



the ELECTRIC GRILL
at The Imaginarium

Hours:
Mon & Tues Closed
Wed & Thurs 4-8pm
Fri & Sat Noon-10pm
Sun Noon-8pm

APPETIZERS

Nachos Bel Grande

House Fried Tortilla Chips, Queso Sauce, Shredded Lettuce, Pico de Gallo, Fresh Jalapenos, Fresh Cilantro, Sour Cream \$8
w/Chicken or Steak \$10.50
w/Avocado +\$2.99

Bavarian Pretzels

Warm Pretzels, Cheddar Stout Sauce
3 for \$10

Pizza Rolls

Pepperoni, Mozzarella, Homemade Marinara Sauce \$7

Truffled Tater Tots

Flash Fried Tater Tots, Truffle Oil, Parmesan, Fresh Parsley, Roasted Shallot Aioli \$7

Charred Bread w/ Ricotta

Charred Martusciello's Bread, Honey Infused Ricotta Cheese, Fresh Basil Chiffonade \$10

Battered Fish & Fries

Beer Battered Atlantic Cod, Sidewinder Fries, Homemade Chipotle Ranch Sauce \$12

PIZZAS

Traditional

Homemade Marinara, Pepperoni, Mozzarella \$12

White Garlic

Spinach, Mushrooms, Goat Cheese, Truffle Oil \$12 w/Chicken or Steak \$16

Fajita

Queso Sauce, Pico de Gallo, Peppers, Onions, Fresh Jalapenos, Fresh Cilantro, Cheddar Jack Cheese \$12
w/Chicken or Steak \$16

SALADS

Arugula

Arugula, Candied Walnuts, Goat Cheese, Dried Cranberries, Cucumbers, Homemade Lemon Vinaigrette
Single \$8 w/Chicken +\$4

Calamari

Flash Fried or Sautéed Calamari, Banana Peppers, Mixed Greens, Asiago, Parmesan, Homemade Balsamic Vinaigrette
Single \$12

BURGERS

The Market Burger

Charbroiled 7 oz. Certified Angus Beef Patty, Lettuce, Tomato, Onion on a toasted Martusciello Roll \$8.75
w/Cheese +.50 w/Bacon +1.00
w/Cincinnati Hot Sauce +.75

Cooper's Quarter Pound Burger

Charbroiled 4 oz. Certified Angus Beef Patty, Lettuce, Tomato, Onion on a toasted DiPaolo Roll \$6
w/Cheese +.50 w/Bacon +.75
w/Cincinnati Hot Sauce +.75

SIDES

Fries

Sidewinder, French Fries, or Tater Tots \$3

w/Cheese +.50 w/Cincinnati Hot Sauce +.75

CRAFT BEER

We have bottles, cans and drafts for your enjoyment.
See Bartender for selection.



Chardonnay: Monterey Vineyards: CA
balanced fruit flavors w/ a toasty & creamy finish. Glass \$8 Bottle \$26

Pinot Grigio: Stellina Di Notte: Italy
Flavors of pear, kiwi, melon w/ a lemony finish. Glass \$8 Bottle \$26

Apothic Winemaker's Blend: CA
Rhubarb, black cherry, hints of mocha, chocolate, spice, vanilla.
Glass \$8 Bottle \$26

MORE

Chicken, Bacon Ranch Wrap

Crispy Chicken Tenders, Applewood Smoked Bacon, Cheddar Jack, Lettuce, Tomato, Red Onion Homemade Ranch Dressing, in a Grilled Wrap \$10

Hot Dog

Charbroiled Zwiegles Hot Dog \$4
w/Cincinnati Hot Sauce & Cheese \$5.25

Market Quesadilla

Grilled Onions, Peppers, Monterey Jack Cheese, Pico de Gallo, Sour Cream \$8
w/Chicken or Steak \$10.50
w/Avocado +\$2.99

Chicken Fingers

Five Fried Chicken Tenderloins, Choice of Dipping Sauce \$8

DRINKS

Cocktails: See Bartender for Daily Cocktails

Parrot Bay Rum Punch \$7

Jose Cuervo Lime Margarita \$7

Long Island Ice Tea \$7

Soda \$2 Bottled Water \$2

WINE

Sauvignon Blanc: Oyster Bay: New Zealand

Passion & tropical fruit flavors w/ an abundant bouquet.

Glass \$8 Bottle \$26

Malbec: Purple The Original: France

Black-fruited wine w/ tobacco, spice & berry fruit flavors. Glass \$10 Bottle \$32

Riesling: Wobbly Rock: NY

Fruity medium body, a tangy sweet citrus, green apple. Glass \$8 Bottle \$26

