side lines

Brown Rice Blend 2.5 (VT/VG)

Jasmine Rice 2.5 (VT/VG/GF)

Vegetable Mix 3 (VT/VG/GF)

carrots, broccoli, cauliflower raw, steamed, or grilled

Steamed Sweet Stemmed Caulilini 3.5

(VT/VG/GF)

Side Salad 3 (VT/GF)

fresh cut greens, tomato, cucumber, red onion choice of dressing

Fresh Fruit 4 (VT/VG/GF)

melons, pineapple, berries 2.25 upcharge as a meal side

Power Blend Slaw 3 (VT/VG/GF) golden beets, broccoli stalks, kohlrabi, brussel sprouts, kale, radicchio, carrots; tossed with ainaer miso dressina

Cottage Cheese 1.75 (VT/GF)

Natural Applesauce 1.75 (VT/VG/GF)

Pretzels & Dip 3 (VT) ranch, honey mustard, nacho cheese

Homemade Soup

cup 3.5

bowl 5 served with a baguette

Homemade Chili

bowl 6 served with a baguette

ilad

cilantro lime

bbq ranch

southwest

ranch

ranch

honey mustand

balsamic vinaigrette italian

caesar

lemon vinaigrette

raspberry acai vinaigrette

please step on each base once

FIRST

chicken tenders 7

cheeseburger 7

kraft mac & cheese 7

grilled cheese 7

hot dog 6.5

pac jammer 6.5

SECOND

natural applesauce

cottage cheese

fresh fruit (+2.25)

mandarin oranges

brown or jasmine rice

veggies (raw or steamed) side salad

pretzels & dip

THIRD

skim milk 2% milk

chocolate milk

apple juice

orange juice

cranberry juice pineapple juice

soft drink

chocolate chip cookie

fruit snacks

goldfish grahams

mandarin oranges

FRESH GRILL warm ups SPINACH ARTICHOKE DIP fresh spinach and artichokes in a creamy parmesan garlic cheese dip; served with naan bread and fresh veggies 11 (VT/GF without naan) 764 cal I 29 g protein I 36 g fat I 17g sat fat I 1822 mg sodium I 86 carbs I 17 g sugar

ROASTED RED PEPPER HUMMUS

served with carrots or pretzels 4 (VT/VG/GF with carrots) 195 cal I 7.5g protein I 7.6g fat I 0g sat fat I 665mg sodium I 28g carbs I 10g sugar

VEGGIE PLATTER

carrots, broccoli, cauliflower, and cucumbers; with simply dressed ranch 5.5 (VT/VG without ranch/GF)

312 cal I 7.7g protein I 24g fat I 2g sat fat I 566mg sodium I 21g carbs I 10g sugar

SOFT PRETZEL

with or without salt and nacho cheese or honey mustard 3.5 (VT) $_{275\ cal\, l\, 6g\ protein\, l\, 8.5g\ fat\, l\, 4g\ sat\ fat\, l\, 990mg\ sodium\, l\, 47g\ carbs\ l\, 2.5g\ sugar}$

STADIUM NACHOS

tri-color tortilla chips with nacho cheese 3.5 (VT/GF) add salsa 1 add guacamole 2

601 cal I 7g protein I 32g fat I 7g sat fat I 1106mg sodium I 73g carbs I 1.5g sugar

SUPER NACHOS

a platter of tri-color tortilla chips topped with homemade beef taco meat, nacho cheese, shredded cheddar cheese, diced tomatoes, black olives, and diced red onions; salsa & sour cream on the side 9.5

> 1424 cal I 33g protein I 81g fat I 22g sat fat I 4336mg sodium I 130.5g carbs I 7g sugar substitute fire braised chicken 2 (GF)

1122 cal | 18g protein | 66g fat | 16.5g sat fat | 2789mg sodium | 118g carbs | 7g sugar

on the green SOUTHWEST CHICKEN SALAD

antibiotic free chicken, black beans, corn, diced tomatoes, onions, avocado, cheddar cheese on fresh cut mixed greens; served with homemade cilantro lime dressing 10 (GF)

502 cal I 36g protein I 30g fat I 4g sat fat I 689mg sodium I 27.5g carbs I 5.5g sugar with dressing

GRILLED CHICKEN SALAD

antibiotic free chicken, diced tomatoes, onions, mozzarella cheese on fresh cut mixed greens; served with choice of dressing 9 (GF) 307 cal | 30g protein | 18.5g fat | 4g sat fat | 831mg sodium | 6g 8.5arbs | 2g sugar +dressing

KOREAN BBQ SIRLOIN SALAD

grilled top sirloin atop our power blend slaw; drizzled with korean bbg sauce and sesame seeds; served with ginger miso dressing 13 596 cal I 40g protein I 38g fat I 9g sat fat I 1184mg sodium I 25g carbs I 17g sugar with dressing

Photos CHICKEN & BERRIES SALAD

antibiotic free grilled chicken breast and mixed berries on fresh cut mixed greens; served with lemon vinaigrette 10 (GF) 298 cal | 31g protein | 13g fat | 1.5g sat fat | 800mg sodium | 13g carbs | 6g sugar wit

CHICKEN CAESAR SALAD

antibiotic free chicken, parmesan cheese, croutons on fresh cut mixed greens; served with caesar dressing 9.5
357 cal | 35.5g protein | 22g fat | 6.5g sat fat | 1268mg sodium | 6g carbs | 0g sugar with dressing

CHICKEN SALAD

antibiotic free chicken, black beans, corn, tortilla strips on fresh cut mixed greens; drizzle of sweet baby rays bbq sauce; served with homemade bbq ranch dressing 9 (GF)

550 cal I 30g protein I 15g fat I <1g sat fat I 949mg sodium I 65g carbs I 15g sugar with dressing

major league

MISO HUNGRY BOWL

antibiotic free chicken and steamed power blend slaw; topped with grilled sweet stem caulilini and sesame seeds; served with ginger miso dressing 10 (GF)
410 cal | 28g protein | 25g fat | 4g sat fat | 1519mg sodium | 26g carbs | 13g sugar

LOST COURT DINNER

fire braised chicken with brown rice blend and steamed broccoli 11 substitute salmon 3 substitute steak 3

298 cal I 39.5g protein I 12.5g fat I 3g sat fat I 608mg sodium I 6g carbs I 1.5g sugar with chicken

PALEO HASH

lean angus ground beef, diced sweet potatoes, onion, garlic, green chiles, jalapenos, spices 9 (GF)

add two eggs 2
598 cal I 36g protein I 35g fat I 13g sat fat I 569mg sodium I 29g carbs I 8g sugar

VT - Vegetarian VG - Vegan GF - Gluten Free

- PAC Personal Training approved meal

CONSUMER ADVISORY CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

minor leagues

all sandwiches & wraps served with 1 side choice and pickle slices

forget the tortilla & bun - make any wrap or sandwich into a bowl with brown or jasmine rice +2

GRILLED CHICKEN WRAP

mozzarella cheese, fresh cut mixed green, diced tomatoes, red onions, antibiotic free chicken on choice of tortilla; ranch or southwest ranch on wrap 10 612 cal | 38g protein | 27.5g fat | 7g sat fat | 1343mg sodium | 57.5g carbs | 3g sugar

CRUNCHY TUNA WRAP

homemade tuna salad, power blend slaw, mozzarella cheese, diced tomatoes, onions on choice of tortilla 9

529 cal I 35g protein I 16g fat I 6g sat fat I 1178mg sodium I 66g carbs I 10g sugar

CHICKEN CAESAR WRAP

antibiotic free chicken, parmesan cheese, fresh cut mixed greens, croutons, caesar dressing on choice of tortilla 10

616 cal I 48g protein I 22g fat I 10g sat fat I 1785mg sodium I 60g carbs I 1g sugar + dressing

ASIAN CHICKEN WRAP

antibiotic free chicken, sautéed green peppers, onions, pea pods, fresh cut mixed greens, chow mein noodles, korean bbq sauce on choice of tortilla 10

641 cal I 38g protein I 17g fat I 5g sat fat I 2313mg sodium I 86g carbs I 17.5g sugar

GRILLED CHICKEN SANDWICH

char grilled antibiotic free chicken breast, green leaf lettuce, tomato, red onion on a bianco bun 9.5

492 cal I 40g protein I 9g fat I 1.5g sat fat I 855mg sodium I 60g carbs I 6g sugar

TURKEY PESTO MELT

antibiotic free turkey breast, spreadable brie, kale pesto aioli, wilted greens on a bianco bun 12

676 cal I 36g protein I 26g fat I 8g sat fat I 1478mg sodium I 71g carbs I 14g sugar

PAC BURGER

stoddards 1/3 lb angus burger, spreadable brie, onion jam on a bianco bun 11 868 cal I 53g protein I 39g fat I 16g sat fat I 1066mg sodium I 70g carbs I 14g sugar

BLT

stoddards nitrite free pork bacon, green leaf lettuce, tomato, mayo with olive oil on choice of bread 8

686 cal I 31g protein I 41g fat I 11g sat fat I 1601mg sodium I 48g carbs I 12g sugar

GRILLED CHEESE

choice of bread; choice of cheese 6.5 (VT) add ham, turkey, tuna salad, bacon 2 636 cal | 26g protein | 36g fat | 11g sat fat | 714mg sodium | 55g carbs | 10g sugar

DELI SANDWICH

ham, turkey, or tuna salad, with green leaf lettuce, tomato, red onion, and mayo with olive oil on choice of bread with choice of cheese 8

add fresh avocado or guacamole 1

add bacon or double meat 2

BUILD YOUR OWN BURGER

stoddards 1/3 lb angus burger or black bean veggie burger 8
add cheese, fresh avocado, guacamole 1
green leaf lettuce, tomato, raw onion no charge
add grilled onion, grilled mushrooms, jalapenos, spinach, salsa 0.75
add ham, bacon, egg, turkey 2
add second burger patty 4

TORTILLA FLAVORS:

honey wheat garden spinach tomato basil

BREAD CHOICES:

white sprouted multi-grain marble rye gluten free 1

CHEESE CHOICES:

cheddar american pepper jack swiss mozzarella

thirst quenchers

SOFT DRINKS 1/1.5/2

MILK AND JUICE 1.5 / 2

Pepsi Sierra Mist
Diet Pepsi Sierra Mist Zero Sugar
Mountain Dew Orange Crush
Diet Dew Lemonade
Wild Cherry Pepsi Unsweetened Tea
Orange Mango Vita Ice Sprecher Root Beer on tap (+0.3)

Skim Milk 2% Milk Chocolate Milk Apple Juice Orange Juice Cranberry Juice Pineapple Juice

side lines

brown rice raw veggies jasmine rice steamed veggies grilled veggies

applesauce cottage cheese pretzels & dip

power blend slaw steamed caulini mandarin oranges

cup soup (+2.75) cup chili (+3.25) fresh fruit (+2.25)

early tee time

breakfast served daily until 10:30am ask for our breakfast menu

on deck

10" cheese 8 14" cheese 12 12" GLUTEN FREE 12

mozzarella

cheddar

feta

additional toppings 1 additional toppings 1.5 additional toppings 1.5

pepperoni mushrooms italian sausage onions chicken green bacon peppers ham tomatoes

black olives green olives jalapenos spinach

artichoke hearts

SPECIALTY PIZZAS

10 inch 10 14 inch 16 12 inch GLUTEN FREE 16

DELUXE

pepperoni, Italian sausage, mushrooms, onions, green peppers, black olives, mozzarella cheese

CARNIVORE

pepperoni, Italian sausage, ham, bacon, mozzarella cheese

WISCONSIN SPECIAL

Italian sausage, mushrooms, onions, black olives, mozzarella cheese, cheddar cheese

BUFFALO CHICKEN

buffalo sauce, antibiotic free chicken, onions, mozzarella cheese, cheddar cheese; topped with bleu cheese dressing and chopped celery

GARDEN

mushrooms, onions, green peppers, black <mark>olives, tomatoes, artichoke</mark> hearts, mozzarella ch<mark>eese (VT)</mark>

MEDITERRANEAN CHICKEN

olive oil, antibiotic free chicken, onions, black olives, mozzarella cheese, feta cheese; topped with fresh spinach

TEX ME

salsa, antibiotic free chicken, corn, black beans, onions, jalapenos, tomatoes, mozzarella cheese, cheddar cheese

BBQ CHICKEN

sweet baby rays bbq sauce, antibiotic free chicken, mozzarella cheese

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