

APPETIZERS

TRUFFLE FRIES 12

Served with a side of aioli sauce

BUFFALO CHICKEN DIP 14

Shredded chicken blended with a Cajun buffalo crème sauce

SPINACH DIP 14

Served with tortilla chips

CALAMARI 16

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

JUMBO CHILLED SHRIMP COCKTAIL 25

Served with our classic cocktail sauce

STEAK BITES 28

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

MOZZARELLA STICKS 12

Served with marinara dipping sauce

CHICKEN STRIPS 14

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

CRISPY ROASTED BRUSSEL SPROUTS 17

Roasted brussel sprouts with a sesame sriracha aioli and sweet Thai chili sauce sprinkled with cashews and served with fresh lime

LOBSTER BITES 28

Served with warm drawn butter

LAMB CHOPS 28

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 16

\$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 8

HOUSE SALAD 10

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

Add chicken 8 • Shrimp 14 • Salmon 14

CAESAR SALAD 14

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

Add chicken 8 • Shrimp 14 • Salmon 14

GREEK SALAD 14

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

Add chicken 8 • Shrimp 14 • Salmon 14

CAPRESE SALAD 14

Tomato slices topped with fresh mozzarella cheese, sweet basil, sea salt, extra virgin olive oil and a balsamic vinegar drizzle on top



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 up and rolled in a tortilla wrap with cheddar cheese, tomato and ranch dressing

CAPRESE SANDWICH 14

Fresh tomatoes layered with mozzarella cheese, sweet basil, sea salt, olive oil and balsamic vinegar drizzle in a grilled baguette

SOUTH PHILLY STEAK AND CHEESE 16

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

GRILLED RUBEN SANDWICH 16

Sy Ginsberg corned beef on grilled marbled rye bread, topped with our classic coleslaw and finished with Russian dressing

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 16

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 18

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

ENGLISH STYLE FISH AND CHIPS 20

Handbattered cod loin, deep fried, served with fries, housemade coleslaw and tartar sauce. *Malt vinegar available upon request*

JUMBO SHRIMP 26

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

NORWEGIAN FARMED RAISED ATLANTIC SALMON 30

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

TWIN LOBSTER TAILS MP

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*

NEW YORK STRIP 38

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

STEAK SICILIANO 40

12 oz center cut Black Angus New York Strip coated with Italian seasoned bread crumbs, pan seared and finished in the oven served with a red Ammoglio sauce

RIBEYE 42

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

LAMB CHOPS 46

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

FILET MIGNON MP

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

SURF AND TURF MP

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 24

Two Seasoned and grilled chicken breasts, served with fresh grilled vegetables

CHICKEN SICILIANO 26

Chicken breast coated with Italian seasoned bread crumbs, pan-seared, served with an Ammoglio sauce, your choice of vegetable option of baked potato, angel hair pasta or a twice baked potato (*\$3 up charge*)



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

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 New York style cheese cake

BAKED APPLE PIE 12

Apple pie baked with spices to a sweet perfection

BROOKIE 12

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

DESSERT SPECIAL 12

Chef special dessert of the week • Ask your server for details

CRÈME BRÛLÉE 14

Rich baked vanilla custard topped with caramelized sugar

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



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