

At Pizza Ranch, our guests are our top priority. That's why we've prepared the following list of menu items and their corresponding nutritional values and allergens.

The nutritional values are based on data from our suppliers, the USDA FoodData Central database, and the MenuCalc Nutrition Analysis web-based program by FoodCalc, which is based in Santa Barbara, California.

This information is based on standard product recipes and ingredients. The nutritional values are based on the FDA rounding guidelines.

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Note: Not all items are available at all locations.									grams (i								s Contain					
BAKE @ HOME PIZZAS		Svg. Size	CALS	FAT (g)		TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g)	FIB (g)	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEA
BREAKFAST																						
BACON & SAUSAGE		1 slice	150	9	4	0	45	300	8	0	0	8	•		•					•		•
TRADITIONAL																						
BRONCO		1 slice	140	8	4	0	25	410	9	0	1	9			•					•		•
GARLIC CHEESE		1 slice	110	6	2.5	0	10	210	9	0	1	4			•					•		•
PEPPERONI		1 slice	110	6	3	0	20	260	7	0	0	6			•					•		•
BREAKFAST PIZZAS		Svg. Size	CALS	FAT (g)		TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g)	FIB (g)	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEA
BACON & SAUSAGE				(3)	(3)	ij,	` "			(3)	(3)	(3)										
	Original	1 slice - small	210	9	5	0	45	410	20	1	1	10	•		•					•		•
	Original	1 slice - medium	200	9	4	0	45	380	19	1	1	10	•		•					•		•
	Original	1 slice - large	240	10	5	0	50	430	24	1	1	11	•		•					•		•
	Skillet	1 slice - small	230	11	5	0	45	430	22	1	1	10	•		•					•		•
	Skillet	1 slice - medium	230	11	5	0	45	400	21	1	1	10	•		•					•		•
	Skillet	1 slice - large	250	12	5	0	50	440	24	1	1	11	•		•					•		•
	Thin	1 slice - small	150	9	4	0	45	360	8	0	0	8	•		•					•		•
	Thin	1 slice - medium	150	8	4	0	45	330	9	0	0	8	•		•					•		•
	Thin	1 slice - large	170	9	5	0	50	370	11	0	0	9	•		•					•		•
GARLIC SAUSAGE																						
	Original	1 slice - small	210	10	4	0	35	300	20	1	1	8	•		•					•		•
	Original	1 slice - medium	220	12	5	0	40	320	19	1	1	8	•		•					•		•
	Original	1 slice - large	260	13	5	0	45	360	23	1	1	10	•		•					•		•
	Skillet	1 slice - small	230	12	5	0	35	320	22	1	1	8	•		•					•		•
	Skillet	1 slice - medium	240	14	5	0	40	340	21	1	1	9	•		•					•		•
	Skillet	1 slice - large	270	15	5	0	45	370	23	1	1	10	•		•					•		•
	Thin	1 slice - small	150	10	4	0	35	240	8	0	1	6	•		•					•		•
	Thin	1 slice - medium	160	11	4	0	40	270	8	0	1	7	•		•					•		•
	Thin	1 slice - large	190	12	5	0	45	300	10	1	1	8	•		•					•		•
SAUSAGE																						
	Original	1 slice - small	190	8	4	0	35	330	20	1	1	8	•		•					•		•
	Original	1 slice - medium	190	8	4	0	45	340	19	1	1	9	•		•					•		•
	Original	1 slice - large	220	9	5	0	45	390	24	1	1	10	•		•					•		•
	Skillet	1 slice - small	210	9	4	0	35	350	22	1	1	9	•		•					•		•
	Skillet	1 slice - medium	220	10	5	0	40	360	21	1	1	9	•		•					•		•

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BREAKFAST PIZZAS		Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g) FIB (g)	SUG (g)	PROT (g)	EGG	FISH I	WILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEA
SAUSAGE				(3)	(3)	(3)	, 3,			(3)	(3)	(3)										
	Skillet	1 slice - large	240	11	5	0	45	400	24	1	1	10	•		•					•		•
	Thin	1 slice - small	130	7	4	0	35	270	8	0	0	6	•		•					•		•
	Thin	1 slice - medium	140	8	4	0	45	300	9	0	0	7	•		•					•		•
	Thin	1 slice - large	160	8	4	0	45	320	11	0	0	8	•		•					•		•
SAUSAGE, PEPPERS & ONIONS																						
	Original	1 slice - small	190	8	4	0	35	330	21	1	1	8	•		•					•		•
	Original	1 slice - medium	190	8	4	0	40	340	20	1	1	9	•		•					•		•
	Original	1 slice - large	230	9	5	0	45	390	24	1	1	10	•		•					•		•
	Skillet	1 slice - small	210	9	4	0	35	350	23	1	1	9	•		•					•		•
	Skillet	1 slice - medium	220	11	4.5	0	45	350	22	1	1	9	•		•					•		•
	Skillet	1 slice - large	240	11	5	0	45	400	24	1	1	10	•		•					•		•
	Thin	1 slice - small	130	7	4	0	35	270	9	0	1	6	•		•					•		•
	Thin	1 slice - medium	140	8	4	0	45	300	9	0	1	7	•		•					•		•
	Thin	1 slice - large	160	8	4	0	45	330	12	1	1	8	•		•					•		•
CREATE YOUR OWN		Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g) FIB (g)	SUG (g)	PROT (g)	EGG	FISH I	VILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEA
CHOICE YOUR CRUST Values Include Cheese				(9)	(9)	(9)	(9/	(g/		(9)	(9)	(9)										
	Original	1 slice - small	150	5	3	0	10	180	19	1	1	6			•					•		•
	Original	1 slice - medium	180	7	4	0	20	250	18	1	1	9			•					•		•
	Original	1 slice - large	210	8	5	0	25	290	23	1	1	10			•					•		•
	Skillet	1 slice - small	180	7	3	0	10	200	21	1	1	7			•					•		•
	Skillet	1 slice - medium	220	11	5	0	20	270	20	1	1	9			•					•		•
	Skillet	1 slice - large	230	10	5	0	25	300	23	1	1	10			•					•		•
	Stuffed	1 slice - medium	240	13	6	0	30	420	19	1	1	11			•					•		•
	Stuffed	1 slice - large	260	13	6	0	30	450	23	1	1	11			•					•		•
	Thin	1 slice - small	80	4	2	0	10	130	7	0	0	4			•					•		•
	Thin	1 slice - medium	90	5	3	0	15	150	7	0	0	5			•					•		•
	Thin	1 slice - large	110	5	3	0	15	170	9	0	0	6			•					•		•
	Gluten Free	1 slice	170	7	4	0	20	380	21	0	2	6			•							
CHOICE YOUR SAUCE																						
	Alfredo Sauce	per small slice	15	2	1	0	5	35	0	0	0	0			•							•
,	Alfredo Sauce	per medium slice	20	2	1	0	5	40	1	0	0	0			•							•
	Alfredo Sauce	per large slice	25	3	2	0	5	60	1	0	0	0			•							•
C	lassic Tomato	per small slice	5	0	0	0	0	40	1	0	1	0										
		per medium slice	5	0	0	0	0	35	1	0	1	0										
	lassic Tomato	per large slice	10	0	0	0	0	50	2	0	1	0										
	Garlic Sauce	· •	25	3	1	0	0	25	0	0	0	0								•		

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CHOICE YOUR SAUCE Garlic Sauce per medium slice 30 3 1 0 0 35 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Note: Not all items are available at all location	ons.													• D	enote	s Contain	s Allerge	n			
Carific Suize per Indica midica Sur	CREATE YOUR OWN	Svg. Size	CALS	FAT (g)					CARB (g)	FIB (g)		PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEAT
Sever Chill Sauce per lange side 28 4 7 0 0 0 35 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	CHOICE YOUR SAUCE																					
Seveet Chill Sauce per medium slote 2 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		Garlic Sauce per medium slice	30	3	1	0	0	30	0	0	0	0								•		
Sevent Chall Sauce per medium silice 20 0 0 0 0 0 0 0 0		Garlic Sauce per large slice	35	4	1	0	0	35	0	0	0	0								•		
CHOICE YOUR VEGGIES Barrana Peppers per small sloce 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		Sweet Chili Sauce per small slice	15	0	0	0	0	65	3	0	3	0								•		•
Banana Peppers per medium silco de la companya del companya de la companya de la companya del companya de la companya del companya de la companya del companya de		Sweet Chili Sauce per medium slice	20	0	0	0	0	90	4	0	4	0								•		•
Banana Peppers per small silce 0 0 0 0 0 0 0 0 0		Sweet Chili Sauce per large slice	20	0	0	0	0	100	5	0	4	0								•		•
Banana Peppers per medium silice	CHOICE YOUR VEGGIES																					
Bansan Peppers per large side 0 0 0 0 0 0 0 0 0		Banana Peppers per small slice	0	0	0	0	0	30	0	0	0	0										
Black Olives per medium silce 10 0 0 0 0 5 0 0 0 0 0 0 0 0 0 0 0 0 0		Banana Peppers per medium slice	0	0	0	0	0	35	0	0	0	0										
Black Olives per medium silce		Banana Peppers per large slice	0	0	0	0	0	35	0	0	0	0										
Black Olives per small silice		Black Olives per small slice	10	0	0	0	0	5	0	0	0	0										
Green Olives per medium silce		Black Olives per medium slice	10	0	0	0	0	5	0	0	0	0										
Green Olives per medium slice 10 0 0 0 5 0 0 0 0 0 0 0 0 0 0 0 0 0 0		Black Olives per large slice	10	0	0	0	0	5	0	0	0	0										
Green Peppers per small slice 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		Green Olives per small slice	10	0	0	0	0	5	0	0	0	0										
Green Peppers per mail slice		Green Olives per medium slice	10	0	0	0	0	5	0	0	0	0										
Green Peppers per medium slice 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		Green Olives per large slice	10	0	0	0	0	5	0	0	0	0										
Green Peppers per large slice 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		Green Peppers per small slice	0	0	0	0	0	0	0	0	0	0										
Jalapenos per mail slice 0 0 0 0 0 25 0 0 0 0 0 0 0 0 0		Green Peppers per medium slice	0	0	0	0	0	0	0	0	0	0										
Jalapenos per medium slice 0 0 0 0 0 35 0 0 0 0 0 0 0 0 0		Green Peppers per large slice	0	0	0	0	0	0	0	0	0	0										
Salapenos per large slice 0 0 0 0 0 35 0 0 0 0 0 0 0 0 0		Jalapenos per small slice	0	0	0	0	0	25	0	0	0	0										
Mushrooms per small slice 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		Jalapenos per medium slice	0	0	0	0	0	35	0	0	0	0										
Mushrooms per medium slice 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		Jalapenos per large slice	0	0	0	0	0	35	0	0	0	0										
Mushrooms per large slice 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		Mushrooms per small slice	0	0	0	0	0	0	0	0	0	0										
Onions per small slice 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		Mushrooms per medium slice	0	0	0	0	0	0	0	0	0	0										
Onions per medium slice 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		Mushrooms per large slice	0	0	0	0	0	0	0	0	0	0										
Onions per large slice 0		Onions per small slice	0	0	0	0	0	0	0	0	0	0										
Pickles per small slice 0		Onions per medium slice	0	0	0	0	0	0	0	0	0	0										
Pickles per medium slice 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		Onions per large slice	0	0	0	0	0	0	0	0	0	0										
Pickles per large slice 0		Pickles per small slice	0	0	0	0	0	60	0	0	0	0										
Pineapple per small slice 5 0 0 0 0 0 1 0 1 0 1 0 1 0 Pineapple per medium slice 5 0 0 0 0 0 1 0 1 0 1 0 Pineapple per medium slice 5 0 0 0 0 0 0 1 0 1 0 1 0 Pineapple per large slice 5 0 0 0 0 0 0 1 0 1 0 1 0 Pineapple per small slice 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		Pickles per medium slice	0	0	0	0	0	60	0	0	0	0										
Pineapple per medium slice 5 0 0 0 0 0 1 0 1 0 1 0 Pineapple per large slice 5 0 0 0 0 0 0 1 0 1 0 1 0 Sauerkraut per small slice 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		Pickles per large slice	0	0	0	0	0	60	0	0	0	0										
Pineapple per large slice 5 0 0 0 0 1 0 1 0 1 0 Sauerkraut per small slice 0<		Pineapple per small slice	5	0	0	0	0	0	1	0	1	0										
Sauerkraut per small slice 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		Pineapple per medium slice	5	0	0	0	0	0	1	0	1	0										
Sauerkraut per medium slice 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		Pineapple per large slice	5	0	0	0	0	0	1	0	1	0										
Sauerkraut per large slice 0 0 0 0 0 20 0 0 0 0		Sauerkraut per small slice	0	0	0	0	0	20	0	0	0	0										
		Sauerkraut per medium slice	0	0	0	0	0	20	0	0	0	0										
Spinach per small slice 0 0 0 0 0 0 0 0 0 0		Sauerkraut per large slice	0	0	0	0	0	20	0	0	0	0										
		Spinach per small slice	0	0	0	0	0	0	0	0	0	0										

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CREATE YOUR OWN	Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g) FIB	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG PE	ANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEA
CHOICE YOUR VEGGIES			107		(0)	, 0,	` "		,		(5)										
Spina	ch per medium slice	0	0	0	0	0	0	0	0	0	0										
Spina	ch per large slice	0	0	0	0	0	0	0	0	0	0										
Tomato	es per small slice	0	0	0	0	0	0	0	0	0	0										
Tomato	es per medium slice	0	0	0	0	0	0	0	0	0	0										
Tomato	es per large slice	0	0	0	0	0	0	0	0	0	0										
CHOICE YOUR MEAT																					
Bacc	on per small slice	25	2	1	0	10	85	0	0	0	2										
Bacc	on per medium slice	25	2	1	0	10	85	0	0	0	2										
Bacc	on per large slice	25	2	1	0	10	85	0	0	0	2										
Be	ef per small slice	20	1	1	0	5	90	0	0	0	2								•		
Be	ef per medium slice	20	1	1	0	10	110	1	0	0	2								•		
Be	ef per large slice	20	1	1	0	10	120	1	0	0	2								•		
Canadian Bac	on per small slice	10	0	0	0	5	110	0	0	0	2										
Canadian Baco	on per medium slice	10	0	0	0	10	120	0	0	0	2										
Canadian Bac	on per large slice	10	0	0	0	10	130	0	0	0	2										
Chicke	en per small slice	5	0	0	0	5	45	0	0	0	1								•		
Chicke	en per medium slice	5	0	0	0	5	45	0	0	0	1								•		
Chicke	en per large slice	5	0	0	0	5	45	0	0	0	1								•		
	ge per small slice	40	4	2	0	10	120	0	0	0	2										
	ge per medium slice	50	4	2	0	10	150	1	0	0	2										
Italian Sausa	ge per large slice	50	4	2	0	10	140	1	0	0	2										
Peppero	ni per small slice	15	2	1	0	5	65	0	0	0	1										
Peppero	ni per medium slice	15	2	1	0	5	65	0	0	0	1										
Peppero	ni per large slice	20	2	1	0	5	70	0	0	0	1										
ONE TOPPING PIZZAS	Svg. Size	CALS	FAT	SAT	TRAN		SOD	CARB (g) FIB		PROT	EGG	FISH	MILK	MSG PE	ANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHE
BEEF			(g)	(g)	(g)	(mg)	(mg)		' (g)	(g)	(g)										
Original Crus	t 1 slice - small	170	6	3	0	15	310	21	1	2	8			•					•		•
Original Crus			7	4	0	20	340	20	1	2	9			•					•		•
Original Cru		210	7	4	0	20	390	25	2	2	10			•					•		•
Skillet Crus		190	7	4	0	15	330	23	2	2	8			•					•		•
Skillet Crus			8	4	0	20	360	22	2	2	9			•					•		•
Skillet Crus		230	9	5	0	20	390	25	2	2	10			•					•		•
Stuffed Crus		240	12	5	0	25	490	22	1	1	10			•					•		•
Stuffed Crus		260	12	6	0	25	530	25	2	2	11			•					•		•
Thin Crus		110	5	3	0	15	260	9	1	1	6			•					•		•
Thin Crus		120	6	4	0	20	290	9	1	1	7			•					•		•
Thin Crus		140	6	4	0	20	320	12	1	1	8		-	$\dot{\bullet}$					•		•

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ONE TOPPING PIZZAS		Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g)	FIB (g)	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEAT
BEEF																					
	Gluten Free Crust	1 slice	180	7	3	0	20	480	23	1	3	7			•				•		
CHEESE																					
	Original Crust	1 slice - small	190	7	4	0	20	290	20	1	2	9			•				•		•
	Original Crust	1 slice - medium	190	7	4	0	20	290	19	1	2	9			•				•		•
	Original Crust	1 slice - large	220	8	5	0	25	340	24	1	2	11			•				•		•
	Skillet Crust	1 slice - small	210	8	5	0	20	300	23	1	2	9			•				•		•
	Skillet Crust	1 slice - medium	210	9	5	0	20	310	22	1	2	9			•				•		•
	Skillet Crust	1 slice - large	240	10	5	0	25	350	24	1	2	10			•				•		•
	Stuffed Crust	1 slice - medium	260	13	6	0	30	470	22	1	1	11			•				•		•
	Stuffed Crust	1 slice - large	270	14	7	0	30	510	25	1	2	12			•				•		•
	Thin Crust	1 slice - small	120	6	4	0	20	230	9	0	1	7			•				•		•
	Thin Crust	1 slice - medium	130	7	4	0	20	240	9	0	1	7			•				•		•
	Thin Crust	1 slice - large	150	8	5	0	25	280	12	1	1	8			•				•		•
	Jumbo	1 slice	330	12	7	0	35	510	37	2	3	16			•				•		•
	Gluten Free Crust	1 slice	200	8	4	0	25	450	23	1	3	8			•						
CHICKEN																					
	Original Crust	1 slice - small	160	5	3	0	15	270	20	1	2	8			•				•		•
	Original Crust	1 slice - medium	160	5	3	0	20	280	19	1	1	8			•				•		•
	Original Crust	1 slice - large	190	6	3	0	20	330	24	1	2	9			•				•		•
	Skillet Crust	1 slice - small	180	6	3	0	15	290	23	1	2	8			•				•		•
	Skillet Crust	1 slice - medium	190	7	4	0	20	300	22	1	2	8			•				•		•
	Skillet Crust	1 slice - large	210	8	4	0	20	330	24	1	2	9			•				•		•
	Stuffed Crust	1 slice - medium	230	11	5	0	25	450	22	1	1	10			•				•		•
	Stuffed Crust	1 slice - large	250	11	5	0	25	500	24	1	2	11			•				•		•
	Thin Crust	1 slice - small	100	4	2	0	15	210	9	0	1	6			•				•		•
	Thin Crust	1 slice - medium	110	5	3	0	20	230	9	0	1	6			•		_		•		•
	Thin Crust	1 slice - large	120	5	3	0	20	260	11	1	1	7			•				•		•
	Gluten Free Crust	1 slice	170	6	3	0	15	430	22	1	2	6			•				•		
CANADIAN BACON	2.2.3	. 3									_								j		
	Original Crust	1 slice - small	160	5	2	0	15	280	20	1	2	7			•				•		•
	Original Crust	1 slice - medium	170	6	3	0	20	360	19	1	2	9		-	•				•		•
	Original Crust	1 slice - large	200	6	3	0	20	410	24	1	2	10		-	•				•		•
	Skillet Crust	1 slice - small	190	7	3	0	20	350	23	1	2	9		-	•		_		÷		•
	Skillet Crust	1 slice - medium	190	8	3	0	20	380	22	1	2	9		\vdash	•		_		•		•
	Skillet Crust	1 slice - large	220	9	4	0	20	420	24	1.5	2	10		\vdash	•		_		÷		•
	Stuffed Crust	1 slice - medium	230	11	5	0	25	500	22	1.5	1	10			•				•		•
							30	550			2	11		_	•				_		•
	Stuffed Crust	1 slice - large	250	12	5	0	30	550	24	1	2	11							•		•

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Note: Not all items are available at all l	locations.			FAT	SAT	TRAN	CHOL	SOD		FIR.	SUG	PROT				enotes Contair					
ONE TOPPING PIZZAS		Svg. Size	CALS	(g)	(g)	(g)	(mg)	(mg)	CARB (g)	(g)	(g)	(g)	EGG	FISH	MILK	MSG PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEA
CANADIAN BACON																					
	Thin Crust	1 slice - small	100	4	2	0	15	220	9	0	1	5			•				•		•
	Thin Crust	1 slice - medium	110	5	3	0	20	310	9	0.5	1	7			•				•		•
	Thin Crust	1 slice - large	130	6	3	0	20	350	11	1	1	8			•				•		•
	Gluten Free Crust	1 slice	170	6	3	0	20	500	22	1	3	7			•						
GARLIC CHEESE																					
	Original Crust	1 slice - small	200	9	4	0	20	260	19	1	1	8			•				•		•
	Original Crust	1 slice - medium	210	10	5	0	20	280	18	1	1	9			•				•		•
	Original Crust	1 slice - large	250	12	5	0	25	330	23	1	1	10			•				•		•
	Skillet Crust	1 slice - small	220	11	5	0	20	280	21	1	1	8			•				•		•
	Skillet Crust	1 slice - medium	230	12	5	0	20	300	20	1	1	9			•				•		•
	Skillet Crust	1 slice - large	260	14	6	0	25	340	23	1	1	10			•				•		•
	Stuffed Crust	1 slice - medium	270	15	7	0	30	460	21	1	1	11			•				•		•
	Stuffed Crust	1 slice - large	290	16	7	0	30	500	23	1	1	12			•				•		•
	Thin Crust	1 slice - small	140	9	4	0	20	200	7	0	0	6			•				•		•
	Thin Crust	1 slice - medium	150	10	5	0	20	230	8	0	0	7			•				•		•
	Thin Crust	1 slice - large	180	11	5	0	25	270	10	0	1	8			•				•		•
	Gluten Free Crust	1 slice	220	11	5	0	25	440	21	0	2	8			•				•		
ITALIAN SAUSAGE																					
	Original Crust	1 slice - small	180	7	3	0	20	300	20	1	2	8			•				•		•
	Original Crust	1 slice - medium	180	7	4	0	20	310	19	1	1	8			•				•		•
	Original Crust	1 slice - large	210	8	4	0	20	350	24	1	2	10			•				•		•
	Skillet Crust	1 slice - small	200	8	4	0	20	320	23	1	2	8			•				•		•
	Skillet Crust	1 slice - medium	210	9	4	0	20	330	22	1	2	9			•				•		•
	Skillet Crust	1 slice - large	230	10	5	0	20	360	24	2	2	9			•				•		•
	Stuffed Crust	1 slice - medium	250	13	6	0	25	470	22	1	1	10			•				•		•
	Stuffed Crust	1 slice - large	270	13	6	0	25	520	24	2	2	11		-	•				•		•
	Thin Crust	1 slice - small	120	6	3	0	20	250	9	1	1	6			•				•		•
	Thin Crust	1 slice - medium	120	7	4	0	20	260	9	1	1	6			•				•		•
	Thin Crust	1 slice - large	140	7	4	0	20	290	11	1	1	7		_	•				•		•
	Gluten Free Crust	1 slice	190	7	4	0	20	450	22	1	2	7		_	•						Ť
PEPPERONI	5.2.3ii i 100 Grast	. 31100			7																
· · · · · · · · · · · · · · ·	Original Crust	1 slice - small	190	9	4	0	20	390	20	1	1	8			•				•		•
	Original Crust	1 slice - medium	200	9	5	0	25	410	19	1	1	9		\vdash	•		_		•		÷
	Original Crust	1 slice - large	230	10	5	0	25	450	24	1	2	10		\vdash	$\dot{\bullet}$				•		•
	Skillet Crust		220	10	5 5	0	20	410	22	1	1	8		-	•				•		•
		1 slice - small	220			0					1			\vdash			-		-		_
	Skillet Crust	1 slice - medium		11	5		25	430	21	1		9		\vdash	•		-		•		•
	Skillet Crust	1 slice - large	250	12	5	0	25	460	24	2	2	10			•				•		•

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Note: Not all items are available at all loca	ations.								gramo (. 0,					• De	enotes C	ontair	s Allerge	n			
ONE TOPPING PIZZAS		Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g)	FIB (g)	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG P	EANUT	SESAME	SHELLFIS	SH SO	Y TREE NU	L MHEV
PEPPERONI																						
	Stuffed Crust	1 slice - medium	260	14	6	0	30	540	22	1	1	10			•					•	,	•
	Stuffed Crust	1 slice - large	280	15	7	0	30	590	24	1	1	11			•					•	,	•
	Thin Crust	1 slice - small	130	8	4	0	20	330	9	0	1	6			•					•		•
	Thin Crust	1 slice - medium	140	9	5	0	25	360	9	0	1	7			•					•		•
	Thin Crust	1 slice - large	160	9	5	0	25	390	11	1	1	8			•					•		•
	Jumbo	1 slice	340	15	7	0	40	670	36	2	3	15			•					•		•
	Gluten Free Crust	1 slice	200	9	4	0	25	550	22	1	2	7			•							
SPECIALTY PIZZAS		Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g)	FIB (g)	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG P	EANUT	SESAME	SHELLFIS	SH SO	Y TREE NU	L MHEV.
BACON CHEESEBURGER				(9)	(9)	(9)	(1119)	(mg)		(9)	(9)	(9)										
	Original Crust	1 slice - small	180	6	0	0	20	360	21	1	2	8			•					•		•
	Original Crust	1 slice - medium	180	7	4	0	20	380	20	1	2	9			•					•		•
	Original Crust	1 slice - large	220	8	4	0	25	420	25	2	2	10			•					•		•
	Skillet Crust	1 slice - small	200	8	4	0	20	370	23	2	2	9			•					•		•
	Skillet Crust	1 slice - medium	210	9	4	0	20	400	22	2	2	9			•					•		•
	Skillet Crust	1 slice - large	230	10	5	0	25	430	25	17	2	10			•					•		•
	Stuffed Crust	1 slice - medium	250	12	6	0	30	520	22	1	1	11			•					•		•
	Stuffed Crust	1 slice - large	260	13	6	0	30	560	25	2	2	11			•					•		•
-	Thin Crust	1 slice - small	120	6	3	0	20	300	9	1	1	6			•					•		•
-	Thin Crust	1 slice - medium	130	6	3	0	20	330	9	1	1	7			•					•		•
-	Thin Crust	1 slice - large	150	7	4	0	25	360	12	1	2	8			•					•		•
-	Gluten Free Crust	1 slice	190	7	3	0	20	520	23	1	3	7			•					•		_
BBQ CHICKEN																						
	Original Crust	1 slice - small	170	5	3	0	15	330	23	1	3	8			•							
	Original Crust	1 slice - medium	170	5	3	0	20	340	22	1	3	8			•					•		•
	Original Crust	1 slice - large	200	6	3	0	20	390	27	1	4	10			•					•		•
	Skillet Crust	1 slice - small	190	6	3	0	15	350	25	1	3	8			•					•		•
	Skillet Crust	1 slice - medium	200	7	4	0	20	360	24	1	3	9			•			_		•		•
	Skillet Crust	1 slice - large	220	8	4	0	20	400	27	2	4	9			•					•		•
	Stuffed Crust	1 slice - medium	240	11	5	0	25	520	25	1	3	10		_	•			_		•		•
	Stuffed Crust	1 slice - large	260	11	5	0	25	570	28	2	4	11		_	•			_		•		•
	Thin Crust	1 slice - small	100	4	2	0	15	270	11	1	3	6		-	•			_		•		
	Thin Crust	1 slice - medium	110	5	3	0	20	290	11	1	3	6		-	•					•		•
	Thin Crust	1 slice - large	130	5	3	0	20	330	14	1	4	7		-	•					•		
	Gluten Free Crust	1 slice - large	180	6	3	0	15	510	26	1	5	7			•					•		_
BLT	Giuten Flee Glust	1 31100	100	U		U	10	510	20	1	J											
	Original Crust	1 slice - small	240	14	4	0	25	360	21	1	2	8	•		•							
		1 slice - small	260	16	5	0	25	380	20	1	2	9	•		•			_		•		•
	Original Crust	i siice - Hieulum	∠00	10	b	U	∠5	აგი	∠∪	1	2	Э								_		

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SPECIALTY PIZZAS		Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g) FIB	SUG (g)	PROT (g)	EGG	FISH I	VILK	MSG PE	ANUT S	ESAME	SHELLF	ISH S	OY TREE NUT	(WHEA
BLT				(3)	(3/	(9)	(9/	(9)		(9)	(3)	(9)										
	Original Crust	1 slice - large	310	18	5	0	30	440	25	2	2	10	•		•					,	•	•
	Skillet Crust	1 slice - small	270	15	5	0	25	380	23	2	2	9	•		•					1	•	•
	Skillet Crust	1 slice - medium	290	17	5	0	25	400	22	2	2	9	•		•					- 1	•	•
	Skillet Crust	1 slice - large	320	20	6	0	30	450	25	2	2	10	•		•					-	•	•
	Stuffed Crust	1 slice - medium	330	21	7	0	30	540	22	1	2	10	•		•					,	•	•
	Stuffed Crust	1 slice - large	360	23	7	0	35	610	25	2	2	11	•		•					-	•	•
	Thin Crust	1 slice - small	180	13	4	0	25	300	9	1	1	6	•		•					-	•	•
	Thin Crust	1 slice - medium	200	15	5	0	25	330	9	1	1	7	•		•					-	•	•
	Thin Crust	1 slice - large	240	17	5	0	30	380	12	1	2	8	•		•					- 1	•	•
	Gluten Free Crust	1 slice	280	18	5	0	25	540	23	1	3	7	•		•							
BRONCO																						
	Original Crust	1 slice - small	190	8	4	0	20	400	20	1	2	9			•						•	•
	Original Crust	1 slice - medium	200	8	4	0	30	420	19	1	2	10			•					- 1	•	•
	Original Crust	1 slice - large	230	9	4	0	30	460	24	2	2	11			•						•	•
	Skillet Crust	1 slice - small	220	9	4	0	20	410	23	1	2	9			•						•	•
	Skillet Crust	1 slice - medium	220	10	5	0	27	430	21	1	2	10			•						•	•
	Skillet Crust	1 slice - large	240	11	5	0	30	470	24	2	2	11			•					- ·	•	•
	Stuffed Crust	1 slice - medium	260	14	6	0	30	550	22	1	1	11			•						•	•
	Stuffed Crust	1 slice - large	280	14	6	0	30	590	24	2	2	12			•						•	•
	Thin Crust	1 slice - small	130	7	4	0	24	340	9	1	1	7			•					<u> </u>	•	•
_	Thin Crust	1 slice - medium	140	8	4	0	26	360	9	0	1	8			•						•	•
	Thin Crust	1 slice - large	160	8	4	0	28	400	12	1	1	9			•						•	•
	Gluten Free Crust	1 slice	200	9	4	0	30	560	23	1	2	8			•						•	
BUFFALO CHICKEN																						
	Original Crust	1 slice - small	180	7	3	0	25	590	19	1	1	10	•		•	•					•	•
	Original Crust	1 slice - medium	180	7	3	0	25	570	18	1	1	10	•		•	•					•	•
	Original Crust	1 slice - large	210	8	3	0	30	650	23	1	1	12	•		•	•				- ·	•	•
	Skillet Crust	1 slice - small	200	8	3	0	25	610	22	1	1	10	•		•	•					•	•
	Skillet Crust	1 slice - medium	210	9	4	0	30	590	21	1	1	10	•		•	•					•	•
	Skillet Crust	1 slice - large	230	10	4	0	30	660	23	1	1	11	•		•	•				<u> </u>	•	•
	Stuffed Crust	1 slice - medium	250	13	5	0	30	650	21	1	1	11	•		•	•					•	•
	Stuffed Crust	1 slice - large	260	13	5	0	30	730	23	1	1	12	•		•	•					•	•
	Thin Crust	1 slice - small	120	6	3	0	25	530	8	0	1	8	•		•	•					•	•
	Thin Crust	1 slice - medium	120	7	3	0	25	520	8	0	1	8	•		•	•					•	•
	Thin Crust	1 slice - large	140	7	3	0	30	590	10	0	1	9	•		•	•					•	•
	Gluten Free Crust	1 slice	180	7	3	0	20	680	21	0	2	8	•		•	•					•	Ť

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SPECIALTY PIZZAS		Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	I CHOL (mg)	SOD (mg)	CARB (g)	FIB (g)	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFIS	H SO	Y TREE NUT	WHEAT
CHICKEN BACON RANCH																						
	Original Crust	1 slice - small	220	11	4	0	25	400	19	1	1	9	•		•	•				•)	•
	Original Crust	1 slice - medium	220	11	5	0	30	410	18	1	1	10	•		•	•				•	,	•
	Original Crust	1 slice - large	260	14	5	0	30	480	23	1	1	11	•		•	•				•)	•
	Skillet Crust	1 slice - small	240	12	5	0	25	420	22	1	1	9	•		•	•				•	,	•
	Skillet Crust	1 slice - medium	250	13	5	0	30	430	21	1	1	10	•		•	•				•	,	•
	Skillet Crust	1 slice - large	280	16	6	0	30	480	23	1	1	11	•		•	•				•	,	•
	Stuffed Crust	1 slice - medium	290	17	6	0	30	570	21	1	1	11	•		•	•				•	,	•
	Stuffed Crust	1 slice - large	320	19	7	0	35	640	24	1	1	12	•		•	•				•	,	•
	Thin Crust	1 slice - small	150	10	4	0	25	340	8	0	1	7	•		•	•				•	,	•
	Thin Crust	1 slice - medium	160	11	4	0	30	360	8	0	1	8	•		•	•				•	,	•
	Thin Crust	1 slice - large	200	13	5	0	30	430	10	0	1	9	•		•	•				•		•
	Gluten Free Crust	1 slice	240	13	5	0	25	580	22	0	2	8	•		•	•				•		
DA BIG POPPER																						
	Original Crust	1 slice - small	210	10	5	0	30	380	22	1	3	8			•					•		•
	Original Crust	1 slice - medium	250	13	7	0	40	470	21	1	3	11			•					•	,	•
	Original Crust	1 slice - large	300	15	8	0	45	530	26	1	3	13			•					•	,	•
	Skillet Crust	1 slice - small	230	11	5	0	30	400	24	1	3	9			•					•	,	•
	Skillet Crust	1 slice - medium	280	15	7	0	40	490	23	1	3	12			•					•	,	•
	Skillet Crust	1 slice - large	310	17	8	0	40	540	26	1	3	13			•					•	,	•
	Stuffed Crust	1 slice - medium	280	17	7	0	40	550	20	1	2	11			•					•		•
	Stuffed Crust	1 slice - large	320	18	8	0	40	631	26	1	3	13			•					•	,	•
	Thin Crust	1 slice - small	150	9	5	0	30	330	10	0	2	6			•					•		•
	Thin Crust	1 slice - medium	170	11	5	0	30	360	10	0	2	7			•					•		•
	Thin Crust	1 slice - large	190	12	6	0	35	410	13	1	3	8			•					•		•
	Gluten Free Crust	1 slice	240	12	6	0	30	590	24	1	4	9			•							
MACARONI & CHEESE																						
	Original Crust	1 slice - small	210	9	4	0	20	390	24	1	1	9			•					•		•
	Original Crust	1 slice - medium	220	10	5	0	25	420	23	1	2	9			•					•		•
-	Original Crust	1 slice - large	260	11	5	0	25	470	28	1	2	11			•					•		•
	Skillet Crust	1 slice - small	230	10	5	0	20	410	26	1	2	9			•					•		•
	Skillet Crust	1 slice - medium	250	11	5	0	25	430	25	1	2	10			•					•		•
	Skillet Crust	1 slice - large	280	13	6	0	25	480	28	1	2	11			•					•		•
	Stuffed Crust	1 slice - medium	270	14	6	0	25	540	25	1	1	11			•							•
	Stuffed Crust	1 slice - large	290	15	7	0	30	600	27	1	1	12			•					•		•
	Thin Crust	1 slice - small	150	8	4	0	20	330	12	0	1	7			•					•		•
	Thin Crust	1 slice - medium	160	9	5	0	25	360	12	0	1	7			•							•
	Thin Crust	1 slice - large	190	10	5	0	25	410	15	1	1	9		-	•	-				•		
	Timi Ciust	i siloc - laige	130	10	J	U	20	410	13	1	1	9										

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SPECIALTY PIZZAS		Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g)	FIB (g)	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG PEANU	SESAME	SHELLFISH	SOY T	REE NUT	WHEAT
PRAIRIE																					
	Original Crust	1 slice - small	160	5	3	0	10	250	21	1	2	7			•				•		•
	Original Crust	1 slice - medium	170	5	3	0	15	260	20	1	2	7			•				•		•
	Original Crust	1 slice - large	200	6	3	0	15	310	25	2	2	9			•				•		•
	Skillet Crust	1 slice - small	190	6	3	0	10	270	23	2	2	7			•				•		•
	Skillet Crust	1 slice - medium	190	7	4	0	15	280	22	2	2	8			•				•		•
	Skillet Crust	1 slice - large	220	8	4	0	15	320	25	2	2	8			•				•		•
	Stuffed Crust	1 slice - medium	230	11	5	0	20	430	22	1	2	9			•				•		•
	Stuffed Crust	1 slice - large	250	11	5	0	20	470	25	2	2	10			•				•		•
	Thin Crust	1 slice - small	100	4	2	0	10	190	9	1	1	5			•				•		•
	Thin Crust	1 slice - medium	110	5	3	0	15	210	9	1	1	5			•				•		•
	Thin Crust	1 slice - large	130	5	3	0	15	250	12	1	2	6			•				•		•
	Gluten Free Crust	1 slice	170	6	3	0	15	400	23	1	3	6			•						
ROUNDUP																					
	Original Crust	1 slice - small	180	7	3	0	20	314	20	1	2	8			•				•		•
	Original Crust	1 slice - medium	190	7	4	0	20	340	20	1	2	9			•				•		•
	Original Crust	1 slice - large	220	8	4	0	20	380	25	2	2	10			•				•		•
	Skillet Crust	1 slice - small	200	8	4	0	20	330	23	2	2	8			•				•		•
	Skillet Crust	1 slice - medium	210	9	4	0	20	350	22	2	2	9			•				•		•
	Skillet Crust	1 slice - large	240	11	5	0	23	400	25	2	2	10			•				•		•
	Stuffed Crust	1 slice - medium	250	13	6	0	25	490	22	1	1	10			•				•		•
	Stuffed Crust	1 slice - large	270	13	6	0	26	530	25	2	2	11			•				•		•
	Thin Crust	1 slice - small	120	6	3	0	20	260	9	1	1	6			•				•		•
	Thin Crust	1 slice - medium	130	7	4	0	20	280	9	1	1	7			•				•		•
	Thin Crust	1 slice - large	150	8	4	0	23	330	12	1	2	8			•				•		•
	Gluten Free Crust	1 slice	190	7	3	0	20	480	23	1	3	7			•				•		
STAMPEDE							•														
	Original Crust	1 slice - small	190	7	3	0	20	340	20	1	2	8			•				•		•
	Original Crust	1 slice - medium	200	8	4	0	60	370	20	1	2	9		Н	•				•		•
	Original Crust	1 slice - large	230	8	4	0	20	420	25	2	2	10			•				•		•
	Skillet Crust	1 slice - small	210	8	4	0	20	360	23	2	2	9			•				•		•
	Skillet Crust	1 slice - medium	220	9	4	0	20	390	22	2	2	9			•				•		÷
	Skillet Crust	1 slice - large	250	10	5	0	20	430	25	2	2	10		Н	•				•		÷
	Stuffed Crust	1 slice - medium	260	13	6	0	30	510	22	1	2	11		Н	•				•		·
	Stuffed Crust	1 slice - large	280	13	6	0	30	560	25	2	2	11		\vdash	•				•		÷
	Thin Crust	1 slice - small	130	6	3	0	20	290	9	1	1	6		Н	•		_		•		•
	Thin Crust	1 slice - medium	140	7	4	2	20	320	9	1	1	7		\vdash	•				•		$\overline{}$
	Thin Crust	1 slice - large	160	8	4	0	20	360		1	2	8		$\overline{}$	•				•		$\ddot{}$
	min Crust	i slice - large	100	σ	4	U	20	300	12	1	2	σ							•		

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STAMPEDE																					
	Gluten Free Crust	1 slice	200	8	3	0	2	210	23	1	3	7							•		
SWEET CHILI																					
	Original Crust	1 slice - small	190	5	3	0	15	380	27	1	8	8							•		•
	Original Crust	1 slice - medium	180	5	3	0	20	370	25	1	7	8			•				•		•
	Original Crust	1 slice - large	220	6	3	0	20	420	30	1	7	10							•		•
	Skillet Crust	1 slice - small	210	6	3	0	15	400	30	1	8	8							•		•
	Skillet Crust	1 slice - medium	210	7	4	0	20	390	27	1	7	9							•		•
	Skillet Crust	1 slice - large	230	8	4	0	20	430	30	1	7	10							•		•
	Stuffed Crust	1 slice - medium	250	11	5	0	25	520	26	1	5	10							•		•
	Stuffed Crust	1 slice - large	260	11	5	0	25	550	29	1	6	11							•		•
	Thin Crust	1 slice - small	120	4	2	0	15	320	16	0	8	6			•				•		•
	Thin Crust	1 slice - medium	130	5	3	0	20	320	14	0	7	6			•				•		•
	Thin Crust	1 slice - large	150	5	3	0	20	360	17	1	7	7							•		•
SWEET SWINE																					
	Original Crust	1 slice - small	170	5	2.5	0	20	330	21	1	2	8							•		•
	Original Crust	1 slice - medium	170	6	3	0	20	320	20	1	3	8							•		•
	Original Crust	1 slice - large	200	6	3	0	20	370	26	1.5	3	10			•				•		•
	Skillet Crust	1 slice - small	190	7	3	0	20	350	24	1.5	3	9			•				•		•
	Skillet Crust	1 slice - medium	200	7	3	0	20	340	22	1	3	9			•				•		•
	Skillet Crust	1 slice - large	220	8	4	0	20	380	26	2	3	10			•				•		•
	Stuffed Crust	1 slice - medium	240	11	5	0	20	480	23	1	2	10			•				•		•
	Stuffed Crust	1 slice - large	250	11	5	0	30	520	25	2	3	11			•				•		•
	Thin Crust	1 slice - small	110	5	2	0	20	270	10	1	2	6			•				•		•
	Thin Crust	1 slice - medium	110	5	3	0	20	270	10	1	2	7			•				•		•
	Thin Crust	1 slice - large	130	6	3	0	20	310	13	1	3	8			•				•		•
	Gluten Free Crust	1 slice	180	6	3	0	18	470	23	1	4	7			•				-		
TEXAN TACO																					
	Original Crust	1 slice - small	180	6	3	0	20	290	21	2	1	8							•		•
	Original Crust	1 slice - medium	190	7	4	0	20	330	21	2	2	9							•		•
	Original Crust	1 slice - large	220	8	4	0	20	380	26	2	2	11							•		•
	Skillet Crust	1 slice - small	200	8	4	0	20	310	24	2	1	9			•				•		•
	Skillet Crust	1 slice - medium	220	9	4	0	20	340	23	2	2	10							•		•
	Skillet Crust	1 slice - large	240	10	5	0	20	390	26	2	2	10			•				•		•
	Stuffed Crust	1 slice - medium	270	14	6	0	30	520	23	2	1	12							•		•
				13	7	0	30	550	26	2	2	12							•		•
	Stuffed Crust	1 slice - large	280	13	/	U	30	550	20			12							_		
	Stuffed Crust Thin Crust	1 slice - large 1 slice - small	280 120	6	3	0	20	240	10	1	1	6							÷		•

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SPECIALTY PIZZAS	Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g) FIB (g)	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEA
TEXAN TACO																					
Thin Crust	1 slice - large	150	7	4	0	20	310	13	1	1	8			•					•		•
Gluten Free Crust	1 slice	190	7	4	0	20	480	24	1	2	7			•					•		
TUSCAN ROMA																					
Original Crust	1 slice - small	160	6	4	0	15	220	19	1	1	7			•					•		•
Original Crust	1 slice - medium	170	7	4	0	20	240	19	1	1	7			•					•		•
Original Crust	1 slice - large	210	8	5	0	25	290	23	1	1	9			•					•		•
Skillet Crust	1 slice - small	190	8	4	0	15	240	22	1	1	7			•					•		•
Skillet Crust	1 slice - medium	200	9	5	0	20	260	21	1	1	8			•					•		•
Skillet Crust	1 slice - large	220	10	5	0	25	300	23	1	1	9			•					•		•
Stuffed Crust	1 slice - medium	240	13	6	0	25	430	21	1	1	9			•					•		•
Stuffed Crust	1 slice - large	260	14	7	0	30	470	24	1	1	10			•					•		•
Thin Crust	1 slice - small	100	5	3	0	15	160	8	0	1	5			•					•		•
Thin Crust	1 slice - medium	110	6	4	0	20	190	8	0	1	5			•					•		•
Thin Crust	1 slice - large	140	8	5	0	25	230	11	1	1	6			•					•		•
STARTERS	Svg. Size	CALS	FAT			CHOL	SOD	CARB (g	FIB	SUG (a)	PROT	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEA
BREADSTICKS with Marinara	1 order	1430	(g) 96	(g) 18	(g) 0	(mg) 0	(mg) 2440	113	(g) 8	(g) 12	(g) 20			•			-		•		•
CHEESY RANCH STIX with Marinara	1 01401	1,00		10			27.10	110			20								·		
Small	1 order	1160	48	19	1	<i>7</i> 5	1650	137	9	10	42			•					•		_
Medium	1 order	2060	93	37	2	150	3010	223	14	19	<i>7</i> 5			•					•		•
Large	1 order	2890	133	51	2.5	200	4480	311	22	33	102			•					•		•
CHICKEN FRIES	1 order	740	56	10	0	105	1410	27	0	0	35						_		•		•
LOADED CHEESY RANCH STIX - BEEF	rorder	740	00	10	0	100	1-110	2,		0	00										
Buffet	1 stick	150	8	4	0	20	210	15	1	1	6			•					•		•
Small	1 order	1260	55	21	0	90	1860	129	7	7	51			÷					÷		•
Medium	1 order	2200	112	41	1	190	3450	201	17	15	88			•							•
Large	1 order	2910	137	56	1	300	4494	270	27	2	117			•							•
LOADED CHEESY RANCH STIX - JALAPENO & BACON	1 Older	2910	137	50	1	300	4434	270	21	2	117										
Buffet	1 stick	160	0	1	0	20	260	15	1	1	7			•					•		
	1 stick	160 1290	8 58	23	0	110	260	127	6	6	52			•			_		•		_
Small Medium	1 order												\vdash				_		_		_
	1 order	2210	114	43	0	230	2560	197	14	14	86 115		\vdash	•			-		•		•
Large	1 order	2940	139	58	0	350	4680	265	24	0	115			•					•		•
LOADED CHEESY RANCH STIX - JALAPENO & SAUSAGE	المرائد	100	4.0	-	C	66	000	4.0	-		-										
Buffet	1 stick	190	10	5	0	20	330	16	1	1	7		\vdash	•					•		•
Small	1 order	1310	62	23	0	100	1970	128	7	6	50			•			_		•		•
Medium	1 order	2210	119	43	0	200	3440	200	15	15	82			•			_		•		•
Large	1 order	2930	144	57	0	310	4500	269	25	1	110			•					•		•

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STARTERS	Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g) FIB	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHE
LOADED CHEESY RANCH STIX - PEPPERONI			(3)	(3)	(J	` "			(3)	(3)	(3)										
Buffe	et 1 stick	160	9	3	0	20	260	14	1	1	6			•					•		•
Sma	ll 1 order	1310	64	25	0	100	1960	126	6	6	48			•					•		•
Mediun	n 1 order	2300	130	49	0	220	3650	196	14	14	81			•					•		•
Larg	e 1 order	3037	157	64	0	330	4720	264	24	0	109			•					•		•
WINGS	Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g	FIB (g)	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHE
VINGS			(3)	(8)	(9)	(g)	(g/		(3)	(9)	(3)										
Boneless - Unsauce	d 8 piece	840	56	9	0	95	1410	45	0	0	38	•		•							•
Boneless - Unsauce	d 16 piece	1680	112	17	0	190	2820	90	0	0	77	•		•							•
Traditional - Unsauce	d 8 piece	740	63	14	0	145	920	5	0	0	44										
Traditional - Unsauce	d 16 piece	1490	126	28	0	290	1840	10	0	0	87										
SAUCE FOR WINGS																					
BBQ Sauce	e per 8 wings	100	0	0	0	0	650	24	2	16	2										
BBQ Sauce	e per 16 wings	190	0	0	0	0	1300	49	3	32	3										
Buffalo Sauc	e per 8 wings	0	0	0	0	0	1590	0	0	0	0										
Buffalo Sauc	e per 16 wings	0	0	0	0	0	3180	0	0	0	0										
Chicken Dipping Sauc	e per 8 wings	240	22	3	0	20	560	12	0	10	2	•									
Chicken Dipping Sauc	e per 16 wings	480	44	6	0	40	1120	24	0	20	4	•									
Garlic Parmesan Sauc	e per 8 wings	150	15	2	0	0	830	4	0	0	0			•					•		
Garlic Parmesan Sauc	e per 16 wings	300	30	4	0	0	1660	8	0	0	0			•					•		
Honey Ho	ot per 8 wings	90	0	0	0	0	600	25	0	22	0										
Honey Ho	ot per 16 wings	190	0	0	0	0	1200	50	0	44	0										
Mango Habanero Sauc	e per 8 wings	170	0	0	0	0	300	20	0	20	0										
Mango Habanero Sauc	e per 16 wings	330	0	0	0	0	600	40	0	40	0										
Nashville Hot Sauc	e per 8 wings	170	15	2	0	0	530	10	2	9	0										
Nashville Hot Sauc	e per 16 wings	340	31	4	0	0	1070	21	3	17	0										
Sesame Sauce	e per 8 wings	160	8	1	0	0	620	23	0	19	0						•		•		•
Sesame Sauc	e per 16 wings	320	16	2	0	0	1230	45	0	39	0						•		•		•
Sweet Chili Sauc	e per 8 wings	120	0	0	0	0	600	30	0	27	0								•		
Sweet Chili Sauc	e per 16 wings	240	0	0	0	0	1190	60	0	54	0								•		
Sweet Teriyaki Sauc	e per 8 wings	90	0	0	0	0	950	27	0	24	0						•		•		
Sweet Teriyaki Sauc	e per 16 wings	180	0	0	0	0	1910	54	0	48	0						•		•		
SIDES	Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g	FIB (g)	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHI
BISCUITS	6 each	1210	55	33	0	0	3520	143	0	11	22			•							
COLESLAW																					
Singl	e 1 order	280	23	4	0	20	260	18	3	14	1	•									
Famil	y 1 order	1660	135	23	0	115	1580	105	15	83	8	•									$\overline{}$

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SIDES		Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g) FIB (g)	SUG (g)	PROT (g)	EGG	FISH					SHELLFISH	SOY	TREE NUT	WHE
CORN				(3)	(3)	.3/	3/			(9)	(3)											
	Single	1 order	180	1	0	0	0	0	38	4	5	5										
	Family	1 order	770	4	0	0	0	0	162	15	23	23										
	Party	1 order	1550	8	0	0	0	0	324	31	46	46										
FRENCH FRIES																						
	Single	1 order	550	34	7	0	0	820	58	3	0	5										•
	Family	1 order	1040	62	13	0	0	1640	116	5	0	10										•
	Party	1 order	2600	154	33	0	0	4110	291	13	0	25										•
GREEN BEANS																						
	Single	1 order	60	0	0	0	0	0	13	5	6	3										
	Family	1 order	250	2	0	0	0	5	55	22	26	13										
	Party	1 order	490	4	1	0	0	15	111	45	51	27										
MAC & CHEESE																						
	Single	1 order	180	9	3	0	5	730	21	1	3	3			•							•
	Family	1 order	1100	57	14	1	40	4380	127	4	20	20			•							•
MASHED POTATOES with Gravy																						
	Single	1 order	250	7	2	0	5	1860	39	2	1	2			•					•		•
	Family	1 order	1520	41	8	1	25	12150	238	8	6	11			•					•		•
	Party	1 order	3590	97	20	2	60	28220	563	21	14	27			•					•		•
MASHED POTATOES without Gravy																						
	Single	1 order	130	5	2	0	5	490	20	2	1	2			•					•		
	Family	1 order	690	24	8	1	25	2560	106	8	6	11			•					•		
	Party	1 order	1700	59	20	2	60	6300	261	21	14	27			•					•		
RANCH CHIPS																						
	Single	1 order	270	18	3	0	0	120	24	1	0	2										
	Family	1 order	640	44	6	0	0	280	58	3	0	6										
	Party	1 order	1600	110	16	0	0	700	144	7	0	14										
RANCH POTATO WEDGES																						
	Single	1 order	610	34	7	0	0	1250	68	8	0	8										•
	Family	1 order	1270	70	15	0	0	2600	142	16	0	16										•
	Party	1 order	2380	132	27	0	0	4890	267	30	0	30										•
WAFFLE FRIES																						
	Single	1 order	440	35	5	0	0	610	36	2	2	4										•
	Family	1 order	880	70	10	0	0	1210	72	4	4	8										•
	Party	1 order	2210	180	26	0	0	3030	180	9	9	19										•
SALADS		Svg. Size	CALS	FAT		TRAN		SOD	CARB (g) FIB	SUG	PROT	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHE
CHEF SALAD ADD Choice of Dressing		1 salad	430	(g) 17	(g) 6	(g) 0	(mg) 195	(mg) 3190	14	' (g) 3	(g) 7	(g) 56	•		•					•		
CHICKEN FIESTA SALAD ADD Choice of Dressing		1 salad	180	7	3	0	70	800	9	3	5	21			$\dot{\bullet}$			_		÷		_

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SALADS	Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g) FIB	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEAT
GARDEN SALAD ADD Choice of Dressing	1 salad	90	5	3	0	15	130	7	3	4	5			•							
CHICKEE-CHICKEE BOOM BOOM SALAD	1 salad	730	55	10	0	25	940	56	5	43	9	•		•							•
TACO SALAD ADD Choice of Dressing	1 salad	480	32	4	0	35	770	37	4	9	13			•					•		
1000 Island (pouch)	1 packet	190	18	3	0	20	350	6	0	6	0	•									
Blue Cheese (pouch)	1 packet	230	21	4	0	15	320	2	0	1	1	•		•							
Caesar (pouch)	1 packet	170	17	3	0	20	440	3	0	1	2	•	•	•							
Fat Free French (pouch)	1 packet	50	0	0	0	0	470	12	1	10	0										
Fat Free Ranch (pouch)	1 packet	40	0	0	0	0	520	10	1	4	0			•							
Lite Italian (pouch)	1 packet	60	5	1	0	0	310	3	0	3	0										
Ranch (pouch)	1 packet	190	20	3	0	15	270	2	0	0	1	•		•							
CREATE YOUR OWN SALAD	Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g) FIB	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEA.
LETTUCE			(9)	(3)	- (5/				(3)	(3)											
Chopped Lettuce	1 cup	10	0	0	0	0	5	2	1	1	1										
Romaine Chopped	1 cup	10	0	0	0	0	0	2	1	1	1										
Shredded Lettuce	1 cup	10	0	0	0	0	5	2	1	1	1										
Spinach	1 cup	5	0	0	0	0	25	1	1	0	1										
Spring Mix	1 cup	10	0	0	0	0	15	2	1	1	1										
DRESSING																					
1000 Island	2 Tbl	110	10	2	0	5	280	5	0	5	0	•									
Buttermilk Ranch	2 Tbl	140	15	3	0	5	290	2	0	1	0	•		•	•						
Dorothy Lynch Dressing	2 Tbl	100	7	1	0	0	120	9	0	0	1										
French	2 Tbl	140	11	2	0	0	340	11	0	10	0										
Poppyseed	2 Tbl	130	10	1.5	0	0	130	11	0	10	0	•		•							
1000 Island (pouch)	1 packet	190	18	3	0	20	350	6	0	6	0	•									
Blue Cheese (pouch)	1 packet	230	21	4	0	15	320	2	0	1	1	•		•							
Caesar (pouch)	1 packet	170	17	3	0	20	440	3	0	1	2	•	•	•							
Fat Free French (pouch)	1 packet	50	0	0	0	0	470	12	1	10	0										
Fat Free Ranch (pouch)	1 packet	40	0	0	0	0	520	10	1	4	0			•							
Lite Italian (pouch)	1 packet	60	5	1	0	0	310	3	0	3	0										
Ranch (pouch)	1 packet	190	20	3	0	15	270	2	0	0	1	•		•							
PROTEIN																					
Bacon Diced	2 oz	240	16	8	0	80	850	0	0	0	16										
Classic Pepperoni	2 oz	280	26	11	0	65	1060	0	0	0	9										
Hard Boiled Eggs	2 oz	80	5	2	0	230	<i>7</i> 5	2	0	0	7	•									
Pickled Herring	2 oz	90	4	1	0	30	640	7	1	5	8		•								
Pulled Chicken	2 oz	140	9	3	0	65	320	3	0	1	10								•		•

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CREATE YOUR OWN SALAD	Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g)	FIB (g)	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEAT
VEGETABLES																					
Baby Carrots	2 pieces	5	0	0	0	0	15	2	1	1	0										
Broccoli	1/2 cup	30	0	0	0	0	15	5	3	1	3										
Cauliflower	1/2 cup	15	0	0	0	0	15	3	1	1	1										
Celery Sticks	4 pieces	5	0	0	0	0	15	0	0	0	0										
Cherry Tomatoes	2 pieces	5	0	0	0	0	0	1	0	1	0										
Cucumbers	1/2 cup	10	0	0	0	0	0	2	0	1	0										
Fresh Mushrooms	1/2 cup	10	0	0	0	0	0	1	0	1	1										
Grape Tomatoes	2 pieces	5	0	0	0	0	0	1	0	1	0										
Green Olives	1 Tbl	15	0	0	0	0	10	0	0	0	0										
Green Peas	1/4 cup	30	0	0	0	0	0	2	0	2	2										
Green Peppers	2 oz	10	0	0	0	0	0	3	1	1	0										
Radish	2 oz	10	0	0	0	0	20	2	1	1	0										
Red Bell Peppers	2 oz	20	0	0	0	0	0	3	1	2	1										
Red Onions	1/4 cup	10	0	0	0	0	0	3	0	1	0										
ADD-ONS/CONDIMENTS																					
Bacon Bits	1 Tbl	30	1	0	0	0	120	2	0	0	3								•		
Banana Peppers	1 Tbl	0	0	0	0	0	<i>7</i> 5	0	0	0	0										
Black Olives	1 Tbl	15	0	0	0	0	10	0	0	0	0										
Cheddar Cheese	1/4 cup	30	3	2	0	5	45	0	0	0	2			•							
Croutons	1 Tbl	15	1	0	0	0	45	3	0	0	1			•							•
Pickled Beets	1/4 cup	15	0	0	0	0	85	5	1	3	1										
Jalapenos	1 Tbl	0	0	0	0	0	60	0	0	0	0										
Raisins	1 Tbl	25	0	0	0	0	0	7	0	5	0										
Sunflower Seeds	1 Tbl	50	5	1	0	0	40	2	0	0	2										
Taco Chips	2 chips	25	1	0	0	0	30	3	0	0	0			•							
PASTA	Svg. Size	CALS	FAT	SAT	TRAN		SOD	CARB (g)	FIB	SUG	PROT	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEA
PASTA with Marinara			(g)	(g)	(g)	(mg)	(mg)		(g)	(g)	(g)										
Single	1 order	220	9	2	0	0	590	32	6	5	5								•		•
Family	1 order	1030	40	6	0	0	1550	150	19	13	23								•		•
PASTA DINNER Includes Breadstick	1 order	880	42	9	0	10	1380	108	12	9	19			•					•		•
THE COUNTRY'S BEST CHICKEN	Svg. Size	CALS	FAT	SAT	TRAN	CHOL	SOD	CARB (g)	FIB	SUG	PROT	EGG	FISH		MSG	PEANIIT	SESAME	SHELLFISH	-	TREE NIIT	
CHICKEN DINNERS LISTED WITHOUT SIDE & BISCUIT			(g)	(g)	(g)	(mg)	(mg)	(9)	(g)	(g)	(g)		. 1011	.,,,_,			JEOTHIL	J. ILLEI 1011	501		
2 PC - Breast, Leg	chicken only	360	18	4.5	0	180	960	7	1	3	42								•		•
	-	300	19	4.5 5		155	710	6		2	26		-				_		•		•
2 PC (All White) - Thigh, Leg	chicken only		19		0			8	1	2	39		-				-		•		•
2 PC (All Ports) Thirth Leg	chicken only	360		4.5	0	165	950		1				-				-		_		
4 PC (All Dark) - Thigh, Leg	chicken only	600	38	10	0	310	1410	12	1	4	53						_		•		•
4 PC (All White) - Breast, Wing	chicken only	710	37	9	0	330	1900	16	2	4	78								•		•

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THE COUNTRY'S BEST CHICKEN	Svg. Size	CALS	(g)	(g)	(g)	(mg)	(mg)		(g)	(g)	(g)	EGG	FISH		MSG	PEANUI	SESAME	SHELLFISH	SOY	TREE NUT	
Biscuit	1 each	200	9	6	0	0	590	24	0	2	4			•							•
Corn	1 order	180	1	0	0	0	0	38	4	5	5				_						
French Fries	1 order	550	34	7	0	0	820	58	3	0	5										•
Green Beans	1 order	60	0	0	0	0	0	13	5	6	3										
Mashed Potatoes & Gravy	1 order	250	7	2	0	5	1860	39	2	1	2			•					•		•
Mashed Potatoes without Gravy	1 order	130	5	2	0	5	490	20	2	1	2			•					•		
Ranch Chips	1 order	270	18	3	0	0	120	24	1	0	2										
Ranch Wedges	1 order	610	34	7	0	0	1250	68	8	0	8										•
Waffle Fries	1 order	440	35	5	0	0	610	36	2	2	4										•
CHICKEN BOXES																					
8 Pieces	1 order	1310	<i>7</i> 5	19	0	640	3310	28	3	8	130								•		•
12 Pieces	1 order	1960	113	28	0.5	955	4970	42	5	12	196								•		•
SAUCES	Svg. Size	CALS	FAT (a)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g	FIB (g)	SUG (g)	PROT (a)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHE/
BBQ	2 oz.	100	0	0	0	0	650	24	2	16	2										
BUFFALO	2 oz.	0	0	0	0	0	1590	0	0	0	0										
CHICKEN DIPPER	2 oz.	240	22	3	0	20	560	12	0	10	2	•									
GARLIC PARMESAN	2 oz.	150	15	2	0	0	830	4	0	0	0			•					•		
HONEY HOT	2 oz.	100	0	0	0	0	600	25	0	22.1	0										
MANGO HABANERO	2 oz.	170	0	0	0	0	300	20	0	20	0										
NASHVILLE HOT	2 oz.	170	15	2	0	0	530	10	2	9	0										
SESAME	2 oz.	160	8	1	0	0	620	23	0	19	0						•		•		•
SWEET CHILI	2 oz.	120	0	0	0	0	600	30	0	27	0								•		•
SWEET TERIYAKI	2 oz.	90	0	0	0	0	950	27	0	24	0						•		•		•
DESSERT	Svg. Size	CALS	FAT	SAT	TRAN		SOD	CARB (g	FIB	SUG	PROT	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHE/
CACTUS BREAD			(g)	(g)	(g)	(mg)	(mg)		(g)	(g)	(g)										
Small	1 slice	180	5	2	0	0	140	30	1	11	3			•					•		•
Medium	1 slice	190	6	2	0	0	150	32	1	11	4			•					•		•
Large	1 slice	190	6	2	0	0	150	31	1	10	3			•					•		•
CHOCOLATE CHIP COOKIE	1 slice	160	8	5	0	5	110	23	0	15	1	•		•					•		•
APPLE DESSERT PIZZA																					
Small	1 slice	140	3	1	0	0	110	26	1	8	3			•					•		•
Medium	1 slice	160	4	1	0	0	115	29	1	10	3			•					•		•
Large	1 slice	160		1	0	0	115	29	1	9	3			•					•		•
BLUEBERRY DESSERT PIZZA	. 51100		Ė																Ť		
Small	1 slice	140	3	1	0	0	110	27	1	8	3			•					•		•
Medium	1 slice	160	4	1	0	0	125	30	1	10	3			•					•		•
Large	1 slice	160	4	1	0	0	125	29	1	10	3			•	_		_		÷		÷

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Description Signal Signa	Note: Not all items are available at all locations.								(5)	grams (g				• [enote	s Contain	s Allerge	n			
Seminary	DESSERT		Svg. Size	CALS						CARB (g)				EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEA
Medium M	CHERRY DESSERT PIZZA				(3)	(3)	(3)	(3/	(3/		(3)	(3)	(3)										
March Marc		Small	1 slice	140	3	1	0	0	110	27	1	8	3			•					•		•
Part		Medium	1 slice	170	4	1	0	0	125	30	1	10	3			•					•		•
March Substitute Substitu		Large	1 slice	160	4	1	0	0	125	29	1	9	3			•					•		•
BECON SIGNAMAFILE 1 picc 1	BRUNCH BAR		Svg. Size	CALS						CARB (g)				EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEA
BISCUIT 1 each 2 2 2 2 2 3 3 2 3 3	BACON		3 slices	160	(5)						(9)	(0)	(5)										
EGB BAKE CASSEROLE 1/2 cup 210 1/3 cup 20 1/4 cup 40	BELGIAN WAFFLE		1 piece	180	6	1	0	35	370	27	1	6	4	•		•					•		•
FRENCH TOAST STICKS 4 slicks 300 14 33 0 0 0 390 390 12 8 5 5 5 6 6 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	BISCUIT		1 each	200	9	6	0	0	590	24	0	2	4			•							•
SAUSAGE GRAVY SAUSAGE LINKS 2 pieces 200 18 8 6 0 2 40 320 22 0 0 8 0 0 0 0 0 0 0 0 0 0 0 0 0 0	EGG BAKE CASSEROLE		1/2 cup	210	15	7	0	260	590	4	0	0	14	•		•							
SAUSAGE LINKS 1/2 cup 1/2 cu	FRENCH TOAST STICKS		4 sticks	300	14	3	0	0	390	39	1	8	5								•		•
SCRAMBLED EGGS NYRUP 5 Tbl	SAUSAGE GRAVY		1/4 cup	60	3.5	1.5	0	5	250	4	0	0	2			•					•		•
SYRUP	SAUSAGE LINKS		2 pieces	200	18	6	0	40	320	2	0	0	6										
HOTBAR Svg. Size Cals Svg. Size Cals Svg. Size Svg.	SCRAMBLED EGGS		1/2 cup	120	8	2.5	0	255	350	3	0	0	8	•		•							
Second	SYRUP		5 Tbl	350	0	0	0	0	160	87	0	48	0										
BISCUIT 1 each 200 9 6 0 0 590 24 0 2 4 0 5 6 0 0 6 6 0 0 5 6 0 0 6 0 0 6 0 0 0 6 0	HOT BAR		Svg. Size	CALS						CARB (g)				EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEA
BREADSTICK Breast 1 breast 270 13 4 0 125 730 5 1 2 32 Drumstick 90 5 1 0 55 220 2 0 1 11 BROASTED CHICKEN Thigh 1 thigh 210 14 4 0 100 55 610 16 1 10 12 BROASTED SAUCY CHICKEN Breast 1 breast 330 13 4 0 125 1120 20 2 12 33 BROASTED SAUCY CHICKEN BROASTED SAUCY CHICKEN Breast 1 breast 330 13 4 0 125 1120 20 2 12 33 Drumstick 1 drumstick 150 5 1 0 55 610 16 1 10 12 Thigh 1 thigh 270 14 4 0 100 870 19 1 11 17 BROASTED SAUCY CHICKEN BROASTED SAUCY				200	(5)		(0)				(9)		(0)			•							•
Breast 1 breast 270 13 4 0 125 730 5 1 2 32 □ Drumstick 1 drumstick 90 5 1 0 55 220 2 0 1 11 BROASTED CHICKEN Thigh 1 thigh 210 14 4 0 100 480 4 1 1 1 16 BROASTED SAUCY CHICKEN BROASTED SAUCY CHICKEN BROASTED SAUCY CHICKEN Breast 1 breast 330 13 4 0 125 1120 20 2 12 33 □ Drumstick 1 drumstick 150 5 1 0 55 610 16 1 10 12 □ Drumstick 1 thigh 270 14 4 0 100 870 19 1 11 17 □ Wing 1 wing 150 5 2 0 40 610 17 1 10 8 □ Breast 1 breast 1 breast 270 13 4 0 125 1530 5 1 2 32 □ Drumstick 1 drumstick 90 5 1 0 55 1020 2 0 1 11 1 □ Drumstick 1 drumstick 90 5 1 0 55 1020 2 0 1 11 1 □ Drumstick 1 drumstick 90 5 1 0 55 1020 2 0 1 11 1 □ Drumstick 1 drumstick 90 5 1 0 55 1020 2 0 1 11 1 □ Drumstick 1 drumstick 90 5 1 0 55 1020 2 0 1 11 1 □ Drumstick 1 drumstick 90 5 1 0 55 1020 2 0 1 11 1 □ Drumstick 1 drumstick 90 5 1 0 55 1020 2 0 1 11 1 □ Drumstick 1 drumstick 90 5 1 0 55 1020 2 0 1 11 1 □ Drumstick 1 drumstick 90 5 1 0 55 1020 2 0 1 11 1 □ Drumstick 1 drumstick 90 5 1 0 55 1020 2 0 1 11 1 □ Drumstick 1 drumstick 90 5 1 0 55 1020 2 0 1 1 11 □ Drumstick 1 drumstick 90 5 1 0 55 1020 2 0 1 1 11 □ Drumstick 1 drumstick 90 5 1 0 55 1020 2 0 1 1 11 □ Drumstick 1 drumstick 90 5 1 0 0 55 1020 2 0 1 1 11 □ Drumstick 1 drumstick 90 5 1 0 0 55 1020 2 0 1 1 11 □ Drumstick 1 drumstick 90 5 1 0 0 55 1020 2 0 1 1 11																					•		•
Breast 1 breast 270 13 4 0 125 730 5 1 2 32 Drumstick 1 drumstick 90 5 1 0 55 220 2 0 1 11 ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■			. р.осс																		Ů		
Drumstick 1 drumstick 90 5 1 0 55 220 2 0 1 11 11 12 13 14 15 15 15 15 15 15 15		Breast	1 breast	270	13	4	0	125	730	5	1	2	32										•
BROASTED CHICKEN Thigh 1 thigh 210 14 4 0 100 480 4 1 1 1 16 Wing 1 wing 90 5 2 0 40 220 3 0 7 BROASTED SAUCY CHICKEN BBQ Breast 1 breast 330 13 4 0 125 1120 20 2 12 33 Drumstick 1 drumstick 150 5 1 0 55 610 16 1 10 12 Thigh 1 thigh 270 14 4 0 100 870 19 1 11 17 Wing 1 wing 150 5 2 0 40 610 17 1 10 8 BUFFALO Breast 1 breast 270 13 4 0 125 1530 5 1 2 32 Drumstick 1 drumstick 90 5 1 0 55 100 2 2 0 1 1 11 Thigh 1 thigh 210 14 4 0 100 120 2 2 3 2 32 Drumstick 1 drumstick 90 5 1 0 55 102 2 0 1 1 11 Thigh 1 thigh 210 14 4 0 100 120 120 1 1 11 Thigh 1 thigh 210 14 4 0 100 120 120 4 1 1 1 16 Thigh 1 thigh 210 14 4 0 100 120 120 4 1 1 1 16 Thigh 1 thigh 210 14 4 0 100 120 120 4 1 1 1 16 ■ □																					_		÷
Thigh 1 thigh 210 14 4 0 100 480 4 1 1 16	BROASTED CHICKEN	D. ametiek	raramousk																		Ů		
Wing 1 wing 90 5 2 0 40 220 3 0 0 7		Thiah	1 thiah	210	14	4	0	100	480	4	1	1	16										_
BROASTED SAUCY CHICKEN BBQ Breast 1 breast 330 13 4 0 125 1120 20 2 12 33																					_		÷
Breast 1 breast 330 13 4 0 125 1120 20 2 12 33	BROASTED SAUCY CHICKEN	9	9										-								Ů		ف
Breast 1 breast 330 13 4 0 125 1120 20 2 12 33 □ Drumstick 1 drumstick 150 5 1 0 55 610 16 1 10 12 □ Thigh 1 thigh 270 14 4 0 100 870 19 1 11 17 □ Wing 1 wing 150 5 2 0 40 610 17 1 10 8 □ BuffALO □ Breast 1 breast 270 13 4 0 125 1530 5 1 2 32 □ Drumstick 1 drumstick 90 5 1 0 55 1020 2 0 1 11 □ Thigh 1 thigh 210 14 4 0 100 1280 4 1 1 1 16 □ Drumstick 1 drumstick 90 5 1 0 1280 4 1 1 1 16 □ Drumstick 1 thigh 210 14 4 0 100 1280 4 1 1 1 16 □ Drumstick 1 thigh 210 14 4 0 100 1280 4 1 1 1 16																							
Drumstick 1 drumstick 150 5 1 0 55 610 16 1 10 12 Thigh 1 thigh 270 14 4 0 100 870 19 1 11 17 Wing 1 wing 150 5 2 0 40 610 17 1 10 8 BUFFALO Breast 1 breast 270 13 4 0 125 1530 5 1 2 32 Image: Color of the color of t		Breast	1 breast	330	13	4	0	125	1120	20	2	12	33										•
Thigh 1 thigh 270 14 4 0 100 870 19 1 11 17 Wing 1 wing 150 5 2 0 40 610 17 1 10 8 BUFFALO Breast 1 breast 270 13 4 0 125 1530 5 1 2 32 Drumstick 1 drumstick 90 5 1 0 55 1020 2 0 1 11 Thigh 1 thigh 210 14 4 0 100 1280 4 1 1 1 16 ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■																					_		
Wing 1 wing 150 5 2 0 40 610 17 1 10 8 BUFFALO Breast 1 breast 270 13 4 0 125 1530 5 1 2 32 ■ Drumstick 1 drumstick 90 5 1 0 55 1020 2 0 1 11 ■ Thigh 1 thigh 210 14 4 0 100 1280 4 1 1 16 ■																					-		•
BUFFALO Breast 1 breast 270 13 4 0 125 1530 5 1 2 32 Drumstick 1 drumstick 90 5 1 0 55 1020 2 0 1 11 Thigh 1 thigh 210 14 4 0 100 1280 4 1 1 1 16 ■																					_		•
Breast 1 breast 270 13 4 0 125 1530 5 1 2 32 □ Drumstick 1 drumstick 90 5 1 0 55 1020 2 0 1 11 □ Thigh 1 thigh 210 14 4 0 100 1280 4 1 1 16 □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □	BUFFALO	9	·9	100					010			10									Ů		ف
Drumstick 1 drumstick 90 5 1 0 55 1020 2 0 1 11 Thigh 1 thigh 210 14 4 0 100 1280 4 1 1 16		Breast	1 breast	270	13	4	0	125	1530	5	1	2	32								•		•
Thigh 1 thigh 210 14 4 0 100 1280 4 1 1 16																					_		•
																					-		•
9																							•
GARLIC PARMESAN	GARLIC PARMESAN	9																			j		ف
Breast 1 breast 360 22 5 0 125 1230 7 1 2 32 ●	-	Breast	1 breast	360	22	5	0	125	1230	7	1	2	32			•					•		•
Drumstick 1 drumstick 180 14 2 0 55 720 4 0 1 11																					-		•
Thigh 1 thigh 300 23 5 0 100 980 7 1 1 16																					-		÷

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HOT BAR		Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)		FIB (g)	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEAT
BROASTED SAUCY CHICKEN					,,,,			,			,	,										
GARLIC PARMESAN																						
	Wing	1 wing	180	14	3	0	40	720	5	0	0	7			•					•		•
HONEY HOT																						
	Breast	1 breast	320	13	3	0	120	1090	20	1	15	32								•		•
Dri	umstick	1 drumstick	150	5	1	0	60	580	17	0	14	11								•		•
	Thigh	1 thigh	270	14	4	0	100	840	20	0.5	15	16								•		•
	Wing	1 wing	140	5	1	0	42	580	18	0	13	7								•		•
MANGO HABANERO																						
	Breast	1 breast	370	13	4	0	125	910	17	1	14	32								•		•
Dri	umstick	1 drumstick	190	5	1	0	55	400	14	0	13	11								•		•
	Thigh	1 thigh	310	14	4	0	100	660	16	1	13	16								•		•
	Wing	1 wing	190	5	2	0	40	400	15	0	12	7								•		•
NASHVILLE HOT																						
	Breast	1 breast	370	22	5	0	125	1050	11	2	7	32								•		•
Dri	umstick	1 drumstick	190	14	2	0	60	540	8	1	6	11								•		•
	Thigh	1 thigh	310	23	5	0	100	800	10	2	6	16								•		•
	Wing	1 wing	190	14	3	0	40	540	9	1	5	7								•		•
SESAME																						
	Breast	1 breast	400	20	4	0	125	1230	23	1	18	32						•		•		•
Dri	umstick	1 drumstick	220	11	2	0	55	710	20	0	16	11						•		•		•
	Thigh	1 thigh	340	21	5	0	100	980	23	1	17	16						•		•		•
	Wing	1 wing	220	12	2	0	40	710	21	0	16	7						•		•		•
SWEET CHILI																						
	Breast	1 breast	340	13	4	0	125	1090	23	1	18	32								•		•
Dri	umstick	1 drumstick	160	5	1	0	55	580	19	0	17	11								•		•
	Thigh	1 thigh	280	14	4	0	100	840	22	1	17	16								•		•
	Wing	1 wing	160	5	2	0	40	580	21	0	16	7								•		•
SWEET TERIYAKI																						
	Breast	1 breast	320	13	4	0	125	1310	21	1	16	32						•		•		•
Dri	umstick	1 drumstick	140	5	1	0	55	790	18	0	15	11						•		•		•
	Thigh	1 thigh	260	14	4	0	100	1060	21	1	16	16						•		•		•
	Wing	1 wing	140	5	2	0	40	790	19	0	14	7						•		•		•
CAJUN CORN		1/4 cup	70	4	2	0	10	100	9	1	1	2			•							•
CHEESY MASHED POTATOES		1/4 cup	100	5	2	0	10	320	11	1	1	3			•					•		
CHICKEN FRIES		1 chicken fry	45	4	1	0	5	90	2	0	0	2								•		•
CHICKEN GRAVY		1/4 cup	30	1	0	0	0	330	5	0	0	0			•					•		•

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HOT BAR		Svg. Size	CALS	FAT (g)		TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g)	FIB (g)	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEAT
CHICKEN WINGS																						
	Boneless - Unsauced	1 each	100	7	0	0	10	180	6	0	0	5	•		•							•
	Traditional - Unsauced	1 each	110	8	2	0	20	150	0	0	0	7										
CHICKEN WINGS with Sauces																						
BBQ																						
	Boneless	1 each	120	7	1	0	10	260	9	0	2	5	•		•							•
	Traditional	1 each	120	8	2	0	20	230	3	0	2	7										
BUFFALO																						
	Boneless	1 each	100	7	1	0	10	370	6	0	0	5	•		•							•
	Traditional	1 each	110	8	2	0	20	350	0	0	0	7										
GARLIC PARMESAN																						
	Boneless	1 each	120	9	1	0	10	280	6	0	0	5	•		•					•		•
	Traditional	1 each	120	10	2	0	20	250	1	0	0	7			•					•		
HONEY HOT																						
	Boneless	1 each	120	7	1	0	12	250	9	0	3	5	•		•							•
	Traditional	1 each	120	8	2	0	20	220	9	0	3	7										
MANGO HABANERO																						
	Boneless	1 each	130	7	1	0	10	210	8	0	3	5	•		•							•
	Traditional	1 each	130	8	2	0	20	190	3	0	3	7										
NASHVILLE HOT																						
	Boneless	1 each	130	9	1	0	10	240	7	0	1		•		•							•
-	Traditional	1 each	130	10	2	0	20	220	1	0	1	7										
SESAME																						
	Boneless	1 each	130	8	1	0	10	250	8	0	2	5	•		•			•		•		•
-	Traditional	1 each	130	9	2	0	20	230	3	0		7		_				•		•		•
SWEET CHILI									-													
	Boneless	1 each	120	7	0	0	10	250	9	0	3	5	•		•					•		•
	Traditional	1 each	120	8	2	0	20	220	4	0	3	7		_						•		•
CHICKEN WINGS with Sauces	aansiidi		120																			
SWEET TERIYAKI																						
	Boneless	1 each	120	7	1	0	10	300	9	0	3	5	•		•			•		•		•
-	Traditional	1 each	120	8	2	0	20	270	3	0		7		-				•		•		•
CORN	HadiloHai	1/2 cup	90	0	0	0	0	0	19	2	3	3		-				_		Ť		
FRENCH FRIES		1/2 cup	170	10		0	0	260	19	1	0	2		-								•
FRIED POLLOCK		1 piece	100	6	1	0	15	200	7	0	0	5		•	•							•
GREEN BEAN CASSEROLE		1/2 cup	130	5	1.5	0	0	660	16	6	1	4		-	•					•		•
GREEN BEANS		1/2 cup	20	0	0	0	0	0	5	2	2	1		-						Ť		
														-								
GREEN PEAS		1/2 cup	60	0	0	0	0	60	11	4	4	4										

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HOT BAR		Svg. Size	CALS	FAT (a)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g)	FIB (a)	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEAT
MAC N CHEESE		1/4 cup	80	4	1	0	5	310	9	0	1	1			•							•
MASHED POTATOES		1/4 cup	80	3	1	0	5	300	12	1	1	1			•					•		
RANCH CHIPS		3 ounces	200	14	2	0	0	90	18	1	0	2										
RANCH POTATO WEDGE		1 wedge	80	5	1	0	0	170	9	1	0	1										•
ROTINI PASTA		1/4 cup	100	4	1	0	0	40	15	1	0	2								•		•
STUFFING		1/2 cup	150	6	1	0	0	540	23	1	2	3				•		•		•		•
SOUP																						
	Broccoli Cheese	4 fl. oz.	130	10	6	0	30	450	5	0	1	3			•							•
	Chicken Noodle	4 fl. oz.	35	1	0	0	10	400	5	0	0	2	•							•		•
	Chicken Tortilla	4 fl. oz.	60	3	1	0	10	660	7	0	1	3			•							•
	Chili With Beans	4 fl. oz.	110	5	2	0	20	410	11	3	4	8								•		•
SWEET MARINARA SAUCE		1/4 cup	45	2.5	0	0	0	280	6	2	2	1										
WAFFLE FRIES		4 pieces	140	11	2	0	0	190	11	1	1	1										•
SALAD BAR		Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g)	FIB (g)	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEAT
APPLESAUCE		1/4 cup	45	0	0	0	0	0	12	2	9	0										
BABY CARROTS		2 pieces	5	0	0	0	0	15	2	1	1	0										
BACON DICED		2 oz	240	16	8	0	80	850	0	0	0	16										
BANANA PEPPERS		1 Tbl	0	0	0	0	0	<i>7</i> 5	0	0	0	0										
BLACK OLIVES		1 Tbl	15	0	0	0	0	10	0	0	0	0										
BROCCOLI		1/2 cup	30	0	0	0	0	15	5	3	1	3										
CAULIFLOWER		1/2 cup	15	0	0	0	0	15	3	1	1	1										
CELERY STICKS		4 pieces	5	0	0	0	0	15	0	0	0	0										
CHEDDAR CHEESE		1/4 cup	30	3	2	0	5	45	0	0	0	2			•							
CHERRY JELLO		1/4 cup	35	0	0	0	0	45	9	0	9	1										
CHERRY TOMATOES		2 pieces	5	0	0	0	0	0	1	0	1	0										
CHICKEE-CHICKEE BOOM BOOM		4 oz	190	13	2	0	15	310	15	2	4	5	•		•							•
CHOCOLATE PUDDING		1/4 cup	60	2	0	0	0	95	12	1	8	1			•							
CHOPPED LETTUCE		1 cup	10	0	0	0	0	5	2	1	1	1										
CLASSIC PEPPERONI		2 oz	280	26	11	0	65	1060	0	0	0	9										
COLESLAW		1/4 cup	110	9	2	0	10	105	7	1	6	1	•									
COTTAGE CHEESE		1/2 cup	90	3	2	0	15	460	4	0	4	14			•							
CUCUMBERS		1/2 cup	10	0	0	0	0	0	2	0	1	0										
DILL PICKLE SPEARS		1 piece	0	0	0	0	0	290	0	0	0	0										
FRESH MUSHROOMS		1/2 cup	10	0	0	0	0	0	1	0	1	1										
GRAPE TOMATOES		2 pieces	5	0	0	0	0	0	1	0	1	0										
GRAPES		1/2 cup	50	0	0	0	0	0	14	1	12	1										
GREEN OLIVES		1 Tbl	15	0	0	0	0	10	0	0	0	0										
GREEN PEAS		1/4 cup	30	0	0	0	0	0	2	0	2	2										

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SALAD BAR	Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g)	FIB (g)	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEAT
GREEN PEPPERS	2 oz	10	0	0	0	0	0	3	1	1	0										
HARD BOILED EGGS	2 oz	80	5	2	0	230	<i>7</i> 5	2	0	0	7	•									
JALAPENOS	1 Tbl	0	0	0	0	0	60	0	0	0	0										
MACARONI SALAD	1/4 cup	120	6	1	0	10	270	13	0	6	1	•		•							•
MANDARIN ORANGES IN LIGHT SYRUP	1/2 cup	80	0	0	0	0	10	21	1	20	1										
ORANGE JELLO	1/4 cup	35	0	0	0	0	45	9	0	9	1										
PEACHES IN LIGHT SYRUP	1/2 cup	80	0	0	0	0	0	20	1	19	1										
PEARS IN LIGHT SYRUP	1/2 cup	60	0	0	0	0	10	14	2	12	0										
PICKLED BEETS	1/4 cup	15	0	0	0	0	85	5	1	3	1										
PICKLED HERRING	2 oz	90	4	1	0	30	640	7	1	5	8		•								
PINEAPPLE TIDBITS	1/2 cup	70	0	0	0	0	25	17	1	15	1										
POTATO SALAD	1/4 cup	90	0.5	1	0	5	180	14	1	5	1	•									
PULLED CHICKEN	2 oz	140	9	3	0	65	320	3	0	1	10								•		•
RADISH	2 oz	10	0	0	0	0	20	2	1	1	0										
RAISINS	1 Tbl	25	0	0	0	0	0	7	0	5	0										
RED BELL PEPPERS	2 oz	20	0	0	0	0	0	3	1	2	1										
RED ONIONS	1/4 cup	10	0	0	0	0	0	3	0	1	0										
ROMAINE CHOPPED	1 cup	10	0	0	0	0	0	2	1	1	1										
SHREDDED LETTUCE	1 cup	10	0	0	0	0	5	2	1	1	1										
SPINACH	1 cup	5	0	0	0	0	25	1	1	0	1										
SPRING MIX	1 cup	10	0	0	0	0	15	2	1	1	1										
STRAWBERRY LOW FAT YOGURT	1/2 cup	90	0	0	0	0	65	20	0	15	4			•							
VANILLA PUDDING	1/4 cup	60	2	0	0	0	105	13	0	8	0			•							
WATERMELON	1/2 cup	25	0	0	0	0	0	6	0	5	0										
DRESSINGS												EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEAT
1000 Island	2 Tbl	110	10	2	0	5	280	5	0	5	0	•									
Buttermilk Ranch	2 Tbl	140	15	3	0	5	290	2	0	1	0	•		•	•						
Dorothy Lynch Dressing	2 Tbl	100	7	1	0	0	120	9	0	0	1										
French	2 Tbl	140	11	2	0	0	340	11	0	10	0										
Italian Herb Vinaigrette	2 Tbl	120	13	2	0	0	240	1		1	0			•							
Poppyseed	2 Tbl	130	10	1.5	0	0	130	11	0	10	0	•		•							
1000 Island (pouch)	1 packet	190	18	3	0	20	350	6	0	6	0	•									
Blue Cheese (pouch)	1 packet	230	21	4	0	15	320	2	0	1	1	•		•							
Caesar (pouch)	1 packet	170	17	3	0	20	440	3	0	1	2	•	•	•							
	1 packet	50	0	0	0	0	470	12	1	10	0										
Fat Free Ranch (pouch)	1 packet	40	0	0	0	0	520	10	1	4	0			•							
Lite Italian (pouch)	1 packet	60	5	1	0	0	310	3	0	3	0										

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SALAD BAR		Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g) FIB (g)	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEAT
CONDIMENTS				,,,,	,	,				,												
	Bacon Bits	1 Tbl	30	1	0	0	0	120	2	0	0	3								•		
	Butter Packets	1 packet	35	4	3	0	10	30	0	0	0	0			•							
	Chow Mein Noodles	1 Tbl	35	2	0	0	0	65	5	1	0	1										•
	Churn Spread	1 cup	30	4	1	0	0	30	0	0	0	0			•					•		
	Club Crackers	1 packet	35	2	0	0	0	65	5	0	1	1								•		•
	Croutons	1 Tbl	15	1	0	0	0	45	3	0	0	1			•							•
	Sour Cream	1 packet	60	5	3	0	20	15	2	0	1	1			•							
	Sunflower Seeds	1 Tbl	50	5	1	0	0	40	2	0	0	2										
	Taco Chips	2 chips	25	1	0	0	0	30	3	0	0	0			•							
	Zesta Crackers	1 packet	25	1	0	0	0	60	5	0	0	0								•		•
DESSERT BAR		Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g) FIB (g)	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEAT
APPLE DESSERT PIZZA				(3)	(3)	(3)	(3/			(3)	(3)	(3)										
	Small	1 slice	140	3	1	0	0	105	26	1	8	3			•					•		•
	Medium	1 slice	160	4	1	0	0	115	29	1	10	3			•					•		•
	Large	1 slice	160	4	1	0	0	115	29	1	9	3			•					•		•
BLUEBERRY DESSERT PIZZA																						
	Small	1 slice	140	3	1	0	0	110	27	1	8	3			•					•		•
	Medium	1 slice	160	4	1	0	0	125	30	1	10	3			•					•		•
	Large	1 slice	160	4	1	0	0	125	29	1	9	3			•					•		•
CACTUS BREAD																						
	Small	1 slice	180	5	2	0	0	140	30	1	12	3			•					•		•
	Medium	1 slice	190	6	2	0	0	150	32	1	11	3			•					•		•
	Large	1 slice	190	6	2	0	0	150	31	1	10	3			•					•		•
CHERRY DESSERT PIZZA																						
	Small	1 slice	140	3	1	0	0	110	27	1	8	3			•					•		•
	Medium	1 slice	170	4	1	0	0	125	30	1	10	3			•					•		•
	Large	1 slice	160	4	1	0	0	125	29	1	9	3			•					•		•
CHOCOLATE CHIP COOKIE		1 slice	160	8	5	0	5	110	23	0	15	1	•		•					•		•
SOFT SERVE ICE CREAM																						
	Chocolate Ice Cream	.5 cup	130	5	3	0	20	90	20	1	17	3			•							
	Vanilla Ice Cream	.5 cup	130	5	3	0	20	85	19	0	17	3			•							
	Ice Cream Cone Only	1 each	20	0	0	0	0	5	4	0	0	0										•

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CATERING Serves 15		Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g) FIB (g)	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEAT
ALFREDO PASTA BAKE		1 pan	5520	294	162	7	835	8630	453	30	23	192			•					•		•
CHICKEE-CHICKEE BOOM BOOM SALAD		1 pan	1940	130	17	0	140	3080	148	15	37	53	•		•							•
GARDEN SALAD WITHOUT DRESSING		1 pan	460	20	11	0.5	55	610	56	15	27	28			•							
GREEN BEAN CASSEROLE		1 pan	2730	111	38	0.5	100	14420	356	129	32	<i>7</i> 8			•					•		•
MARINARA PASTA BAKE		1 pan	5050	241	<i>7</i> 9	3	370	11560	560	88	71	186			•					•		•
COFFEE		Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g) FIB	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEAT
REGULAR		12 fl. oz.	5	0	0	0	0	5	0	0	0	0										
DECAF		12 fl. oz.	0	0	0	0	0	5	0	0	0	0										
HAZELNUT		12 fl. oz.	5	0	0	0	0	5	0	0	0	0										
FOUNTAIN DRINKS		Svg. Size without ice	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g) FIB (g)	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEAT
BRISK RASPBERRY ICED TEA																						
	Glass	18 fl. oz.	100	0	0	0	0	75	27	0	27	0										
	Kid Cup	10 fl. oz.	60	0	0	0	0	40	15	0	15	0										
	To-Go Cup	16 fl. oz.	90	0	0	0	0	65	24	0	24	0										
	To-Go Cup	21 fl. oz.	120	0	0	0	0	85	31	0	31	0										
BRISK UNSWEETENED ICED TEA																						
	Glass	18 fl. oz.	0	0	0	0	0	75	0	0	0	0										
	Kid Cup	10 fl. oz.	0	0	0	0	0	40	0	0	0	0										
	To-Go Cup	16 fl. oz.	0	0	0	0	0	70	0	0	0	0										
	To-Go Cup	21 fl. oz.	0	0	0	0	0	90	0	0	0	0										
CANE BREW - SWEET TEA																						
	Glass	18 fl. oz.	260	0	0	0	0	60	66	0	60	0										
	Kid Cup	10 fl. oz.	140	0	0	0	0	35	37	0	33	0										
	To-Go Cup	16 fl. oz.	230	0	0	0	0	55	59	0	53	0										
	To-Go Cup	21 fl. oz.	300	0	0	0	0	70	77	0	70	0										
CANE BREW - UNSWEET TEA																						
	Glass	18 fl. oz.	0	0	0	0	0	0	0	0	0	0										
	Kid Cup	10 fl. oz.	0	0	0	0	0	0	0	0	0	0										
	To-Go Cup	16 fl. oz.	0	0	0	0	0	0	0	0	0	0										
	To-Go Cup	21 fl. oz.	0	0	0	0	0	0	0	0	0	0										
DIET MOUNTAIN DEW																						
	Glass	18 fl. oz.	5	0	0	0	0	85	<1	0	0	0										
	Kid Cup	10 fl. oz.	0	0	0	0	0	45	0	0	0	0										
	To-Go Cup	16 fl. oz.	5	0	0	0	0	75	<1	0	0	0										
	To-Go Cup	21 fl. oz.	10	0	0	0	0	95	<1	0	<1	0										

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FOUNTAIN DRINKS		Svg. Size without ice	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g)	FIB (g)	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEA
DIET PEPSI																						
	Glass	18 fl. oz.	0	0	0	0	0	85	0	0	0	0										
	Kid Cup	10 fl. oz.	0	0	0	0	0	45	0	0	0	0										
	To-Go Cup	16 fl. oz.	0	0	0	0	0	75	0	0	0	0										
	To-Go Cup	21 fl. oz.	0	0	0	0	0	100	0	0	0	0										
DR PEPPER																						
	Glass	18 fl. oz.	220	-	-	-	-	-	-	-	-	-										
	Kid Cup	10 fl. oz.	120	-	-	-	-	-	-	-	-	-										
	To-Go Cup	16 fl. oz.	190	-	-	-	-	-	-	-	-	-										
	To-Go Cup	21 fl. oz.	250	-	-	-	-	-	-	-	-	-										
MOUNTAIN DEW																						
	Glass	18 fl. oz.	250	0	0	0	0	80	66	0	66	0										
	To-Go Cup	21 fl. oz.	10	0	0	0	0	95	<1	0	<1	0										
	Kid Cup	10 fl. oz.	140	0	0	0	0	45	37	0	37	0										
	To-Go Cup	16 fl. oz.	220	0	0	0	0	70	59	0	58	0										
	To-Go Cup	21 fl. oz.	290	0	0	0	0	90	77	0	77	0										
MOUNTAIN DEW ZERO SUGAR																						
	Glass	18 fl. oz.	0	0	0	0	0	70	0	0	0	0										
	Kid Cup	10 fl. oz.	0	0	0	0	0	40	0	0	0	0										
	To-Go Cup	16 fl. oz.	0	0	0	0	0	65	0	0	0	0										
	To-Go Cup	21 fl. oz.	0	0	0	0	0	80	<1	0	0	0										
MUG ROOT BEER																						
	Glass	18 fl. oz.	220	0	0	0	0	70	59	0	59	0										
	Kid Cup	10 fl. oz.	120	0	0	0	0	40	33	0	33	0										
	To-Go Cup	16 fl. oz.	190	0	0	0	0	60	52	0	52	0										
	To-Go Cup	21 fl. oz.	250	0	0	0	0	80	69	0	68	0										
PEPSI																						
	Glass	18 fl. oz.	230	0	0	0	0	50	62	0	62	0										
	Kid Cup	10 fl. oz.	130	0	0	0	0	25	35	0	34	0										
	To-Go Cup	16 fl. oz.	200	0	0	0	0	45	55	0	55	0										
	To-Go Cup	21 fl. oz.	270	0	0	0	0	55	72	0	72	0										
PEPSI ZERO SUGAR																						
	Glass	18 fl. oz.	0	0	0	0	0	95	0	0	0	0										
	Kid Cup	10 fl. oz.	0	0	0	0	0	55	0	0	0	0										
	To-Go Cup	16 fl. oz.	0	0	0	0	0	85	0	0	0	0										
	To-Go Cup	21 fl. oz.	0	0	0	0	0	110	0	0	0	0										

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FOUNTAIN DRINKS		Svg. Size without ice	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g	FIB (g)	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEAT
STARRY																						
	Glass	18 fl. oz.	220	0	0	0	0	50	58	0	58	0										
	Kid Cup	10 fl. oz.	120	0	0	0	0	30	32	0	32	0										
	To-Go Cup	16 fl. oz.	200	0	0	0	0	45	52	0	52	0										
	To-Go Cup	21 fl. oz.	260	0	0	0	0	60	68	0	68	0										
STARRY ZERO SUGAR																						
	Glass	18 fl. oz.	5	0	0	0	0	55	0	0	0	0										
	Kid Cup	10 fl. oz.	0	0	0	0	0	30	0	0	0	0										
	To-Go Cup	16 fl. oz.	5	0	0	0	0	50	0	0	0	0										
	To-Go Cup	21 fl. oz.	10	0	0	0	0	65	0	0	0	0										
TROPICANA FRUIT PUNCH																						
	Glass	18 fl. oz.	250	0	0	0	0	50	68	0	67	0										
	Kid Cup	10 fl. oz.	140	0	0	0	0	30	38	0	37	0										
	To-Go Cup	16 fl. oz.	230	0	0	0	0	45	60	0	60	0										
	To-Go Cup	21 fl. oz.	300	0	0	0	0	60	79	0	79	0										
TROPICANA LEMONADE																						
	Glass	18 fl. oz.	230	0	0	0	0	230	60	0	60	0										
	Kid Cup	10 fl. oz.	130	0	0	0	0	130	33	0	33	0										
	To-Go Cup	16 fl. oz.	200	0	0	0	0	210	53	0	53	0										
	To-Go Cup	21 fl. oz.	270	0	0	0	0	270	70	0	70	0										
MILK		Svg. Size	CALS	FAT (g)	SAT (g)	TRAN (g)	CHOL (mg)	SOD (mg)	CARB (g	FIB (g)	SUG (g)	PROT (g)	EGG	FISH	MILK	MSG	PEANUT	SESAME	SHELLFISH	SOY	TREE NUT	WHEA
1% MILK				(3)	(8)	(3)	(9)	(9)		(8/	(9)	(3)										
	Glass	18 fl. oz.	230	5	4	0	25	240	27	0	27	19			•							
	Kid Cup	10 fl. oz.	130	3	2	0	15	135	15	0	15	10			•							
	To-Go Cup	16 fl. oz.	200	5	3	0	25	210	24	0	24	16			•							
	To-Go Cup	21 fl. oz.	270	6	4	0	30	280	32	0	32	22			•							
2% MILK																						
	Glass	18 fl. oz.	280	11	7	0	45	260	27	0	27	18			•							
	Kid Cup	10 fl. oz.	150	6	4	0	25	140	15	0	15	10			•							
	To-Go Cup	16 fl. oz.	250	10	6	0	40	230	24	0	24	16			•							
	To-Go Cup	21 fl. oz.	320	13	8	0.5	50	300	31	0	31	21			•							
1% CHOCOLATE MILK																						
	Glass	18 fl. oz.	290	6	4	0	35	410	43	0	41	18			•							
	Kid Cup	10 fl. oz.	160	3	2	0	20	230	24	0	23	10			•							
	To-Go Cup	16 fl. oz.	260	5	3	0	30	360	38	0	36	16			•							
	To-Go Cup	21 fl. oz.	340	7	4	0	40	470	50	0	47	21			•							

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Mile	E NUT WHI
Kid Cup 10 fl. oz. 150 10 fl. oz. 240	
To-Go Cup 16 ft. cz. 240 0 0 0 0 10 400 400 0 0 38 16	
To-Go Cup 21 ft. oz. 320 0 0 0 15 530 53 0 50 21	
Mail Cup 10 fl. oz 190	
Signate 18 ft oz. 330 18 10 55 240 26 0 26 17 10 10 10 10 10 10	
Mid Cup 10 fl. oz. 190 10 fl. oz. 10 fl. oz. 190 10 fl. oz. 10 fl	
To-Go Cup	
To-Go Cup 21 fi. oz. 390 21 fi. oz. 390 21 fi. oz. 390 21 fi. oz. 65 280 31 0 31 20 40 40 40 40 40 40 40	
BEER Svg. Size CAL 67 (a) 61 (b) 160 (b) 600 (
MALSKAN AMBER 12 floz 150 0 0 0 0 0 0 0 0 0	
ALASKAN AMBER 12 floz 190 0 0 0 0 17 0 0 0 BLUE MOON 12 floz 170 0 0 0 15 14 0 11 2 BUDWEISER 12 floz 150 0 0 0 - - 11 - - 1 BUSCH LIGHT 12 floz 110 0 0 0 - - 7 - 0 1 BUSCH LIGHT 12 floz 100 0	
BUDWEISER 12 fl oz 150 0 0 0 - - 11 - - 1 BUWEISER LIGHT 12 fl oz 110 0 0 0 - - 7 - 0 1 BUSCH LIGHT 12 fl oz 100 0 0 0 - - 7 - 0 1 CITRADELIC TANGERINE IPA 12 fl oz 180 0	
BUDWEISER 12 fl oz 150 0 0 0 - - 11 - - 1 BUWEISER LIGHT 12 fl oz 110 0 0 0 - - 7 - 0 1 BUSCH LIGHT 12 fl oz 100 0 0 0 - - - 0 1 CITRADELIC TANGERINE IPA 12 fl oz 180 0	
BUSCH LIGHT 12 floz 100 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	
CITRADELIC TANGERINE IPA 12 floz 180 0 0 0 0 17 0	
COORS BANQUET 12floz 150 0 0 0 0 15 12 12 150 0 0 0 15 14 0 4 15 15 15 15 15 15 16 16 16 16	
COORS LIGHT 12 floz 150 0 0 0 0 10 5 0 1 CORONA 12 floz 150 0 0 0 0 15 14 0 4 1 LEINENKUGEL 12 floz 150 0 0 0 0 0 15 15 14 0 4 1 MICHELOB GOLDEN 12 floz 120 0 0 0 0 0 10 7 1 MICHELOB ULTRA 12 floz 100 0 0 0 0 0 0 0 5 3 1 MILLER LITE 12 floz 100 0 0 0 0 0 0 5 3 1 MILLER LITE 12 floz 100 0 0 0 0 0 0 10 10 10 10 10 MILLER LITE 12 floz 100 0 0 0 0 0 0 0 10 10 10 10 MILLER LITE 12 floz 100 0 0 0 0 0 0 10 10 10 10 MILLER LITE 12 floz 140 0 0 0 0 0 10 10 12 0 4 0 MILLER LITE 12 floz 140 0 0 0 0 0 10 10 12 0 4 0 MILLER LITE SAM ADAM'S LAGER 12 floz 12 floz 12 floz 140 0 0 0 0 0 0 17 0 0 0 MILLER LITE SAM ADAM'S SEASONAL 12 floz 12 floz 140 0 0 0 0 0 0 15 12 0 0 MILLER BOCK 12 floz 140 0 0 0 0 0 0 15 12 0 0 1 MILLER BOCK 12 floz 140 0 0 0 0 0 0 0 0 0 15 12 0 0 0 MILLER BOCK 12 floz 12 floz 140 0 0 0 0 0 0 0 0 0 0 0 0 MILLER BOCK 12 floz 12 floz 140 0 0 0 0 0 0 0 0 0 0 0 0 0 MILLER BOCK 12 floz 12 floz 140 0 0 0 0 0 0 0 0 0 0 0 0 0 MILLER BOCK 12 floz 12 floz 140 0 0 0 0 0 0 0 0 0 0 0 0 0 0 MILLER BOCK 12 floz 12 floz 12 floz 140 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 MILLER BOCK 12 floz 12 floz 12 floz 12 floz 12 floz 13 floz 14 floz 15 floz 16 floz 16 floz	
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SHINER BOCK 12 ft oz 140 0 0 0 15 12 0 0 1 SMIRNOFF ICE ORIGINAL 12 ft oz 230 5 0 0 0 32 0 0 3	
SMIRNOFF ICE ORIGINAL 12 ft oz 230 5 0 0 0 32 0 0 3	
VANILLA PORTER 12 fl oz 220	
WEST O PILSNER 12 fl oz 180 0 0 0 0 13 0 0	
WEST O RED ALE 12floz 200 0 0 0 0 15 0 0	
$ \textbf{WINE} \qquad \qquad \textbf{Svg. Size} \qquad \textbf{CALS} \qquad \textbf{FAT} \qquad \textbf{SAT} \qquad \textbf{TRAN} \qquad \textbf{CHOL} \qquad \textbf{SOD} \qquad \textbf{FIB} \qquad \textbf{SUG} \qquad \textbf{PROT} \\ \textbf{(g)} \qquad \textbf{(g)} \qquad \textbf{(g)} \qquad \textbf{(mg)} \qquad \textbf{(mg)} \qquad \textbf{(g)} \qquad ($	
CABERNET SAUVIGNON 5 floz 120 0 0 0 0 4 0	
CHARDONNAY 5 floz 120 0 0 0 5 3 0 1 0	
PINOT GRIGIO 5 fl oz 120 0 0 0 3 0	