oz., triple decker burger with aged cheddar cheese, bacon and topped with onion rings. Served with lettuce, tomato, pickles and onion.

**ENTRÉES**

- **Pulled Pork** $19
  Slow-cooked pork covered with BBQ sauce and served with fries and slaw. Made with our special BBQ rub, arranged in from our County.
- **Mahi Mahi with FOODDOO SHrimp** $25
  Blackened mahi mahi topped with grilled shrimp and spicy Voodoo sauce, served with cilantro lime rice and veggies.
- **Fish N’ CHIPS** $20
  Hand-battered and golden-fried fish fillets served with seasoned French fries, cole slaw and tartar sauce.
- **Grilled Salmon with Mango Chutney** $24
  Fresh salmon in grilled and topped with mango chutney and served with broccoli and cilantro lime rice.
- **Steak Alfredo** $24
  Beef tenderloin served over linguini mixed with sautéed kale, grape tomatoes, balsamic reduction and our creamy pesto Alfredo sauce. Tossed with garlic bread on the side.
- **Chicken Parmesan** $22
  Breaded, fried and then baked to perfection smothered with house made marinara and mozzarella cheese. Served over linguini with garlic bread on the side.

**SUSHI**

ALL ROLLS INCLUDE SUSHI RICE AND SESAME SEEDS

- California Roll $11
  Sushi rice, Kani Kama kroa, cucumber, and avocado.
- California Crunch $12
  Tempura Kani kama kroa, cucumber, and avocado, topped with tempura crunch, spicy mayonna and kimchee purée.
- Spicy Tuna* $14
  Fresh tuna, spicy mayo, cucumber and scallions. Dressed with sriracha hot chili sauce.
- Ninja Crunch* $14
  Fried salmon, Kani kama kroa, tempura crunch, and salmon. Dressed with spicy mayo and eel sauce.
- The Alberto* $13
  No rice, just lean protein and veggies.
  Spicy tuna, tuna, salmon, and masago rolled in thinly sliced cucumber and served with lemon ponzu sauce and dressed with sriracha sauce.

**TACOS & BOWLS**

- Beef Tacos $14
  Three soft flour tortillas filled with seasoned ground beef, queso blanco, black bean and corn salsa, cabbage slaw and drizzled with cilantro lime dressing. Served with sides of rice and beans.
- Fish Tacos $14
  Three soft flour tortillas filled with tempura-fried fish and topped with tangy cabbage slaw, chipotle sauce and thousand island dressing. Served with sides of rice and beans.
- Spicy Veggie Bowl $14
  Broccoli, kale and crisp mixed veggies are stir-fried in spicy kimchee-tahini sauce and topped with avocado and green onion. Served with sautéed rice. Add grilled salmon or shrimp for $4.
- Sweet N’ Spicy Chicken Bowl $17
  Temple battered chicken, spicy chili sauce, crispy rice, and sautéed vegetables.
APPETIZERS

FRENCH FRIES $8
Classic crinkle-cut fries, lightly seasoned and served with chive dip.

LOADED FRIES $12
Price smothered with nacho cheese, bacon, ranch, scallions and live.

PAREMSEAN CHICKEN TENDERS $11
Chicken tenders are hand-battered with our Parmesan breadcrumb then fried and served with ranch dressing. Makes it blasting! It available Buffalo-style as an alternative.

CRISP WINGS $13
13 Crispy wings served naked or tossed with your choice of sauce: Buffalo, Asian BBQ or Garlic Parmesan.

MACHER NACHOS $14
Loaded with seasoned ground beef, shredded Jack, queso, black bean corn salsa, sour cream, pickled jalapenos and drizzled with avocado ranch Substitute grilled chicken to make them Macho Chicken Nachos!

CHEESEBURGER SLIDERS* $14
Three slider-style burgers topped with cheese, caramelized onions, our special sauce, lettuce, tomato and pickles.

FILET SLIDERS* $15
Two sliders with thick slices of beef tenderloin topped with an onion ring and horseradish cream.

DYNAMITE SHRIMP $13
Breaded shrimp fried to golden perfection and tossed in sweet and spicy sauce. Served over rice, shaved lettuce with a side of creamy cocktail sauce.

SPICY EDAMAME $6
Steamed and tossed in spicy oil and Togarashi spice. Also served withABD front load upon request.

GRILLED AVOCADO & ANI TUNA* $15
Two avocado halves are grilled and filled with a generous portion of seasoned Ahi tuna mixed in our special sauce and topped with scallions and spicy mayo. Served over sushi rice with wasabi chips.

CHEESE $14
House made crust, mozzarella and fresh buffalo sauce like Mamma Mia used to make.

PEPPERONI $15
Our house made pizza made with pepperoni.

MEAT LOVERS $16
Smoked sausage, pepperoni, bacon and pepperoni.

MARGHERITA $14
Mozzarella, Roma tomatoes, basil, tomato sauce on honey wheat crust.

VEGGIE $15
Mozzarella, mushrooms, red and green peppers, black olives, broccoli and tomato sauce.

BBQ CHICKEN $16
Grilled chicken, BBQ sauce, smoked BBQ, mozzarella, cilantro and red onion.

HAWAIIAN PIZZA $16
House made crust, tangy BBQ sauce and mozzarella cheese topped with crispy, bacon, Canadian bacon, fresh pineapple and cilantro.

FIESTA CHICKEN BOWL $18
Pan-roasted chicken breast. "Guac" veggies are stir-fried in taquitos sauce and topped with avocado and guacamole. Served over rice. Topped with avocado and cilantro.

FILET FAITA BOWL* $20
Pan-roasted beef tenderloin is served with sautéed onion, red and green peppers and taquitos sauce. Served with sushi rice and sprinkled with cilantro.

TACOS & BOWLS

BEET TACOS $14
Three soft flour tacos filled with seasoned ground beef, queso blanco, black bean and corn salsa, cabbage slaw and drizzled with cilantro-lime dressing. Cilantro lime rice on the side.

FISH TACOS $16
Three soft flour tacos filled with tempura-fried fish and topped with tangy cabbage, pineapple and chipotle-lime sauce. Cilantro lime rice on the side. Add grilled salmon or shrimp for $4.

SPICY VEGGIE BOWL $16
Broccoli, kale and crisp mixed veggies are stir-fried in spicy kimchi-tahini sauce and topped with avocado and green onion. Served over sushi rice.

SWEET N’ SPICY CHICKEN BOWL $17
Tempura battered chicken, spicy "Guac" sauce, cabbage, cilantro and white rice.

ENTRÉES

PULLED PORK $19
Slow-roasted pork covered with BBQ sauce and served with fries and slaw. Made with our special BBQ rub, smothered in from County.

MAHI MAHI WITH VOOOODOO SHRIMP $25
Blackened mahi topped with grilled shrimp and our spicy Voodoo sauce, served with cilantro lime rice and veggies.

FISH N’ CHIPS $20
Hand-battered and golden-fried fish fillets served with seasoned French fries, cole slaw and tartar sauce.

GRILLED SALMON WITH MANGO CHUTNEY $24
Fresh salmon is grilled and topped with mango chutney and served with broccoli and cilantro lime rice.

STEAK ALFREDO* $24
Tender steak served over linguini tossed with sauteed kale, garlic, tomato, balsamic reduction and our creamy pesto Alfredo sauce. Topped with garlic bread on the side.

CHICKEN PARMESAN $22
Breaded, fried and then baked to perfection smothered with homemade marinara and mozzarella cheese. Served over linguini with garlic bread on the side.

SUSHI

CALIFORNIA ROLL $11
Sushi roll, California roll, cucumber and avocado.

CALIFORNIA CRUNCH $12
Tempura Kani Kama krah, cucumber and avocado, topped with tempura crunch, spicy mayo and kumatoon.

SPICY TUNA* $13
Fresh tuna, spicy mayonna, scallions and scallions. Dripped with sriracha hot chili sauce.

NINJA CRUNCH* $14
Prawn, Kani Kama krah, tempura crunch and salmon. Dripped with spicy mayo and eel sauce.

THE ALBERTO* $13
No rice, just lean protein and veggies. Spicy tuna, sea bass and crab rolled in thinly sliced cucumber and served with lemon ponzu sauce and drizzled with sriracha sauce.

SOUTHWESTERN BBQ CHICKEN SALAD $15
Chopped mixed greens, red onions, grape tomatoes, carrots, corn and black beans tossed in honey-lime vinaigrette and topped with grilled BBQ chicken and tortilla strips.

TACOS & BOWLS

BEET TACOS $14
Three soft flour tacos filled with seasoned ground beef, queso blanco, black bean and corn salsa, cabbage slaw and drizzled with cilantro-lime dressing. Cilantro lime rice on the side.

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Three soft flour tacos filled with tempura-fried fish and topped with tangy cabbage, pineapple and chipotle-lime sauce. Cilantro rice on the side. Add grilled salmon or shrimp for $4.

SPICY VEGGIE BOWL $16
Broccoli, kale and crisp mixed veggies are stir-fried in spicy kimchi-tahini sauce and topped with avocado and green onion. Served over rice.

SWEET N’ SPICY CHICKEN BOWL $17
Tempura battered chicken, spicy "Guac" sauce, cabbage, cilantro and white rice.

GF: Products containing gluten are prepared in our kitchen and due to the hand-mixed nature of many items (and variations in vendors supplied ingredients) we cannot make a guarantee regarding the absence of gluten or cross contact of such. For information on the basis for determining whether to contact a particular item. Please note GP items are cooked in the same area as our traditional plates, therefore all food contact cannot be guaranteed.

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Choice of fries, applesauce, carrot sticks or veggies.

HOT DOG $8
Hot dog grilled and served in a bun.
Choice of fries, applesauce, carrot sticks or veggies.

GRILLED CHEESE SANDWICH $8
Thick-sliced American cheese melted to perfection on Texas toast.
Choice of fries, applesauce, carrot sticks or veggies.

CHEESE PIZZA $8
Homemade crust, mozzarella and tomato sauce. Add pepperoni $1.

KID PASTA $8
Longini noodles tossed in butter. Alfredo or marinara sauce.
Toasted garlic bread on the side.

DESSERTS

GHIRARDELLI BROWNIE A LA MODE $6
Ghirardelli Triple Chocolate Brownie topped with vanilla ice cream, chocolate sauce, whipped cream and sprinkles.

SUPER SUNDAE $7
Shaping scoop of vanilla and chocolate ice cream are topped with chocolate sauce, caramel sauce, whipped cream, sprinkles and a cherry.

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A monumental portion of the chef’s featured cake with layers so high you might need a ladder!

DRINKS
NOT INCLUDED IN KIDS MEAL PRICES

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BOTTLED WATER $3
COCA-COLA SOFT DRINKS $3.75

Coca-Cola freestyle

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