

## APPETIZERS

### TRUFFLE FRIES 9

Served with a side of aioli sauce

### CALAMARI 14

Lightly breaded and flash fried with red peppers and served with our classic house cocktail sauce

### SPICY CHICKEN QUESO AND GUACAMOLE 14

Served with handmade tortilla chips

### JUMBO CHILLED SHRIMP COCKTAIL 22

Served with our classic cocktail sauce

### STEAK BITES 22

8oz prime Black Angus filet tips cooked to perfection, topped with our award winning Coliseum zip sauce, served with mushrooms, pita bread and crispy onion strings

### SALMON BITES 22

Cubed then flash fried Atlantic Salmon served with sweet & spicy Thai chili sauce

### LOBSTER BITES 25

Served with warm drawn butter

### MOZZARELLA STICKS 10

Served with marinara dipping sauce

### CHICKEN STRIPS 12

Hand battered & fried till golden brown served with your choice of dipping sauce on the side *Also available with hot honey 2*

### COLISEUM LOADED POTATO 12

A large Russett potato served with seasoned, grilled chicken, broccoli, shredded cheddar cheese and topped with our creamy Alfredo sauce

### BONE-IN WINGS 12

10 Bone in wings, fried to crispy perfection, and seasoned the way you like. Choice of dry seasonings and sauces:

Cajun Dry Rub, Ranch Dry Rub, Buffalo Sauce, Hot Honey, Open Pit BBQ, Sweet Baby Rays BBQ

### LAMB CHOPS 21

Three large Australian grass-fed lamb chops marinated with olive oil, lemon, rosemary and oregano grilled to perfection

## PIZZA

### COLISEUM 12-INCH GOURMET CHEESE PIZZA 14

\$2 for each additional topping of your choice:

Pepperoni • Hamburger • Ham • Italian Sausage • Bacon  
Onion • Green Pepper • Pineapple • Mushroom • Hot Honey

*Like sweet and spicy? Try hot honey drizzled on top of your pizza*

## SOUP & SALADS

### BOWL OF OUR SOUP OF THE DAY 6

#### HOUSE SALAD 8

Chopped fresh lettuce, tomatoes, onions and cucumbers served with your choice of dressing

*Add chicken 8 • Shrimp 14 • Salmon 14*

#### CAESAR SALAD 12

Crisp fresh romaine lettuce with house made herb croutons, parmesan cheese and caesar dressing

*Add chicken 8 • Shrimp 14 • Salmon 14*

#### GREEK SALAD 12

Lettuce, beets, kalamata olives, pepperoncini, tomatoes, feta cheese served with Greek dressing

*Add chicken 8 • Shrimp 14 • Salmon 14*

#### SOUTHWEST SALAD 12

Grilled seasoned chicken, sweet corn, black beans, tortilla strips and guacamole served over fresh chopped lettuce with spicy southwest ranch



## SANDWICHES

All sandwiches served with your choice of steak fries or traditional french fries  
Extra toppings \$1 each:

*American Cheese • Swiss Cheese • Cheddar Cheese • Blue Cheese • Provolone Cheese  
Grilled Onions • Grilled Mushrooms • Bacon (\$2 up charge)*

### **TURKEY CLUB SANDWICH 12**

Oven roasted turkey breast, bacon, cheddar cheese, lettuce, tomato, mayo  
served on texas toast (*also available as a wrap*)

### **FRIED CHICKEN SANDWICH 14**

Breaded and flash fried chicken breast served with lettuce, pickle, cajun mayo  
*Or if you like sweet and spicy try it with hot honey*

### **CAJUN CHICKEN WRAP 14**

Cajun seasoned chicken breast chopped and rolled in a tortilla wrap  
with cheddar cheese, tomato and ranch dressing

### **SOUTH PHILLY STEAK AND CHEESE 16**

Thinly sliced prime rib steak with roasted peppers, onion, melted provolone served on a fresh hoagie roll

### **GRILLED CHICKEN QUESADILLA 14**

Seasoned spicy chicken, shredded cheddar cheese, grilled onions and peppers all served in a toasted flour  
tortilla. Accompanied by guacamole and sour cream

### **GOURMET GRILLED CHEESE 10**

Buttery grilled texas toast with melted American and creamy havarti cheese

## COLISEUM BURGERS

All sandwiches served with your choice of steak fries or traditional french fries  
Extra toppings \$1 each:

*American Cheese • Swiss Cheese • Cheddar Cheese • Blue Cheese • Provolone Cheese  
Grilled Onions • Grilled Mushrooms • Bacon (\$2 up charge) • Add Egg (\$2 up charge)*

### **MINI SLIDERS 14**

Three Butcher blend patties, a combination of Black Angus ground chuck,  
beef brisket and short rib grilled to perfection  
served on a brioche bun with caramelized onions

### **TRADITIONAL COLISEUM BURGER 12**

A half pound Butchers blend patty, a combination of Black Angus ground chuck, beef  
brisket and short rib, grilled to perfection served on  
brioche bun with crispy lettuce, fresh tomato, onion and pickle

### **CLASSIC BACON BURGER 14**

A half pound Butchers blend patty, a combination of Black Angus ground chuck, beef  
brisket and short rib with your choice of cheese,  
grilled to perfection served on a brioche bun





## SEAFOOD

All seafood entrées served with your choice of potato, twice baked potato (\$3 up charge), vegetable of the day, and your choice of soup or salad

### JUMBO SHRIMP 19

Grilled or fried jumbo shrimp, served with our classic cocktail sauce or lemon garlic aioli sauce

### NORWEGIAN FARMED RAISED ATLANTIC SALMON 26

Seasoned and grilled, or pan seared to perfection, also available blackened

### TWIN LOBSTER TAILS 64

Two 8oz cold water lobster tails served with warm drawn butter and lemon

## STEAKS & LAMB CHOPS

All steaks and lamb chop entrées served with your choice of potato, twice baked potato (\$3 up charge) and vegetable of the day, and your choice of soup or salad. *Add sautéed mushrooms to any steak for \$2*

### FILET MIGNON 42

8oz centercut Black Angus beef tenderloin served with our award winning Coliseum zip sauce

### NEW YORK STRIP 29

12oz center cut Black Angus New York Strip steak seasoned and grilled to perfection served with our award winning Coliseum zip sauce

### RIBEYE 32

14oz center cut Black Angus Ribeye seasoned and grilled to perfection served with our award winning Coliseum zip sauce

### LAMB CHOPS 38

Four large Australian, grass-fed lamb chops marinated with olive oil, lemon, rosemary and oregano, grilled to perfection

### SURF AND TURF 58

8oz centercut Black Angus beef tenderloin filet and 8oz cold water lobster tail served with warm drawn butter and our award winning Coliseum zip sauce

## POULTRY

All poultry entrées served with your choice of soup or salad

### CHICKEN PICCATA 24

Chicken breast pan-seared, served with a lemon butter white wine sauce, artichoke hearts and capers, served with your choice of vegetable, option of baked potato, angel hair pasta or twice baked potato (\$3 up charge)

### SEASONED GRILLED CHICKEN BREAST 20

Two seasoned, grilled chicken breasts served with two sides

*Choose: Cajun seasoned 3 • BBQ 3 • Whiskey Peppercorn 3*

### GRILLED TUSCAN CHICKEN 25

Grilled seasoned chicken breast with spinach, sun-dried tomatoes, parmesan cheese and a light cream sauce



## PASTA

All pasta served with fresh bread and your choice of soup or salad

### **GNOCCHI 18**

Italian potato dumplings tossed in your choice of sauce: home-made tomato meat sauce, palomino sauce (tomato cream sauce), mushroom cream sauce

### **PENNE PASTA 21**

Penne noodles tossed in your choice of sauce: home-made tomato meat sauce, palomino sauce (tomato cream sauce), mushroom cream sauce

Add chicken 8 • Shrimp 14

### **FETTUCCHINE ALFREDO 21**

Fettuccine noodles in a rich Alfredo cream sauce

Add chicken 8 • Shrimp 14  
Cajun seasoned 3

## STIR FRY

### **VEGETABLE STIR FRY 14**

Fresh seasoned stir fried vegetables served over rice

Add: Chicken 8 • Shrimp 14 • Steak 14

## PLATTERS

### **VEGGIE PLATTER 16**

Raw vegetable medley

### **FRESH FRUIT PLATTER 16**

Fresh fruit medley

### **SPARTACUS PLATTER MP**

Steak bites, calamari, lamb chops, shrimp cocktail and lobster tail

### **COLISEUM PLATTER 60**

Chicken wings, chicken tenders, calamari, mozzarella sticks and fresh fruit

## DESSERTS

### **CHEESECAKE 12**

Smooth and creamy NY style cheese cake with your choice of strawberry, chocolate or caramel topping

### **BROOKIE 12**

Marbled layers of fudgy brownie batter and cakey chocolate chip cookie dough

### **CHOCOLATE CAKE 12**

Rich dark chocolate cake with Dutch chocolate frosting

### **DONUT HOLES & ICE CREAM 10**

Warm, cream filled fluffy donuts served with a scoop of vanilla ice cream

Add a scoop of vanilla bean ice cream to any dessert for \$2



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