

ALTOONA

# Kitchen



# ppeteasers

Jaworski's Pierogies sautéed in butter and onions with sour cream . . . . . \$10.99

Penguin Bait\*

jumbo scallops wrapped in applewood smoked bacon, andouille-cheddar potato cake and coffee BBQ . . . . \$15.59

Champs Creole Shrimp\*

Bullfight (Nachos) (historic item) fresh cut tortilla chips with melted cheddar, sour cream, guacamole, salsa, chili, tomatoes, lettuce, scallions and jalapeños.....\$12.99

Kobe Sliders\*

(served medium rare) country bacon, garlic aioli, gorgonzola-smoked cheddar blend, baby arugula, oven roasted tomatoes, and balsamic cipollini onions . . . . \$15.59

Buffalo Shrimp\*

flash fried, tossed in Champs original wing sauce served with bleu cheese ..... \$12.99

frisbee cut of mozzarella, breaded and fried, served 

Stanley's Wonder Wings\*
wings with personality! wings in meek, arrogant, obnoxious, original, "harlicky" (hot garlic), **New Flavor "Camp Raystown"**. Served with cool bleu cheese and celery. . . . . . 10 for \$15.99

Rocky Balboa

fresh mozzarella with roasted red peppers, red onion, fresh basil, anchovies and roma tomatoes drizzled with extra virgin olive oil, ciabatta..... \$14.99

Rollie Fingers\*
fried chicken fingers with a side of ranch ........... \$10.99

Steam Clams\*

a dozen fresh steamed clams served with white wine, garlic, tomatoes, bacon and basil . . . . . . . . . . . . . \$13.99

Calamari\*

with Asian dipping sauce......\$15.59

Big Bruiser jumbo pretzel

salt, stout whole grain mustard . . . . . . \$4.99 2 for \$7.99

Suzi Wong Egg Roll

a Penn State tradition.....\$4.99

#### Blackened Flat Iron Steak\*

red onions, scallions, corn, peppers, crab meat cajun cream sauce 

Shrimp & Scallops Marinara\* scallops and shrimp in our fresh marinara sauce over rigatoni.....\$22.99

Blackened Chicken Rigatoni\*

red and green onions, sun-dried tomato, crawdads, cajun cream sauce, blackened chicken, gorgonzola.....\$19.99

Not Yo Mama's Chicken Parma\*

crispy deep fried panko encrusted chicken breast, mozzarella, served with rigatoni, red sauce for dipping .....\$18.99

Carbonara\*

pancetta, mushrooms, peas, shallots, locatelli, olive oil, fried egg, mezza rigatoni. . . . . . \$18.99

Chicken Tetrazzini\*

roasted red peppers, mushrooms, cream, locatelli, mezza rigatoni .....\$17.99

Puttanesca (spicy)

capers, crushed red peppers, black olives, garlic, anchovy, marinara, locatelli, 

Affredo with Rigatoni\* pasta tossed with cream and

locatelli cheese......\$15.99 with ground sweet sausage . . . . . . . . . . \$18.49 

# Jusemade Sups

Mickey's Famous Tomater Soup san marzano tomatoes, fresh herbs,

stock, cream . . . . . . . . . . . . . . . . . . \$6.99 Traditional Onion Soup

onion soup smothered with imported gruyere, sourdough croutons..... \$7.99

3-Bean Chili

not too mild, not too spicy, 3 beans, beef, peppers and onions topped with shredded cheddar, scallions and diced red onions Cup......\$4.99 Bow]......\$7.99

and fresh Italian bread

Rigatoni with any of the following sauces:

Red sauce . . . . . . . . . . . . \$10.99 Meat sauce . . . . . . . . . . . . . . \$14.99 Marinara sauce ..... \$11.99 Meatballs and red sauce . . . . \$14.99 Vodka sauce . . . . . . . . . . . . . \$13.99 Mushroom sauce . . . . . . . . . \$13.99

# Tanco's \*\* $\int_{0}^{+} \operatorname{memade}_{0}^{+} \operatorname{ReViol}_{0}^{+} \operatorname{ls}_{0}^{+}$

House-made cheese filled raviolis in red sauce

Small with meat or mushroom sauce..... \$19.59 Large with meat or

mushroom sauce..... \$22.99

New York Strip\* 14 oz...... \$37.99 Delmonico/Ribeye\* 16 oz..... \$39.99 both cut fresh in-house and chargrilled to your specifications; also offered blackened and/or smothered with mushrooms (add \$2 each)

# $\text{eVerageS}^{*}$ Soft Drinks (one refil)\*

 $\operatorname{Sodas}$  &  $\operatorname{Tea}$  ......\$3.59 pitchers $\ldots$  \$4.99 Pepsi\*, Diet Pepsi\*, Mountain Dew\*, Sierra Mist\*, Mug Root Beer\*, Schweppes Ginger Ale\*, fresh brewed iced tea\* Nantucket Nectars ...... \$3.59

apple, orange mango, lemonade Aqua Panna - one liter bottle......\$4.59 Sanpelligrino.....\$3.59

Mineral Water, Arancita (orange), Limonata (lemon) Boylan's Soda ...... \$2.89

creamy red birch beer, grape, black cherry, orange, creme Gatorade - fruit punch ...... \$2.89

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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<u>*</u> '/'/	<b>12</b> '	' Plain	Small	(6 cut)		 	 	 	 					\$15.9	99
Ĺ <del>╵</del> ┸᠘᠘	16'	' Plain	Large	(8 cut)	•	 		 •	 		•	•	 . !	\$18.9	99

g Toppings: mushrooms, onions, peppers (green or hot), black olives, tomatoes

12" each topping add......\$2.59 16" each topping add......\$3.59 Meat Toppings: pepperoni, sausage, bacon, ground beef, anchovies

12" each topping add......\$2.59 16" each topping add......\$3.59

Specialty Pies 

mushrooms, pepperoni, onions, green peppers, sausage, anchovies The works  $\mathrm{BUT}$  minus the anchovies! ... \$18.99 .... \$25.99

 $\begin{array}{lll} Champs & Special. & \$17.99 & \$25.99 \\ sausage, & mushrooms, & roasted & red & peppers, & grilled & red & onion, & basil, \\ mozzarella, & crushed & tomato & & & & & & & & & & & & & \\ \end{array}$ Yinzer's" Meat Lovers . . . . . . . . . . \$21.99 . . . . \$29.99

sausage, bacon, pepperoni, capicola, ground beef Margherita ...... \$16.99 .... \$23.99 basil, fresh mozzarella, crushed tomato



**Growlers** to go!

40 beers now on tap!



# Censalional Calads

Harlicky Chicken\*
crisp romaine, cukes, celery, carrots, tomato, blue cheese crumbles, fried chicken breast tossed in Champs harlicky sauce; bleu cheese . . . . \$15.99

#### Roasted Beet Salad

amish feta cheese, ricotta cheese, arugula, pistachios with maple vinaigrette . . . . . . \$14.99

#### Grilled Steak Salad\*

grilled steak over a bed of fresh greens, cheese, mixed vegetables, topped with fries.... \$16.59

#### Blackened Salmon\*

gourmet greens, roma tomatoes, cucumber, hard egg, gorgonzola vinaigrette, carrots, squash, zucchini garnish . . . . . . . . . \$16.99

## Grilled Vegetable Salad assorted grilled vegetable Napoleon, mixed

greens with pesto vinaigrette and a gorgonzola crouton ...... \$14.29 (add chicken \$5.49)

#### Greek

romaine, gaeta olives, pepperoncini, tomatoes, cukes, red onions, artichokes, feta cheese with greek vinaigrette ..... \$14.99

## 6Cs-Chipotle Beef Taco Salad\* crisp romaine, chunks of roma tomato, chopped

red onion, cilantro, cheddar scallions, black olives, sour cream, salsa and ranch . . . . . . . . . . \$16.59

#### Caesar Salad\*

blackened chicken. . . . . . . . . . . . . . . . . . \$16.99

#### Thai Chicken Salad\*

with cappellini, peanuts, snap peas, carrots and peanut dressing ..... \$14.99



8 oz. burger served with lettuce, tomato, onion, pickle and chips

grilled mushrooms, onions and American cheese ...... \$14.99 New Yorker\* grilled bacon, mushrooms and Swiss .......... \$15.29

The Hollidaysburger L,T,O,M Victorian and great......\$13.99

Say Cheese!\* your choice of American, Swiss, provolone,

Rampage Jackson\*
8 oz burger, carmelized onions, roasted poblano peppers, cheddar and special BBQ sauce.....\$15.59

cheddar, or bleu ...... \$14.59

Captain LouAlbano (no substitutions)

burger with hot sausage patty, sweet peppers, grilled onions, pepper relish, pepper jack cheese, mayo.....\$15.99

onion two way, fondue, bacon, house-made mustard ......\$15.59

## Bison Burger\*

salt & pepper roll, chipotle ketchup, blackened, bleu cheese, bacon with fries (recommended medium rare) . . . . . . . . \$18.99

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Ball Park Dog with fries.....\$4.99
Hollidaysburger Jr\*....\$5.29
4 oz hamburger with fries Say Cheese\*..... 4 oz cheeseburger with fries Rollie Fingers\*....\$5.49 Cheese Raviolis ......\$5.75 Rigatoni with meatball ......\$4.99 Grilled Cheese ......\$3.99

For children 12 and under. If you're a "growed-up", add \$2.00

# ide ()rders

Cheese Fries Cheese Cheese, bacon, scallions, sour cream Cheese, chili	\$5.99
Sauteed Mushrooms	. \$3.49
Fries	. \$3.79
<b>М</b> еatЬalls*	. \$4.99
Coleslaw	. \$3.99
Garlic Tomato Bread	. \$3.49
Garlic Tomato Bread with Mozzarella.	. \$4.99
Mac and Cheese	\$4.99

Served with a side caesar salad or fries, or sub a **crock of mac and cheese** for \$2.99

#### Benchwarmer

(grilled cheese) C.V. Cooper cheddar, Texas toast, house tomato soup ......\$13.99

Oyster Po Boy\*
fried oysters, caper dill aioli, baby arugula, roma tomato, chili oil, baguette ......\$14.99

#### Carolina Pulled Pork\*

pulled pork with North Carolina style barbecue, topped with apple cole slaw on a salt & pepper roll (sauce contains onions). . . . . . . \$12.99

#### World Cup

grilled portabella mushroom, roasted tomatoes, brie, crispy onions, parmesan aioli on sourdough.....\$14.59

#### Bookmaker

sauteed peppers, mushrooms, onions and garlic over grilled cappicola, salami and pepperoni, topped with 3 melted cheeses on flat bread with a side of red sauce . . . . . . . . . . . . \$15.99

#### Cajun Chicken Cheesesteak\*

chicken in a Cajun seasoning grilled with onions, American cheese, peppercorn mayo, arugula, diced tomato and onion on a baguette . . . . \$14.59

#### Pittsburgh Parrot\* (champs historic item) grilled chicken with Canadian bacon, Swiss and bbq sauce on a roll .....\$14.59

Fall Gobbler

turkey breast, arugula, fig jam, bacon, cheddar, red onion, chili oil, grilled sourdough .... \$13.99

# Hoagtes and heesesteaks

Hurts So Good (no modifications)
Steak, onions, mushrooms, Whiz, American, sliced cherry peppers, ketchup. . . . . . . \$16.99

#### Clubhouse

baked turkey, bacon and provolone hoagie with lettuce, tomato, onion, mayo, oil and spices. \$13.59

#### The Garden\*

grilled steak, cheese and onions topped with lettuce, tomato and mayo. . . . . . . . . \$13.99

#### Tommy Lasorda's Favorite

salami, cappicola, prosciutto, and provolone with lettuce, tomato, onions, mayo and Italian dressing **baked** on a hoagie roll.....\$13.99

#### Ball Four\*

four large homemade meatballs smothered in red sauce, mozzarella baked on a hoagie roll . . \$15.59

## Joltin' Joe's Crabcake Sandwich

jumbo lump crab cake, tomatillo remoulade, served on a bed of mixed greens, salt & 

#### Tailgater

Kielbasa, onion, peppers, roasted red pepper aioli, 

(meatloaf patty melt) American, Swiss, cheddar, carmelized onions, tomatoes, horsey mayo, 

#### Champs Reuben

a classic! grilled corned beef, Swiss cheese and kraut on rye with Champs thousand island . \$14.59

#### Boxing Zoey\*

blackened chicken breast, applewood smoked bacon, swiss cheese, garlic aioli, sprouts, wilted radicchio on grilled whole grain . . . . \$14.59

#### Gone Fishin\*

grilled salmon, applewood smoked bacon, roma tomato, arugula, cucumber dill aioli on grilled whole grain . . . . . . . . . . . . . \$14.99

grilled Cuban style pork, mortadella, swiss, pickles and Neal's mustard sauce on grilled flat bread .\$13.99

#### Colorado Rockie\*

melted provolone and shaved prime rib on a baguette **served in jus** . . . . . . . . . . . . \$14.99

## Champs Muffaletta

(boss's favorite) (mortadella contains nuts)

loaded with flavors- giardiniera mix, roasted red pepper, olive oil, mortadella, kalamata olive paste, capicola, salami, provolone, and ciabatta . . . . . . . . . . \$16.59

Save room for essert

Cheerleader Chelsey Cheesecake ......\$5.99

Crème Brûlée ......\$5.99

Grilled Sticky Bread Pudding with White Chocolate Rum Sauce ......\$6.99

Chocolate Volcano A La Mode with Hot Chocolate Sauce ...\$6.99

Triple Berry Tart A La Mode ......\$6.99



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## W E L L

CHAMPS ALTOONA 3/22/24

<b>APPETE</b>	AZERS		
	SHRIMP*	. 6 <sup>CT</sup> \$9 <sup>.59</sup> , 12 <sup>C</sup>	<sup>:T</sup> \$16 <sup>.59</sup>
STEAM (12 <sup>ct</sup> Garlic, Wine	CLAMS* , Tomatoes, Bacon, Bas	il	\$13 <sup>.99</sup>
25-29 <sup>ct</sup> Thai Pea	P MUSSELS nut Sauce, Cilantro, & t c, Wine, Tomatoes, Bac		\$13 <sup>.99</sup>
SANDW	ICHES		
	aper Dill Aioli, Baby Ard	igula, Roma Tomato, Chili	
		ouille Chicken, Shrimp, &	
	Dark Roux, Okra, Onio	ns, Peppers, Tomatoes, Cra hrimp <b>\$23.99, Crab \$26</b> .	
	n Trinity, Tomato, Crean	n Sauce, & Rice <b>p \$21.99, <mark>Crab \$24.99,</mark> F</b>	louse \$26.99
		fron, Mussels, Crab, Shrim	
		rab, Shrimp, Clams, Musse	

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# Wine List

Whites	Glass	Bottle
Brockenchack Riesling	\$9.50	\$37
Deltetto Daivej (Pinot Grigio Style)	\$9.50	\$37
House Sauvignon Blanc	\$9.50	\$37
House Pinot Grigio	\$9.50	\$37
Deltetto Chardonnay	\$11	\$46

## Rosé

\$9.75 \$38 Deltetto Vino Rosato Suasi

## Bubbles

House Moscato (Sweet)	\$9.50	\$37
Deltetto Sparkling Rose		\$66
Veuve Clicquot Yellow Label		\$100
Champagne Brut		

## Reds

Bogle Petit Syrah	\$8	\$32
Vivera Red Bordeaux Style Blend	\$9.75	\$39
Brockenchack Pinot Noir	\$11	\$46
Brockenchack Cabernet Sauvignon	\$11	\$46
Ruffino Chianti Classico	\$10.50	\$42
Crissante Alessandria Barolo "Galina" 9014		\$112

# Premium Spirits

## Scotch/Whiskey

The Glenlivet 12 9.00 Glenfiddich 15 9.60 Glenmorangie 10 8.70 Crown Royal 8.40 Johnnie Walker Black 8.70 Angel's Envy 10.80 Johnnie Walker Red 7.80 Oban 14 14.70

### Tequila.

Don Julio Blanco 10.80 Patrón Silver 11.40 Clase Azul 30.00

Bourbon

Bulleit 9.60 Maker's Mark® 8.40 Knob Creek® 9.30 Woodford Reserve 12.00

### Vodka

Tito's Handmade 8.40 Ketel One® Family Made 9.00

## After Dinner Liquors

Limoncello \$6 Strega \$8

# Cocktails

### Overtime Old Fashioned • \$10

Bulleit Bourbon, simple syrup, aromatic bitters, orange bitters, orange peel

#### Go Blue • \$9

Ketel One® Family Made Vodka, peach schnapps, blue curação, sours, lemon lime soda

#### Nittany Negroni • \$10

Hendrick's Gin, vermouth, Campari, orange peel

### Hail Mary Margarita • \$11

Don Julio Blanco Tequila, triple sec, fresh lime juice, simple syrup Upgrade to Grand Marnier Orange Liqueur for \$3

#### Power Play Paloma • \$10

Reposado Tequila, grapefruit juice, club soda, lime juice, simple syrup Upgrade to Don Julio Reposado Tequila for \$2

### Red Zone Espresso Martini • \$11

Ketel One® Family Made Vodka, cold brew concentrate, simple syrup, coffee liqueur

## Walk on Whiskey Sour • \$10

Bulleit Bourbon, sours, simple syrup, Fee Foam, a dash of bitters

### Broadway Joe Manhattan • \$11

Bulleit Rye, sweet vermouth, dash of aromatic and orange bitters and a Luxardo cherry

#### Touchdown'tini • \$11

Tangueray Gin or Ketel One® Family Made Vodka, dry vermouth, blue cheese stuffed olives

### Immaculate Reception • \$11

Stoli® Vanilla Vodka, Chambord, pineapple juice

#### Bloody Mary / Bloody Maria • \$10

Choose either Ketel One® Family Made Vodka or 21SEEDS Cucumber Jalapeño Infused Teguila and our Bloody Mary mix. Topped with bell peppers, lemon, lime, celery, cheese, pepperoni, and a pepperoncini

Please drink responsibly, 3509538