

Anyway's Restaurant

304 W Army Trail Rd 60108-2300 · +16303518870 · Updated: Jan 14, 2026

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STARTERS 23

Italian Beef Egg Rolls

\$10.99

The perfect mixture of juicy Italian beef, shredded mozzarella cheese and hot giardiniera. All tightly wrapped up in an egg roll and deep fried until golden brown. Served with a side of au jus for dipping.

Spinach Artichoke Dip

\$9.59

Cousin Sandy's famous spinach dip recipe. A hearty snack served with tortilla chips and our special recipe salsa.

Mick's Potato Chips

\$7.49

Homemade potato chips deep-fried until golden brown then topped with melted blue cheese crumbles, crispy bacon bits, & green onions. Served with a side of zesty sour cream for dipping.

Mozzarella Sticks

AVAILABLE OPTIONS

Eight mozzarella sticks served with homemade marinara sauce.

Full: \$8.99

Half: \$5.39

Calamari

\$10.79

Lightly breaded, fried golden brown, and served with marinara sauce & zesty sour cream.

Buffalo Wings

AVAILABLE OPTIONS

Tender jumbo chicken wings dipped in hot wing sauce for the brave or Anyway's special BBQ sauce for the not so brave. Served with celery & blue cheese dressing.

(6): \$7.19

(12): \$13.39

(18): \$18.99

Chicken Tenders

\$11.09

Savory breaded chicken, fried until golden brown and served with french fries & honey mustard dipping sauce.

Rib Basket

\$10.79

A smaller portion of our Anyway's Famous Ribs served in a basket with french fries & a side of BBQ sauce.

A Bit of Our Best

\$14.89

All of your favorites on one plate...Mozzarella sticks, potato skins, chicken tenders, and your choice of BBQ or hot wings. Served with marinara sauce, honey mustard, sour cream, & blue cheese dressing.

Wisconsin Cheddar Curds

\$8.49

Beer battered and deep fried until golden brown. Served with homemade buttermilk ranch dressing & marinara.

Bruschetta

Plum tomatoes, garlic, and basil tossed in olive oil & balsamic vinegar. Served on grilled Italian bread sprinkled with grated parmesan cheese.

AVAILABLE OPTIONS

Full: \$7.99

Half: \$4.79

Garlic Cheese Bread

French baguette topped with garlic spread, mixed cheese, Italian seasonings and baked until golden brown. Served with a cup of our homemade marinara sauce

\$7.19

Potato Skins

Six potato skins fried until golden brown, then topped with melted cheddar cheese and bacon. Served with sour cream & scallions.

AVAILABLE OPTIONS

Full: \$9.29

Half: \$5.69

Loaded Cheese Fries

French Fries with melted cheddar and jack cheese, crispy bacon bits, & green onions. Served with a side of zesty sour cream for dipping.

\$7.49

Black & Tan Onion Rings

Beer battered onion rings deep fried until golden brown. Served with sides of dijonnaise & horseradish sauce for dipping.

\$7.69

Southwest Quesadilla

Grilled chicken or steak, green peppers, grilled onions, and mixed cheese between two large flour tortillas and topped with shredded lettuce, guacamole, sour cream, & our special recipe salsa.

\$11.99

Prime Rib Quesadilla

Shaved Prime Rib and grilled onions, between two large grilled flour tortillas filled with melted jack cheese. Served with shredded lettuce, diced tomatoes, and a side of creamy horseradish sauce.

\$13.19

BBQ Pulled Pork Quesadilla

Two large flour tortillas filled with a blend of Jack and cheddar cheese, grilled onions, and our famous BBQ pulled pork. Served with shredded lettuce, and sour cream.

\$10.99

Cheese Quesadilla

Served with shredded lettuce, guacamole, sour cream, & our special recipe salsa.

AVAILABLE OPTIONS

Full: \$9.49

Half: \$6.19

Carolina Style Nachos

Tri-colored tortilla chips buried under BBQ pulled pork, melted cheddar cheese, jalapeno slices, diced tomatoes, guacamole, & sour cream.

\$10.99

Mound O' Nachos

A mound of tortilla chips smothered with refried beans, cheddar and jack cheese, tomatoes, black olives, jalapenos, sour cream, & guacamole.

AVAILABLE OPTIONS

\$8.99

Add Seasoned Pulled Chicken or Ground Beef:

\$2.49

Add Grilled Steak: \$3.49

Fresh Guacamole

Hand sliced and pitted avocados, mashed by hand throughout the day. Seasoned with freshly-cut cilantro, onions, jalapenos, Roma tomatoes and a hint of fresh squeezed lime juice and sea salt. Served with tri-colored chips & salsa.

\$8.49

Chips & Salsa

\$5.79

SOUPS 8

Monday - Sweet Corn Chowder

AVAILABLE OPTIONS

Cup: \$3.79

Bowl: \$4.99

Tuesday - Chicken Enchilada

AVAILABLE OPTIONS

Cup: \$3.79

Bowl: \$4.99

Wednesday - Loaded Baked Potato

AVAILABLE OPTIONS

Cup: \$3.79

Bowl: \$4.99

Thursday - Chicken Sausage Gumbo

AVAILABLE OPTIONS

Cup: \$3.79

Bowl: \$4.99

Friday - New England Clam Chowder

AVAILABLE OPTIONS

Cup: \$3.79

Bowl: \$4.99

Saturday - Cream of Chicken Wild Rice

AVAILABLE OPTIONS

Cup: \$3.79

Bowl: \$4.99

Sunday - Soup du Jour

AVAILABLE OPTIONS

Cup: \$3.79

Bowl: \$4.99

Everyday - Baked French Onion

AVAILABLE OPTIONS

Cup: \$3.79

Bowl: \$4.99

SOUTH OF THE BORDER 7

Shrimp Avocado Tacos

\$12.89

Three flour tortillas filled with grilled shrimp, shredded lettuce, fresh pico de gallo, and avocado slices then drizzled with chipotle aioli. Served with seasoned black beans, cilantro lime rice, and a lime wedge.

Baja Fish Tacos

\$12.19

Three flour tortillas filled with beer battered cod, fresh chipotle cabbage slaw, and diced tomatoes. Drizzled with lime chipotle aioli and served with black beans, cilantro lime rice, & a lemon wedge.

Grilled Fish Tacos

\$11.89

Under 650 Calories. Three flour tortillas filled with lightly seasoned white fish, shredded lettuce, and fresh Pico de Gallo. Served with black beans, cilantro lime rice, & a lime wedge.

Street Tacos

Three flour tortillas filled with your choice of chicken or ground beef, with shredded lettuce, jack cheese, and fresh Pico de Gallo. Served with black beans, cilantro lime rice, sour cream, & our homemade salsa.

AVAILABLE OPTIONS

\$10.59

Steak Tacos: \$11.59

Burrito Bowl

Your choice of chicken or ground beef, with black beans, cilantro lime rice, jack cheese, fresh Pico de Gallo, and sour cream. Served in a large bowl with a side of our homemade salsa & tri-colored tortilla chips.

AVAILABLE OPTIONS

\$10.59

Steak Burrito Bowl: \$11.00

Substitute Fresh Charbroiled Chicken:

\$1.00

Fajitas

Served sizzling on a skillet with green peppers and onions. Side of sour cream, guacamole, cheddar cheese, diced tomatoes, lettuce, & flour tortillas.

AVAILABLE OPTIONS

Grilled Chicken: \$14.39

Grilled Shrimp or Steak: \$15.99

Combine Any Two: \$15.99

Combine Any Three: \$17.49

Add Black Beans & Cilantro Lime Rice:

\$2.00

Tequila Lime Chicken

Under 550 Calories. Hearty chicken breast marinated in a tequila lime sauce, grilled to perfection then placed over a bed of cilantro lime rice. Topped with fresh Pico de Gallo and served with black beans.

\$12.89

DELI SANDWICHES ⁴

Cuban Sandwich

Sliced black forest ham, oven roasted pulled pork, Swiss cheese, dijonnaise and diced pickles. Served on a freshly baked hoagie roll with a side of french fries and a pickle spear.

\$10.99

Anyway's Sub

Smoked turkey & black forest ham piled high, with jack cheese. Served hot or cold on a freshly baked hoagie roll with lettuce, tomato, onion, and our special Italian dressing.

\$10.59

Reuben

Over roasted corned beef piled high with melted swiss cheese, sauerkraut, and thousand island dressing. Served on grilled marble rye bread.

\$10.99

Half Sandwich & Bowl of Soup

Choose any ½ Sandwich: Anyway's Sub or Reuben, with one of the following: Bowl Soup-of-the-Day or French Onion Soup.

\$10.09

SPECIALTY SANDWICHES ⁶

Filet Mignon Sliders

Certified Angus Beef. Two Tender Pieces of grilled Filet Mignon, served on a grilled mini brioche bun with creamy horseradish, dijonnaise, crispy onions and baby greens.

\$14.39

Prime Rib Dip

Shaved Prime Rib, melted havarti cheese, and caramelized onions served on a toasted ciabatta baguette with a side of au jus for dipping.

\$13.19

Meatloaf Sandwich

\$10.79

Homemade meatloaf topped with gravy, provolone cheese, and crispy onions. Served on a freshly baked hoagie roll with garlic mashed potatoes.

Cool Ranch Wrap

AVAILABLE OPTIONS

Chicken tender bits, ranch dressing, jack cheese, lettuce, tomato, & red onions all rolled up in a honey wheat wrap.

\$10.79

Substitute Fresh Charbroiled Chicken:

\$1.00

BBQ Pork Sandwich

\$10.99

Tender pieces of seasoned roasted pork smothered in Anyway's special BBQ sauce then topped with crispy onion straws. Served on a toasted bun with a side of creamy coleslaw.

Flat Iron Steak Sandwich

\$15.49

Certified Angus Beef. 2nd in tenderness only to the Filet. Flat Iron Steak grilled to perfection, topped with sauteed mushrooms and crispy onions. Served on a toasted ciabatta baguette with a side of Anyway's burgundy wine sauce.

BURGERS 10

Anyway's Burger

\$10.89

Certified Angus Beef Burger you can have Anyway you like it with your choice of any three toppings along with lettuce, tomato, onion

Pub Burger

\$9.39

Certified Angus Beef Burger served with lettuce, tomato, onion.

Anyway's Bison Burger

\$12.89

Certified Bison Burger you can have Anyway you like it with your Choice of any three toppings along with lettuce, tomato, onion.

Bison Burger

\$11.39

Plain Bison Burger served with lettuce, tomato, onion.

Owners Burger

\$11.29

Certified Angus Beef Burger lightly seasoned and topped with melted havarti cheese and served on a grilled butter bun with dijonnaise sauce, baby greens, and sliced tomatoes, with a hint of grilled onions & mushrooms.

Black & Tan Burger

\$11.29

Certified Angus Beef Burger lightly seasoned and topped with melted cheddar cheese and served on a grilled butter bun with creamy horseradish sauce, spring mix lettuce, tomato slices, and two black & tan crispy onion rings.

Bistro Burger

\$11.29

Certified Angus Beef Burger seasoned with cracked black pepper and topped with creamy blue cheese and crispy onion straws. Served on a grilled butter bun with creamy dijonnaise sauce, spring mix, & sliced tomatoes.

Turkey Burger

\$10.39

Handmade in-house with garlic, onions, and a blend of spices, then grilled to perfection and served on a grilled butter bun with a roasted garlic sauce, spring mix, sliced tomatoes, and sweet red onions.

Low - Calorie Turkey Patty

\$10.19

Under 500 Calories. Handmade in-house with garlic, onions, and a blend of spices, then grilled to perfection. Served with a mixed green salad tossed in basil vinaigrette, and a lemon wedge.

Patty Melt

AVAILABLE OPTIONS

Certified Angus Beef Burger charbroiled and topped with American cheese & sauteed onions. Served on grilled marble rye.

\$10.69

Substitute Turkey Burger:

\$1.00

Substitute Bison Burger: **\$2.00**

CHICKEN SANDWICHES 7

Mojo Chicken Sandwich

\$11.09

Charbroiled chicken breast with roasted red pepper, mozzarella cheese, spring mix lettuce, tomatoes & roasted garlic sauce. Served on grilled multi-grain bread.

Grilled Chicken Club

\$11.09

Grilled chicken breast, creamy havarti cheese, baby greens, crispy bacon, sliced tomatoes, & dijonnaise. Served on toasted multi-grain bread.

Chipotle BBQ Chicken

\$11.09

Charbroiled chicken breast drenched in chipotle BBQ sauce and topped with crispy bacon and spicy pepperjack cheese. Served with lettuce, tomato, onion.

Blackened Chicken Sandwich

\$11.09

Chicken breast seasoned with cajun spices, blackened in an iron skillet, and topped with mozzarella cheese, cajun mayonnaise, & spicy olive mix. Served on a toasted ciabatta baguette.

Chicago Buffalo

\$10.89

Charbroiled chicken breast dipped in our hot wing sauce and served with a side of blue cheese. Served with lettuce, tomato, onion.

Pesto Chicken Sandwich

\$11.09

Grilled chicken breast, sweet basil pesto, diced marinated bruschetta tomatoes, & mozzarella cheese. Served on a toasted ciabatta baguette.

Bird on a Wire

\$10.29

Charbroiled chicken breast served with a side of honey mustard. Served with lettuce, tomato, onion.

SALADS 10

Black & Blue Flat Iron Steak Salad

\$15.99

Certified Angus Beef. Fresh spring mixed lettuce, diced tomatoes, sweet red onions, bacon pieces, and blue cheese crumbles tossed in a creamy blue cheese dressing topped with tender slices of Flat Iron Steak lightly seasoned and cooked to your liking.

Shrimp Avocado Salad

\$13.39

Fresh spring mixed lettuce, black bean and corn relish, diced tomatoes and sweet red onions, tossed in a creamy spicy chipotle ranch dressing topped with blackened shrimp and fresh avocado.

Lincoln Park Salad

Under 600 Calories. Fresh spring mixed lettuce, Granny Smith's apple slices, candied walnuts, and red onions tossed in sweet poppy seed vinaigrette and topped with sun-dried cherries and blue cheese crumbles.

AVAILABLE OPTIONS

\$10.29

Add Fresh Charbroiled Chicken:

\$2.50

BBQ Chicken Salad

Fresh salad mix, tomatoes, fire roasted corn mix, and mixed cheese tossed in a creamy ranch dressing. Topped with a grilled BBQ chicken breast and onion straws.

\$11.79

Buffalo Chicken Salad

Fresh spring mixed lettuce, sweet red onions, spicy pecans, blue cheese crumbles, diced tomatoes and shredded carrots tossed in our sweet and tangy bacon mustard dressing and topped with crispy buffalo chicken.

\$11.79

Dilla Salad

Fresh salad mix, diced tomatoes, black bean-corn relish, sweet red onions, and mixed cheese tossed in a zesty ranch dressing, topped with crispy chicken tenders and garnished with cheese quesadillas.

\$11.79

Mediterranean Salad

Fresh salad mix, kalamata olives, red onion, red & green pepper, pepperoncini, tomatoes, and crumbled feta cheese, tossed in a lemon vinaigrette and garnished with pita wedges.

AVAILABLE OPTIONS

\$10.29

Add Fresh Charbroiled Chicken:

\$2.50

Italian Bruschetta Salad

Fresh salad mix, spring mixed lettuce, and bruschetta tomatoes tossed with basil vinaigrette, and topped with fresh charbroiled chicken, kalamata olives, & parmesan cheese. Served with garlic crostini.

\$11.79

Wreck Salad

Fresh salad mix topped with smoked turkey, black forest ham, crumbled bacon, jack & cheddar cheese, hardboiled eggs, tomatoes, red onion, and artichoke hearts. Served with your choice of dressing.

\$11.79

Chicken Caesar Salad

Certified Angus Beef. Romaine lettuce tossed in Anyway's Caesar dressing. Topped with fresh charbroiled chicken, parmesan cheese, and croutons.

AVAILABLE OPTIONS

\$11.59

Substitute Flat Iron Steak for: \$4.00

SMALL SALADS ³

House Salad

Iceberg & Romain, Roma tomatoes, croutons, shredded carrots, red cabbage. Choice of dressing.

\$4.99

Caesar Salad

Romain lettuce, parmesan cheese, croutons, tossed in creamy caesar dressing

\$4.99

Mixed Green Salad

Mixed green salad with tomatoes, crumbled feta cheese and pickled onions, tossed in lemon vinaigrette

\$5.99

VEGETARIAN'S MARKET ²

Tuscan Flat Bread

Flat pannini bread topped with plum tomatoes, mushrooms, grilled peppers, sweet red onions, & garlic. Baked with mozzarella, crumbled feta, and sprinkled with fresh basil.

\$9.29

Grilled Portabella Club

\$10.79

Grilled marinated portabella, roasted red pepper, mozzarella cheese, mixed greens, tomatoes, and roasted garlic sauce on toasted multi-grain bread. Served club style with french fries and a pickle.

CHICAGO STOCKYARDS 12

Anyway's Famous Ribs

AVAILABLE OPTIONS

Half slab of baby back pork ribs smothered in Anyway's special BBQ sauce. Served with your choice of potato.

\$16.99

Get a Full Slab for Just More:

\$7.00

Grilled Skewers

\$13.89

Under 525 Calories. Six mini skewers marinated in teriyaki sauce. Your choice of chicken, shrimp, steak, or combination. Served over a bed of wild rice with sides of spicy chili ginger sauce & teriyaki glaze.

Pick Any 2

\$15.99

Served with your choice of potato. Choose any two items: Third slab of Anyway's famous baby back pork ribs; Charbroiled chicken, topped with Anyway's BBQ sauce, melted cheddar cheese, bacon, & grilled onions; Grilled skewers (4), your choice of chicken, shrimp, or steak; Craft Beer Battered Shrimp (Red Hook Ale).

Flat Iron Steak

\$17.99

Certified Angus Beef. 2nd in tenderness only to the Filet. An 8 oz. Flat Iron Steak flavored with Anyway's special blend of seasonings, grilled to perfection, and topped with herb butter. Served with a side of vegetables and choice of potato.

Bass Ale Fish & Chips

\$12.89

A generous portion of beer battered cod served with french fries, tartar sauce, coleslaw, malt vinegar and a lemon wedge

Craft Beer Battered Shrimp

\$14.89

A generous portion of Red Hook Ale Shrimp deep fried until golden brown. Served with french fries, lemon wedge, spicy cocktail sauce, and creamy coleslaw.

Crockpot Pot Roast

\$14.99

Tender pieces of pot roast simmered in hearty brown sauce with onions, celery, and carrots served over garlic mashed potatoes with garlic crostini and crispy onion straws.

Meatloaf

\$13.69

A generous portion of our homemade meatloaf served over a mound of garlic mashed potatoes then covered with brown gravy and topped with crispy onion straws. Served with a side of vegetables and garlic bread.

Salmon Your Way

\$16.79

Fresh Salmon prepared to your liking: BBQ, Blackened, Pesto with Roasted Tomatoes, or just Grilled with Seasoning. Served with a side of vegetables and your choice of potato or rice.

Sirloin Steak

\$19.49

Certified Angus Beef. A 10 oz. Center-Cut Sirloin Steak flavored with Anyway's special blend of seasonings, grilled to perfection, and topped with herb butter. Served with a side of vegetables and choice of potato.

Blackened Tilapia

\$14.19

Tilapia seasoned with cajun spices, blackened in an iron skillet, and served with citrus chipotle sauce & a lemon wedge. Served with a side of vegetables and wild rice.

Mardi Gras Tilapia

\$15.79

Lightly seasoned tilapia filet grilled to perfection and served over a bed of cilantro lime rice. Topped with a creamy, spicy tomato sauce, chunks of crab meat, and shrimp, then drizzled with lime sour cream.

SIDE DISHES 9

Black Beans	\$1.99
Coleslaw	\$1.99
Wild Rice	\$1.99
Cilantro Lime Rice	\$1.99
Baked Potato	\$2.99
Garlic Mashed Potato	\$2.99
French Fries	\$2.99
Vegetables	\$2.99
Homemade Potato Chips, Sweet Potato Fries	\$3.99

PIZZA 4

Cheese

AVAILABLE OPTIONS

Extra Toppings: Italian sausage, pepperoni, bacon, mushrooms, red onions, green peppers, black olives, banana pepper rings, feta cheese, fresh garlic, green olives, jalapenos, spinach, & tomatoes.

7 Inch: \$8.49

12 Inch: \$12.99

Extra Toppings - 7 Inch: \$1.29

Extra Toppings - 12 Inch:

\$1.99

BBQ Chicken Pizza

AVAILABLE OPTIONS

Anyway's special BBQ sauce, grilled chicken, bacon, red onions, jack, cheddar, & mozzarella cheese.

7 Inch: \$10.99

12 Inch: \$15.49

Cheesie Beef Pizza

AVAILABLE OPTIONS

Shaved Prime Rib, hot giardiniera, and blend of Italian Cheeses.

7 Inch: \$11.49

12 Inch: \$15.99

Pizza & Salad Combo

\$11.29

Our traditional 7 Inch pizza with one of our toppings served with your choice of side House or side Caesar salad.

PASTA 10

Anyway's Pasta

\$12.39

Under 650 Calories. Capellini pasta sauteed with olive oil, spinach, basil pesto, & our homemade marinara sauce. Topped with diced tomatoes.

Crusted Macaroni & Cheese

\$12.89

Curly macaroni noodles, smoked bacon pieces, caramelized onions, & diced tomatoes all tossed in a cheesy cream sauce and baked under a garlic crumb crust.

Grilled Chicken Pasta

AVAILABLE OPTIONS

Capellini pasta smothered in creamy white alfredo sauce. Topped with a fresh grilled chicken breast and parmesan cheese.

\$13.89

Add Broccoli for: \$1.75

Pesto Alfredo Pasta

AVAILABLE OPTIONS

Capellini pasta smothered in creamy alfredo sauce with basil pesto and parmesan cheese.

\$12.39

Add Blackened Chicken for:

\$2.50

Add Shrimp for: \$3.00

Vodka Pasta

\$14.39

Grilled chicken strips, sliced mushrooms, diced prosciutto ham, and penne pasta sauteed with roasted red pepper vodka sauce. Topped with fresh diced tomatoes and grated parmesan cheese.

Penne Mozzarella Pasta

\$14.39

Fresh grilled chicken, Italian sausage, fresh mozzarella cheese, and penne pasta all tossed in a tomato cream sauce.

Pasta Milano

\$13.89

Bow tie pasta sauteed in a mild garlic cream sauce with mushrooms. Topped with a fresh grilled chicken breast, diced tomatoes, & black olives.

Seafood Diablo

\$15.49

A combination of gulf shrimp and chunks of crab meat sauteed in a spicy tomato cream sauce with crushed red peppers. Served on a bed of capellini pasta.

New Orleans Shrimp Penne

\$14.99

Gulf shrimp sauteed with sweet red onions, red and green peppers, and a blend of cajun spices then tossed in a spicy tomato cream sauce. Served over a bed of penne pasta, drizzled with citrus sour cream, and topped with green onions.

Izzy's Jambalaya Pasta

\$15.49

The perfect mixture of shrimp, chicken, cajun sausage, sweet red onions, green & red peppers, and a blend of cajun spices tossed with Izzy's special jambalaya sauce. Served over a bed of capellini pasta and topped with green onions.

MAIN 6

Famous Turkey Chili

AVAILABLE OPTIONS

Ground turkey with all the flavors of homemade chili. Topped with cheddar cheese & chives

Cup: \$3.99

Bowl: \$5.29

Italian Beef Egg Rolls

\$10.49

The perfect mixture of juicy Italian beef, shredded mozzarella cheese and hot giardiniera. All tightly wrapped up in an egg roll and deep fried until golden brown. Served with a side of au jus for dipping

Roasted Wings

AVAILABLE OPTIONS

Tender wings marinated in a garlic lemon sauce, lightly seasoned with Cajun spices and roasted until golden brown. Served with side of chipotle ranch and celery sticks

6 Wings: \$7.49

12 Wings: \$13.49

The Wild Burger **\$12.99**

Take your taste buds for a wild ride with this unique 8 oz burger. Hand-crafted patty from Durham's Ranch perfect blend of Wagyu beef, New Zealand Elk, wild Boar and grass-fed American Bison. Cooked to your liking and served on a grilled brioche bun with melted creamy Havarti cheese, spring mix lettuce, sweet red onions and a sliced tomato. Served with French fries and a pickle spear

Pan Fried Pacific Cod **\$13.99**

Pacific Cod lightly breaded and pan fried to perfection with home made garlic mashed potatoes and sautéed green beans and carrot medley. Served with a side of creamy coleslaw, tarter sauce and a lemon wedge

Filet Skillet **\$19.99**

Three tender Filet Mignon Medallions cooked with Anyway's special blend of seasonings, grilled to your liking. Served on a sizzling skillet with grilled asparagus and au gratin potatoes

DESSERT ²

Key Lime Pie **\$5.25**

Authentic Florida Key lime, tartly refreshing in a granola'd crust

Molten Chocolate Cake **\$5.99**

Our moist dark chocolate cake, filled with a dark chocolate truffle that melts out. Served with a scoop of vanilla bean ice cream

DRINK ²

Prosecco, Ruffino Sparkling Wine, Italy **\$6.50**

Crisp, clean & delicate with fine bubbles on the palate

Beer **\$4.50**

Ask About Our Beer of The Month. Served By The Pint

BEER ¹²

Miller Lite American Style Lager ABV 4.2% **\$4.00**

Choicest hops for flavor, pilsner brewed for smoothness. The original low calorie beer.

Stella Artois Lager ABV 5.0% **\$5.75**

Fresh pale malt aromas, offering a sweet herbal note and a lingering hoppy finish. Belgium's best brewed.

Leinenkugel's Summer Shandy ABV 4.2% **\$5.00**

Weiss beer with refreshing natural lemonade flavor which makes it a perfect summertime refresher.

Blue Moon Belgian Wheat ABV 5.40% **\$6.25**

A very smooth, wheaty brew. Not very bitter, mellow Spices and hops are quite tasty. Served in a 23oz glass.

Bell's Oberon Ale ABV 5.8% **\$5.50**

Wheat ale fermented with Bell's house ale yeast, spicy hops, fruity aromas, making it a classic summer beer.

Two Brothers (Rotating Draft Handle) **\$5.25**

Golden Lager with malt character balanced by light body and mild German noble hops.

Three Floyds Brewing (Rotating Draft Handle)	\$5.50
Golden Lager with malt character balanced by light body and mild German noble hops.	
Lagunitas Little Sumpin' Sumpin' ABV 7.5%	\$5.50
A filtered pale wheat ale, with unique style featuring a strong hop finish on a silky body.	
Revolution Anti-Hero IPA, ABV 6.5% (Chicago)	\$5.50
Blend of Four hop varieties which creates a crisp bitterness and imparts massive floral and citrus aromas.	
Guinness Stout ABV 4.2%	\$5.75
Ireland's most famous export! A rich creamy stout, initial malt and caramel flavor, finished with a dry roasted bitterness.	
Angry Orchard Crisp Apple (Cider) ABV 5.0%	\$5.25
Bright, crisp apple flavor, just like biting into a fresh apple.	
Snake Bite	\$5.75
Angry Orchard Crisp Apple on bottom, Guinness on top. A perfectly layered combination.	

AMERICAN CRAFT 17

Revolution Pils	\$5.25
Lagunitas PILS Czech Style Pilsner	\$5.25
21st Amendment Hell Or High Watermelon	\$5.25
Goose Island 312 Urban Wheat	\$5.25
Two Brothers Prairie Path Ale	\$5.25
Magic Hat #9 Not Quite Pale Ale	\$5.25
HalfAcre Daisy Cutter Pale Ale (16oz Can)	\$6.25
Great Lakes Elliot Ness Amber Lager	\$5.25
Bell's Two Hearted Ale	\$5.25
New Belgium Fat Tire Amber Ale	\$5.25
Founders Rubaeus Raspberry Ale	\$5.25
Cigar City Brewing Jai Alai IPA	\$5.25
Lagunitas IPA	\$5.25
Surly FURIOUS IPA (16oz Can)	\$6.25
Breckenridge Vanilla Porter	\$5.25
Left Hand Milk Stout	\$5.25
Founders Breakfast Stout	\$5.75

BOTTLED BEERS 11

Pabst Blue Ribbon (Lager 16oz Can)	\$3.50
Budweiser (Lager)	\$3.75
Miller High Life (Lager)	\$3.75
Miller Genuine Draft (Lager)	\$3.75
Old Style (Lager)	\$3.75
Corona (Pale Lager)	\$4.75
Dos Equis (Lager)	\$4.75
Modelo Especial (Pilsner)	\$4.75
Heineken (Euro Pale Lager)	\$4.75
Hacker-Pschorr Hefe Weisse (16.9oz Bottle)	\$5.75
Stiegl Radler (Grapefruit) (16.9oz Bottle)	\$5.75

BOTTLED (LIGHT) BEERS 9

Miller Genuine Draft Light	\$3.75
Michelob Ultra (Low Carb)	\$3.75
Amstel Light	\$4.75
Miller Lite	\$3.75
Corona Light	\$4.75
Coors Light	\$3.75
Bud Light	\$3.75
Bud Light Lime	\$3.75
O'Doul's N/A (0.5% Alcohol)	\$3.75

HOUSE WINES FROM CALIFORNIA 4

White Zinfandel

Chardonnay

Merlot

Cabernet

WHITE 7

Sparkling Wine, Freixenet, Spain, Split 187ml	\$6.75
Sparkling Wine, Michelle Brut, Washington State	\$28.00
Moscato, Ruffino, Italy	AVAILABLE OPTIONS Glass: \$7.00 Bottle: \$26.00
Riesling, Chateau Ste Michelle, Washington State	AVAILABLE OPTIONS Glass: \$6.50 Bottle: \$24.00
Pinot Grigio Mezzacorona, Italy	AVAILABLE OPTIONS Glass: \$6.50 Bottle: \$24.00
Sauvignon Blanc, Robert Mondavi Private Selection, California	AVAILABLE OPTIONS Glass: \$7.00 Bottle: \$26.00
Chardonnay, Estancia, Monterey, California	AVAILABLE OPTIONS Glass: \$7.50 Bottle: \$28.00

RED ⁵

Red Blend, Menage a Trois, Saint Helena, California	AVAILABLE OPTIONS Glass: \$6.50 Bottle: \$24.00
Pinot Noir, Robert Mondavi Private Selection, California	AVAILABLE OPTIONS Glass: \$7.00 Bottle: \$26.00
Merlot, Rodney Strong, Sonoma County	AVAILABLE OPTIONS Glass: \$7.50 Bottle: \$28.00
Malbec, Dona Paula, Mendoza, Argentina	AVAILABLE OPTIONS Glass: \$6.50 Bottle: \$24.00
Cabernet, J.Lohr Seven Oaks, Paso Robles, California	AVAILABLE OPTIONS Glass: \$7.50 Bottle: \$28.00

BEVERAGES ⁷

Coke Products	\$2.79
Complimentary refills.	
IBC Root Beer, Regular & Diet	\$3.29

San Pellegrino, Sparkling Water 500ml	\$3.49
Red Bull	\$3.99
Coffee, Hot Tea	\$2.69
Fresh Brewed Iced Tea	\$2.79
Assorted Juices, Milk, Hot Chocolate	\$2.99

ANYWAY'S SIGNATURE DRINKS 10

Fresh Lime Agave Margarita	\$7.75
100% Agave Tequila, fresh sour mix, agave nectar, in a salt rimmed glass, with a lime wedge.	
Anyway's Cosmo Martini	\$7.75
Skyy Citrus Vodka, Citronage, splash of cranberry juice & lime juice, with a lemon twist.	
Classic Mojito	\$7.75
Bacardi Rum, simple syrup, handcrafted with fresh mint and limes on the rocks.	
Whiskey Smash	\$7.75
Wild Turkey Bourbon, Elderflower Liqueur, peach puree, fresh sour, fresh mint.	
Mai Tai	\$7.75
A Polynesian-style cocktail. Myers's Rum, Southern Comfort, Amaretto, passion fruit puree, orange juice & grenadine.	
Hawaiian Colada	\$7.75
Cruzan Vanilla Rum, Malibu Rum, Pina Colada, pineapple juice, with a splash of grenadine.	
Moscow Mule	\$7.75
Smirnoff Vodka, ginger beer, fresh lime.	
Incredible Peach Martini	\$7.75
Absolut Apeach Vodka, Peach Schnapps, Sour Apple Puckers, orange juice, with a splash of cranberry juice.	
Citrus Drop Martini	\$7.75
Skyy Citrus Vodka, Triple Sec, splash of simple syrup, freshly squeezed lemon, served in a sugar rimmed glass, with a lemon wedge.	
Dirty Titos Martini	\$7.75
Our version of a "Dirty Martini" with Titos Vodka, olive juice, and bleu cheese stuffed olives.	

MONDAY 5

Domestic Beer Buckets (5)	\$15.00
Pint of 3 Floyds	\$4.00
23oz Miller Lite	\$4.50
Jack Daniel's U-Call-It	\$5.00
Belvedere Vodka U-Call-It	\$5.25

TUESDAY ²

Pint or Bottles of Lagunitas \$4.00

Skyy All Mules From Menu \$5.00

WEDNESDAY ²

American Craft Draft Beer (16oz Pints) \$4.00

Absolut Vodka U-Call-It \$5.00

THURSDAY ³

American Craft Bottled Beers \$4.00

All Martinis From Menu \$5.25

Premium Whisky \$5.25

FRIDAY ²

Pint or Bottles of Two Brothers \$4.00

Captain Morgan Rum U-Call-It \$4.75

SATURDAY ²

Pint of Anti-Hero IPA, Angry Orchard Cider, Guinness or Snake Bite \$4.50

Ketel One Vodka U-Call-It \$5.00

SUNDAY ⁵

Domestic Beer Buckets (5) \$15.00

Pint or Bottles of Bell's Brewery \$4.00

23oz Miller Lite \$4.50

Skyy Bloody Mary \$5.00

Belvedere Vodka U-Call-It \$5.25

DRINKS ²

Malbec, Dona Paula Los Cardos - Mendoza, Argentina

AVAILABLE OPTIONS

Spicy and rich with juicy, fresh black fruit and a long jammy finish

Glass: \$6.00

Bottle: \$23.00

Beer of The Month By The Pint \$4.00

VALENTINE'S DAY SPECIALS 10

Famous Turkey Chili

Ground turkey with all the flavors of homemade chili. Topped with cheddar cheese & chives

AVAILABLE OPTIONS

Cup: \$3.99

Bowl: \$5.29

Baked Pretzel Sticks

Four soft pretzel sticks freshly baked and sprinkled with sea salt. Served with warm homemade Beer Cheese sauce for dipping

\$7.99

Italian Beef Egg Rolls

The perfect mixture of juicy Italian beef, shredded mozzarella cheese and hot giardiniera. All tightly wrapped up in an egg roll and deep fried until golden brown. Served with a side of au jus for dipping

\$10.49

Gourmet Chicken

Pan seared boneless chicken breast with drumette, marinated in a rosemary lemon. Served with garlic potato wedges, balsamic mixed greens and a lemon wedge

AVAILABLE OPTIONS

Single Serving: \$11.49

Double Serving:

\$14.49

BBQ Meatloaf

Homemade with fresh Black Angus beef, finished on the grill and brushed with sweet BBQ sauce. Served with garlic mashed potatoes, sautéed green beans and carrot medley, then topped with crispy fried onion straws

\$12.99

Filet Skillet

Three tender Filet Mignon Medallions cooked with Anyway's special blend of seasonings, grilled to your liking. Served on a sizzling skillet with grilled asparagus and au gratin potatoes

\$19.99

Molten Chocolate Cake

Our moist dark chocolate cake, filled with a dark chocolate truffle that melts out. Served with a scoop of vanilla bean ice cream

\$5.99

Pumpkin Spice Bundt

Moist pumpkin bundt soaked with a buttery orange glaze, filled with spiced cream and drizzled with caramel. Served with cinnamon ice cream

\$5.99

Prosecco, Ruffino Sparkling Wine, Italy

Crisp, clean & delicate with fine bubbles on the palate

\$6.50

Ask About Our Beer of The Month

\$4.50

FEATURED DRINK 1

Prosecco, Ruffino Sparkling Wine, Italy

Crisp, clean & delicate with fine bubbles on the palate

\$6.50

SEASONAL SPECIALS 7

Italian Beef Egg Rolls

The perfect mixture of juicy Italian beef, shredded mozzarella cheese and hot giardiniera. All tightly wrapped up in an egg roll and deep fried until golden brown. Served with a side of au jus for dipping.

\$10.49

Avocado Toast

\$8.99

Grilled artisan bread topped with fresh avocado, sweet Roma tomatoes, arugula, and pickled red onions then drizzled with lemon vinaigrette.

Watermelon & Arugula Salad

AVAILABLE OPTIONS

Freshly picked arugula, sweet watermelon, pickled red onions, diced tomatoes and crumbled Feta cheese. Tossed in lemon vinaigrette and drizzled with balsamic glaze.

\$10.49

Add Grilled Chicken:

\$2.50

Lamb Burger

\$12.99

Fresh ground grass-fed New Zealand Lamb, seasoned and cooked to your liking. Served on a grilled butter bun with mint spread, onion jam, creamy Feta cheese, and roasted red pepper strips. Served with a small Greek salad.

Grilled Pork Skewers

\$13.99

Six pork skewers marinated in a Grecian dressing and cooked to perfection. Served over a bed of wild rice and served with a side of tzatziki.

Nashville Hot Chicken

\$12.99

Our take on this Nashville classic. Fiery marinated and hand breaded all natural breast of chicken. Deep fried until golden brown and served over garlic toast, with chipolte glaze drizzle, house pickles and a side of creamy coleslaw.

Key Lime Pie

\$5.49

Authentic Florida Key Lime Pie. Tartly refreshing in a granola crust. (Contains tree nuts)

SIDES ⁶

French Fries

Baked Potato

Broccoli

Mixed Vegetables

Mandarin Oranges

Sliced Apples

DESSERTS ²

Scoop of Ice Cream

\$1.50

Mini Sundae

\$2.50

FOOD ⁸

Lentil Soup

AVAILABLE OPTIONS

Traditional lentil soup made fresh with celery, onions, carrots, cilantro, garlic, spices, and tomatoes

Cup: \$3.79

Bowl: \$4.99

Baked Pretzel Sticks

\$7.99

Four soft pretzel sticks freshly baked and sprinkled with sea salt. Served with warm homemade Beer Cheese sauce for dipping

Tuna & Havarti Melt

AVAILABLE OPTIONS

House prepared tuna salad with celery, onions, mayonnaise, spices, tomato slices, and melted Havarti cheese. Served open face on grilled multi-grain bread with French fries and a pickle spear

\$10.79

Add Avocado Slices: \$1.49

Mahi-Mahi Tacos

AVAILABLE OPTIONS

Three delicious tacos, served blackened with charred flour tortillas, with citrus cabbage slaw, diced tomatoes, avocado cream drizzle, cilantro and served with a lime wedge

\$10.99

Lime Rice: \$1.25

Black Beans: \$1.25

Lime Rice & Black Beans:
\$2.25

Shrimp & Crab Enchiladas

\$13.79

Two warm flour tortillas filled with tender pieces of shrimp and crab meat, red and green peppers, and sweet red onions. Then smothered with a fire roasted poblano cream sauce and topped with fresh diced tomatoes. Served with black beans and cilantro lime rice

Pan Fried Pacific Cod

\$14.49

Pacific Cod lightly breaded and pan fried to perfection with home made garlic mashed potatoes and sauteed green beans and carrot medley. Served with a side of creamy coleslaw, tarter sauce and a lemon wedge

Seaside Trio

\$15.99

Beer-battered cod, Red Hook Ale Shrimp, and lightly breaded calamari all deep fried until golden brown. Served with French fries, creamy coleslaw, lemon wedge, cocktail sauce and tartar sauce

Key Lime Pie

\$5.25

Authentic Florida Key lime & tartly refreshing in a granola d crust

FEATURED DRINKS 2

Prosecco, Ruffino Sparkling Wine, Italy

\$6.50

Crisp, clean & delicate with fine bubbles on the palate

Beer of the Month

\$4.50

Ask About Our Beer of The Month