



## starters

### CONE OF FRIES | 14.75

Classic crinkle-cut fries, lightly seasoned and served with chive dip.

### LOADED FRIES | 18.75

Fries smothered with queso blanco, bacon, ranch, scallions and love.

### CHICKEN TENDERS | 18.75

Chicken tenderloins are hand-battered with our Parmesan breading then fried and served with ranch dressing. Ask for them tossed in Buffalo or Asian BBQ sauce, add \$1.

### MACHO NACHOS | 20.75

Loaded with seasoned ground beef, shredded cheddar jack cheese, queso, jalapeño and black bean corn salsa. Drizzled with avocado ranch.

### EDAMAME | 13.75 <sup>GS</sup>

Steamed and tossed in kosher salt. Spice it up with chili sauce for \$1.

### CHEESEBURGER SLIDERS\* | 19.75

Three slider-style burgers topped with cheese, caramelized onions, our special sauce, lettuce, tomato and pickles.

### BUFFALO EGGROLLS | 19.75

Hand-rolled and filled with buffalo chicken, cream cheese, celery, and carrots. Served with avocado ranch.

### PAN-FRIED POTSTICKERS | 16.75

Pork pot stickers with black vinegar sauce, scallions and sesame seeds.



## salads

### AHI TUNA\* | 26.75

Seared sushi-grade tuna and sliced avocado are served over mixed greens, yellow peppers, tomatoes, carrots and cucumbers tossed in Asian pear dressing with a side of tataki sauce.

### SOUTHERN GODDESS | 26.75

Chopped fried chicken tenders, avocado, deviled eggs, cucumber, Applewood-smoked bacon, shaved red onion, roasted corn, heirloom tomato over butter and romaine lettuce with green goddess dressing and a Stingin' Honey Garlic drizzle.

### POKE BOWL\* | 26.75

Sushi-grade ahi tuna tossed in spicy kimchee ponzu and served over sushi rice with avocado, fresh mango, and edamame. Topped with seaweed salad, scallions, sesame seeds and spicy mayo.

### BLACKENED CHICKEN CAESAR\* | 26.75

Romaine lettuce, grape tomatoes and croutons tossed in Caesar dressing and topped with blackened chicken and shaved Parmesan.

### SOUTHWEST SALAD | 26.75

Seasoned ground beef, black beans, corn pico de gallo, avocado, red peppers, shredded cheese and sour cream over romaine tossed in cilantro lime dressing. Served in a crispy tortilla shell.

## entrees

### FISH N' CHIPS | 28.75

Hand-battered and golden-fried fish filet served with seasoned seasoned fries, coleslaw and tartar sauce.

### SWEET N' SPICY CHICKEN | 30.75

Tempura-battered chicken, broccoli, red and green peppers are tossed in spicy Thai chili sauce and served over sushi rice.

### CHICKEN FRIED RICE | 26.75

Pan-roasted chicken, peas, carrots, broccoli, egg, and sushi rice are stir-fried in kimchi soy sauce.

### GRILLED SALMON\* | 34.75

Fresh salmon is grilled and glazed with Thai chili. Served with garlic butter broccolini and sushi rice.

### STEAK & FRIES\* | 42.75

American Wagyu sirloin finished with garlic butter and served with shoestring fries, broccolini, and our signature steak sauce.

### SMOTHERED CHICKEN | 32.75 <sup>GS</sup>

Crispy-fried chicken topped with our house made bacon onion gravy. Served with mashed potatoes and garlic butter broccolini.

### CHICKEN ALFREDO | 30.75

Blackened chicken, broccoli, red peppers and scallions are served over linguine tossed with our creamy Alfredo sauce. Toasted garlic bread on the side.

## pizza

### MARGHERITA | 22.75

Fresh mozzarella, Roma tomatoes, torn basil, tomato sauce.

### HAWAIIAN | 24.75

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

### PEPPERONI | 24.75

Our house made cheese pizza loaded with pepperoni.

### BBQ CHICKEN | 24.75

Grilled chicken, BBQ sauce, smoked Gouda, mozzarella, cilantro and red onion.

## NY-STYLE THICK CRUST

### FOUR CHEESE | 24.75

Loads of mozzarella, provolone, Pecorino Romano and Parmesan with tomato sauce and fresh basil on our signature thick crust.



### SPICY PEPPERONI | 28.75

Mozzarella, pepperoni, and torn basil, drizzled with Mike's Hot Honey.

### MEAT LOVERS | 32.75

Smoked sausage, pepperoni, bacon and Italian meatballs.

## burgers+

**OUR BURGERS ARE HAND-CRAFTED WITH OUR SIGNATURE BLEND CERTIFIED ANGUS BEEF® AND COOKED TO A JUICY MEDIUM-WELL. ALL SANDWICHES AND BURGERS ARE SERVED WITH FRIES.**

### CHEESEBURGER DELUXE\* | 22.75

A classic burger with cheese and special, top-secret sauce. Served with lettuce, tomato, pickle and onion.

### TOKYO BURGER\* | 24.75

Topped with teriyaki barbecue, American cheese, bacon, crispy onion strings and spicy mayo. Served with lettuce, tomato, pickle and onion.



### BUZZY'S BACON BURGER\* | 24.75

Topped with melted cheddar, crispy bacon, ketchup and mayo. Served with lettuce, tomato, onion and pickle.

### STEAKHOUSE BURGER\* | 24.75

Smothered with melted Swiss and topped with savory sauteed mushrooms and onions, steak sauce and horseradish cream. Served with lettuce, tomato and pickle.

### TURKEY CLUB SUPREME | 22.75

Shaved turkey, shredded lettuce, tomato, Bacon, mayo and cheddar cheese, garnished with a gherkin pickle and grape tomato.

### BUFFALO CHICKEN | 24.75

Breaded chicken breast spiced up with hot sauce and cooled off with ranch dressing, lettuce and tomato.

### BLACK JACK CHICKEN | 24.75

Grilled blackened chicken breast smothered in melted Colby jack cheese served on a bun topped with crispy bacon, guacamole, lettuce and tomato.

### MAUI CHICKEN | 24.75

Grilled chicken breast topped with grilled pineapple, teriyaki, Asian slaw, cilantro and spicy mayo on a sweet roll.

## sushi

### CALIFORNIA ROLL | 15.75

Sushi rice, Kani Kama krab, cucumber and avocado.

### CALIFORNIA CRUNCH | 16.75

Tempura fried Kani Kama krab, cucumber and avocado topped with tempura crunch, spicy mayo and kimchee ponzu.



### SPICY TUNA\* | 17.75 <sup>GS</sup>

Fresh tuna and cucumber, drizzled with spicy mayo, Sriracha and sprinkled with scallions and sesame seeds.

### NINJA CRUNCH\* | 23.75

Tempura fried salmon and Kani Kama krab are rolled with fresh salmon and tempura crunch. Drizzled with spicy mayo and eel sauce.

### CROUCHING DRAGON | 23.75

Tempura shrimp and asparagus topped with spicy krab mix, avocado and drizzled with eel sauce, spicy mayo and Sriracha.

### VOLCANO ROLL | 23.75 <sup>GS</sup>

Tempura shrimp, avocado, cream cheese and spicy volcano krab mix drizzled with spicy mayo and Sriracha.

### FANTASY ROLL\* | 25.75

A sushi dream come true! Fresh salmon, cucumber and avocado are rolled in soy paper and topped with steamed shrimp and ahi tuna. Drizzled with spicy kimchee ponzu sauce.

### YUM YUM ROLL | 23.75

Tempura shrimp and cream cheese topped with shrimp, avocado, scallions, our signature yum yum sauce and a soy reduction.

### FIESTA ROLL\* | 24.75

Volcano spicy krab mix, tuna and cream cheese rolled and topped with avocado, masago, Tajin, scallions, cilantro, and our fiesta and eel sauces.

### KRAB RANGOON ROLL | 20.75

Kani Kana krab, cream cheese, water chestnuts and scallions are rolled and then tempura fried, served with Thai chili sauce.

### SUPER TUNA\* | 23.75

Ahi tuna, tempura shrimp, cream cheese topped with seared ahi, avocado, eel sauce, tempura flakes and spicy mayo.

### CUCUMBER KANI SU\* | 22.75

No rice, just lean protein and veggies.

Ahi tuna, cream cheese and avocado rolled in thinly sliced cucumber and served with lemon ponzu sauce and drizzled with Sriracha.

\*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.

For parties of 6 or more, a suggested 20% gratuity will be added to the bill for your convenience.



# resort cocktails

16OZ **\$16.75** | JUMBO SQUEEZE BOTTLE **\$22.75** | REFILLS **\$16.75**

**CADILLAC MARGARITA**  
Cuervo Tradicional Silver, Grand Marnier, sour mix and fresh orange juice.

**RIPCURL**  
Our signature flavor Big Wave Dave “swirled” with Piña Colada. Experts only.

**PIÑA COLADA**  
The creamiest frozen colada topped with Myer’s Dark Rum.



**BIG WAVE DAVE**  
A frozen blend of Bacardi Dragonberry, 151 rum and blue raspberry lemonade. It will get you where you want to go.

**BLUEBERRY LEMONADE**  
Tito’s Vodka, freshly-squeezed lemon juice, simple syrup and blueberry puree.

**PINEAPPLE MANGONADA**  
A house specialty! Our frozen Piña Colada, mango, chamoy and Tajin.

# hand crafted spirits

**TROPICAL ITCH | 18.75**  
Woodford Bourbon, Plantation OFTD rum, Cointreau, passionfruit and pineapple. Topped with Myers Dark Rum and garnished with your very own bamboo back scratcher. Our strongest cocktail!



**DIRTY TITO’S | 16.75**  
The best kind of dirty. Ice-cold Tito’s Handmade Vodka, dash of vermouth and splash of olive juice with bleu cheese-stuffed olives.

**CALIFORNIA CRUSH | 16.75**  
Tito’s vodka muddled with fresh strawberries, house-squeezed California orange juice and agave syrup.

**WHITE PEACH SANGRIA | 16.75**  
Peach moonshine, Moscato and fresh peach puree muddled with orange and mango. Garnished with a moonshine-soaked peach wedge.

**THE SEASIDE | 16.75**  
Empress 1908 Gin, raspberry puree, squeeze of lemon and agave, topped with tonic and fresh basil.

**CUCUMBER COOLER | 15.75**  
Tito’s Handmade Vodka with lime juice, simple syrup and crisp cucumber slices. Substitute Hendrick’s Gin if you like!



**SPICY WATERMELON MARGARITA | 16.75**  
Jalapeno-infused tequila and Ancho Reyes Chile Liqueur find balance with fresh watermelon, lime and agave.

**WOODFORD OLD FASHIONED | 17.75**  
Woodford Reserve Bourbon, simple syrup, and Angostura bitters with a fancy cherry and an orange twist.

**PALOMA | 16.75**  
Dobel Diamante, sparkling grapefruit soda, grapefruit juice and fresh lime. The original skinny margarita!

**LONG ISLAND TEA | 16.75**  
Vodka, rum, gin, triple sec and sour mix topped with a splash of Coke. *Make it an Adios + \$1*



**PAINKILLER | 16.75**  
Myer’s Dark Rum, RumHaven Coconut Rum, pineapple and coconut, topped with Plantation OFTD Rum and sprinkle of nutmeg. It will cure whatever ails you.

**ESPRESSO MARTINI | 15.75**  
Mr. Black Coffee Liqueur, vanilla vodka and cold brew concentrate are shaken to a frothy delight.

**PRETTY BOY | 16.75**  
Casamigo’s Tequila, pineapple, raspberry puree, Cointreau and lemon.

# draft beer

18 OZ. MUG			
Michelob Ultra .....	\$13.25	Brewery X Slap	
West Texas Blonde ...	\$13.25	& Tickle IPA .....	\$15.25
Estrella Jalisco .....	\$13.25	MadeWest	
Salty Crew		Hazy IPA .....	\$15.25
Blonde Ale .....	\$15.25	Golden Road	
Brewery X		Mango Cart .....	\$15.25
Seasonal IPA .....	\$14.25	Golden Road	
Samuel Adam		West Texas Red .....	\$14.25
Seasonal .....	\$16.25		

**MAKE IT A**  
*Michelada* **\$3**

Spice up your draft of choice with tomato juice, a blend of spices, fresh lime and a seasoned salt rim.

# cans & bottles

Budweiser.....	<b>\$10.25</b>	Modelo Especial .....	<b>\$11.25</b>
Bud Light .....	<b>\$10.25</b>	Heineken .....	<b>\$11.25</b>
Miller Lite .....	<b>\$10.25</b>	Pacifico Clara.....	<b>\$11.25</b>
Coors Light .....	<b>\$10.25</b>	<b>CANNED COCKTAILS</b>	
Corona .....	<b>\$11.25</b>	Brewery X Huckleberry Seltzer.....	<b>\$11.25</b>
Firestone Walker 805.....	<b>\$11.25</b>	High Noon Hard Seltzers .....	<b>\$11.25</b>
21st Amendment Blood Orange IPA ...	<b>\$11.25</b>	High Noon Tequila ...	<b>\$11.25</b>
Ballast Point Sculpin IPA .....	<b>\$11.25</b>	Surfside Cocktails ...	<b>\$11.25</b>
Guinness .....	<b>\$11.25</b>	<b>ENERGY DRINKS</b>	
Angry Orchard .....	<b>\$11.25</b>	Red Bull .....	<b>\$6.25</b>

# wine

**House Wines by the Glass**  
**ALL VARIETALS** ..... **\$12**

<b>REDS</b>	
Joel Gott Pinot Noir .....	<b>\$14/56</b>
La Crema Pinot Noir .....	<b>\$14/56</b>
Robert Mondavi Napa Cabernet .....	<b>\$15/60</b>
Hess Alomi Cabernet .....	<b>\$16/64</b>

<b>WHITES</b>	
Kendall-Jackson Chardonnay .....	<b>\$14/56</b>
Honig Sauvignon Blanc.....	<b>\$14/56</b>
Santa Margherita Pinot Grigio .....	<b>\$14/56</b>
King Estate Rosé .....	<b>\$14/56</b>
La Marca Prosecco .....	<b>\$11/44</b>
Louis Pommery California Brut .....	<b>\$88</b>

*We’ve got more on the menu.*  
**WWW.SPLITSVILLELANES.COM**

For parties of 6 or more, a suggested 20% gratuity will be added to the bill for your convenience.

**PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.**  
Due to the hand-crafted nature of many items (and variations in vendor supplied ingredients) we cannot make a guarantee regarding the allergen content of an individual menu item. Guests with a special food sensitivity or dietary need are individually responsible for ensuring that any such menu item meets their individual dietary requirements. **G9** Gluten-sensitive items are modified to be made without gluten-containing ingredients. These kitchens are not free of gluten and thus cross-contact of gluten-free items with other food items that contain gluten is often possible.