The Blue Collar Dinner Menu honors the men and women throughout history who learned a trade and built things with their own hands.

**Buffalo Chicken Wing Dip**
Made fresh! Served hot with fried jalapeño chips. 11.99

**Baked Mac & Cheese**
Made with FOUR CHEESES and oven-baked. 11.99

**Sticky Lips Nachos**
Fresh hand-cut fried tortillas with Sticky Lips Chili, melted cheddar and Monterey Jack cheese, onions, tomatoes, and hot or mild jalapeño peppers. Make it VEGETARIAN: substitute the chili with black beans.
Nacho... 9.99
With pulled pork or pulled chicken... 12.99

**Loaded French Fries**
Home-cut style fries loaded with chili, cheddar jack cheese, onions, pickled jalapeños, sour cream. 11.99

**Pig Wings**
Our famous pork ribs, lightly dusted, fried and smothered with Buffalo wing sauce.
Add Thick n’ Chunky Blue Cheese for 2.00.
2 Bones... 6.00  3 Bones... 9.99

**Deep Fried Pickles**
Kosher dill pickle spears, battered and breaded. Served with our spicy Cajun Buttermilk Ranch Dressing. 6.99

**Ultimate Baked Mac & Cheese**
If you like chili cheddar cheese dogs, this is for you. Smoked bologna and chili mixed into our baked mac & cheese. 13.99

**Chicken Wings**
All orders served with SEASONED POTATO CHIPS.
Add THICK N’ CHUNKY BLUE CHEESE for 2.00.

**Fried & Grilled BBQ**
Lightly floured, fried tossed in sauce, then char-grilled.

**Buffalo Style**
Lightly floured and seasoned, fried, and tossed in sauce. Choose: BUFFALO SAUCE (mild) or SWEET & SOUR.

**Garlic Parmesan**
Lightly floured, seasoned, fried, and tossed in our garlic parmesan sauce.

**Jamaican Jerk Glaze**
Lightly floured, seasoned, fried, then tossed in a jerk glaze and char grilled.
**Bowls**

**Add extra cornbread $2**

- **Rice Bowl**
  Rice, black beans, corn, sauteed onions and green peppers, salsa, shredded cheese, cilantro, choice of meat (chopped chicken or pork). Drizzled with garlic dill dressing and sriracha. 13.99

- **Potato Bowl**
  Mashed potatoes and gravy, BBQ beans, corn, sauteed onions and green peppers, shredded cheese, cilantro, meat sauce, choice of meat (chopped chicken or pork). Drizzled with garlic dill dressing and sriracha. 13.99

- **Veggie Bowl**
  Rice, black beans, corn, sauteed onions and green peppers, salsa, shredded cheese, cilantro, grilled and chopped black bean patty. Drizzled with garlic dill dressing and sriracha. 13.99

- **Jerk Shrimp Bowl**
  Rice, black beans, corn, sauteed onions and green peppers, salsa, shredded cheese, cilantro, Jamaican jerk shrimp. Drizzled with garlic dill dressing and sriracha. 13.99

- **Sticky Icky Bowl**
  Beef Brisket for additional 1.00

**Soup & Salad**


**Salad Dressings:**
  Balsamic Vinaigrette, Italian, Blue Cheese, Cajun Ranch, Buttermilk Ranch, Honey Dijon, Thousand Island, Salsa

**Marquee Salads**


- **Marquee Salad**
  Fresh cut greens tossed with tomatoes, jack cheese, cucumbers, red onions, and croutons. 13.99

  **Choose your protein:**
  - Grilled Chicken
  - Blackened Chicken
  - Jamaican Jerk Chicken
  - Jamaican Jerk Shrimp
  - Buffalo Chicken Bites
  - Smoked Pulled Pork
  - Grilled Salmon (add $2)
  - All Natural Beef Brisket (add $2)

**SOUPS**

Ask about our Soup of the Day!

- **Chicken Cheddar Jalapeno**
  5.99

- **Award Winning Chili**
  6.49

- **Sticky Stomp Stew**
  6.49

**French Bread Pizza**

The Basics
Crushed red tomato sauce, part-skim mozzarella over French bread. 9.99

**Add toppings**
for 1.00 each.

- Pepperoni
- Bacon
- Sauteed Peppers
- Sauteed Onions
- Sauteed Mushrooms
- Chopped Brisket
- BBQ Pulled Chicken
- BBQ Pulled Pork

*Prices do not include sales tax.*
Chicken and Ribs
Two piece bone-in leg quarter chicken, two individually cut rib bones (choose All-American or Cherry Bomb). 15.99
Add two additional rib bones for 6.00.
Add four additional rib bones for 12.00.

Jamaican Jerk Shrimp and Ribs
Jamaican Jerk Shrimp and two individually cut rib bones. 15.99

Chicken and Pork
Two piece bone-in leg quarter chicken and hickory smoked pulled pork. Choose your own sauce. 15.99

Chicken and Brisket
Two piece bone-in leg quarter chicken and all-natural BBQ beef brisket. Choose your own sauce. 15.99

Chicken & Sliced Turkey
Two piece bone-in leg quarter chicken and spice rubbed smoked sliced turkey breast drizzled in our liquid gold. 15.99

Chicken and Pork Belly Burnt Ends
Two piece bone-in leg quarter chicken and rubbed, smoked, and cubed pork belly, soaked in our Cherry Bomb BBQ sauce. 15.99

Boneless Chicken Breast and Ribs
Our chicken breasts are brined and marinated with Uncle Frank’s secret recipe, grilled, then topped off with Chimichurri. With two individually cut rib bones. 15.99
Add two additional rib bones for 6.00.
Add four additional rib bones for 12.00.

N.Y. STATE FAIR CORNELL RECIPE CHICKEN
Three piece (bone-in leg quarter and whole wing) Cornell recipe baste. 15.99

CHARCOAL GRILLED CHICKEN WITH JERK GLAZE
Three piece (bone-in leg quarter and whole wing) with Jerk Glaze. 15.99

CHARCOAL GRILLED CHICKEN WITH STICKY SWEET GLAZE
Three piece (bone-in leg quarter and whole wing) with Sticky Sweet Glaze 15.99

Robert Baker, an academic at Cornell University, developed the famed Cornell chicken recipe at the request of the poultry industry. In 1949, Baker’s chicken coop opened at the N.Y. State Fair and ran until 2021, making it the longest running booth at the fair. Uncle Frank gave it his own style, applying the recipe to smaller pieces, giving them more basted flavor.

Choose From 3 Styles!
Grilled Chicken Dinners
Cooked with Real Charcoal!
Each chicken dinner comes with two sides and our honey glazed cornbread.

Brush basted and grilled over a bed of hot hardwood charcoals. Because we cook over charcoal, there may be a pinkish hue to the meat.

BBQ COMBOS
Served with honey glazed cornbread and two sides. Add an additional meat for $7.

Chicken and Ribs
Two piece bone-in leg quarter chicken, two individually cut rib bones (choose All-American or Cherry Bomb). 15.99
Add two additional rib bones for 6.00.
Add four additional rib bones for 12.00.

Jamaican Jerk Shrimp and Ribs
Jamaican Jerk Shrimp and two individually cut rib bones. 15.99

Chicken and Pork
Two piece bone-in leg quarter chicken and hickory smoked pulled pork. Choose your own sauce. 15.99

Chicken and Brisket
Two piece bone-in leg quarter chicken and all-natural BBQ beef brisket. Choose your own sauce. 15.99

Chicken & Sliced Turkey
Two piece bone-in leg quarter chicken and spice rubbed smoked sliced turkey breast drizzled in our liquid gold. 15.99

Chicken and Pork Belly Burnt Ends
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Boneless Chicken Breast and Ribs
Our chicken breasts are brined and marinated with Uncle Frank’s secret recipe, grilled, then topped off with Chimichurri. With two individually cut rib bones. 15.99
Add two additional rib bones for 6.00.
Add four additional rib bones for 12.00.

Couples Combo
8 individually cut slathered rib bones. With 3 sides, 2 pc. cornbread. 39.95.

Family Style
Feeds four to six! (Limit of 1) 89.95
10 Individually Cut Slaughtered Rib Bones
1 lb. BBQ Pulled Pork
12 Grilled Chicken Pieces
3 Sides and Cornbread
Pit Smoked BBQ Ribs
Served with honey glazed cornbread and two sides.

St. Louis Cut Pork Ribs
Three BBQ ribs: These individually cut meaty ribs are marinated in a bath of our flavorful sauces. Choose All-American BBQ Sauce or Cherry Bomb BBQ Sauce. Big juicy flavor! 14.99.
  - Add two additional rib bones for 6.00.
  - Add four additional rib bones for 12.00.

Double Bone Dry Rub
For those who love our Memphis Dry Rub Ribs with no sauce, this is for you!
  - Two bones... 8.50
  - Four bones... 13.50

Half Rack / Full Rack
If you like our traditional style of rib, then this is the rib for you. Rubbed and smoked, add your own sauce or ask for dry rub.
  - HALF RACK (5 to 6 bones)... 18.99
  - FULL RACK (10 to 12 bones)... 37.00

BBQ Dinner Plates
Served with honey glazed cornbread.

Texas Beef Brisket
We use the best quality beef brisket! All natural, hormone and antibiotic free. Fresh cracked black pepper and spiced rub, hickory wood smoked up to 14 hours and hand sliced. served with pickle chips. Includes two sides. 23.99

Iowa State Pulled Pork
A heaping plate of spice-rubbed pork shoulders, slow hickory smoked up to fourteen hours, then hand pulled. With two sides. 20.99

Sticky Cakes
Crab meat, spiced up with pulled pork, lightly floured, and pan seared. Served with a Cajun tartar sauce. Our barbecue version of a Maryland favorite. With two sides. 22.99

Wallace’s Fried Chicken
Our chef’s secret recipe. Three pieces, crispy golden brown. Choose “Traditional Crispy” or “Birdland” style (smothered in sweet & sour sauce). Comes with two sides. 15.99

Jivin’ Jambalaya
Pan seared no-tail shrimp, chicken, tasso pork, and Andouille sausage, cooked with tomatoes, peppers, and onions. Served over a heaping bed of rice. 22.99

Sides Plate
Choose any four of our famous sides. With honey glazed cornbread. 13.99

Vegetarian BBQ Dinners
Served with and honey-glazed cornbread and two sides.

Barbecue Meatless Loaf
Veggie ground, seasoned and baked. Topped with sauteed mushrooms. Not your Momma’s meatloaf! Drizzled with All-American BBQ Sauce. Served over mashed potatoes. 19.89

Portabella Mushroom
Sliced grilled portabella strips, marinated in Italian dressing, topped with sauteed onions, peppers, melted provolone, and drizzled with balsamic vinegar. Served over rice. 18.99

Veggie Sticky Icky Plate
Cajun spiced black bean burger over black beans, French fries, mac salad. Topped with red onion. 16.99

Ratatouille Dinner
Fresh sauteed seasonal vegetables, over basmati rice. 16.99

Fish Platters
With two sides, lemon wedge, and cornbread.

Daily Fresh Fish Fry
Fresh 8-10 oz haddock. Choose beer battered or blackened. Served with Cajun tartar. 18.99

Fresh Salmon Fillet
Fresh 8 oz. salmon, grilled, and lightly basted with our Carolina Clipper Mustard Sauce. This is truly a delicious piece of fish! 23.99

Fried Southern Style Catfish Dinner
Lightly breaded in our special blend of flour, cornmeal, and southern style spices. Served with our tangy Cajun tartar sauce. 18.99

Daily Fresh Fish Fry
Fresh 8-10 oz haddock. Choose beer battered or blackened. Served with Cajun tartar. 18.99

Fresh Salmon Fillet
Fresh 8 oz. salmon, grilled, and lightly basted with our Carolina Clipper Mustard Sauce. This is truly a delicious piece of fish! 23.99

Fried Southern Style Catfish Dinner
Lightly breaded in our special blend of flour, cornmeal, and southern style spices. Served with our tangy Cajun tartar sauce. 18.99
### Ground Steak Burgers
Our 8 oz. diner-style custom blend steak burgers are always fresh, never frozen. Grilled medium unless otherwise requested. Served with house-cut seasoned potato chips, dill pickle, and two sides.

<table>
<thead>
<tr>
<th>Burger Type</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lunch Burger</td>
<td>With lettuce, tomato, red onion, and American cheese on a hard roll.</td>
<td>13.99</td>
</tr>
<tr>
<td>Awesome Burger</td>
<td>Blackened and topped with jalapeño peppers (hot or mild)</td>
<td>14.99</td>
</tr>
<tr>
<td>BBQ Bacon Cheddar Burger</td>
<td>Topped with double smoked bacon, BBQ sauce, and melted cheddar cheese.</td>
<td>13.99</td>
</tr>
<tr>
<td>Mushroom Burger</td>
<td>With sauteed mushrooms and Swiss cheese on a hard roll.</td>
<td>13.99</td>
</tr>
</tbody>
</table>

### Beef Brisket Sandwiches
All natural, hormone and antibiotic free. Hickory smoked. Served with house-cut seasoned potato chips, dill pickle, and two sides.

<table>
<thead>
<tr>
<th>Sandwich Type</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Original BBQ Pork Sandwich</td>
<td>Pulled pork, your choice of sauce on a hard roll.</td>
<td>13.99</td>
</tr>
<tr>
<td>Buffalo BBQ Pork Sandwich</td>
<td>Pulled pork, Buffalo wing sauce, and crumby blue cheese on a hard roll.</td>
<td>14.99</td>
</tr>
<tr>
<td>Philly Pork Sandwich</td>
<td>Pork topped with onions, peppers, mushrooms, and melted provolone on a hard roll.</td>
<td>14.99</td>
</tr>
<tr>
<td>Photo City Pork Sandwich</td>
<td>Pulled pork, topped with hickory smoked ham and melted provolone on a hard roll.</td>
<td>13.99</td>
</tr>
</tbody>
</table>

### Speciality Sandwiches
Served with house-cut seasoned potato chips, dill pickle, and two sides.

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<thead>
<tr>
<th>Sandwich Type</th>
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<th>Price</th>
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<tbody>
<tr>
<td>Grilled Cheese Sandwich</td>
<td>American and Swiss cheeses, with sliced tomato on sliced sourdough bread.</td>
<td>13.99</td>
</tr>
<tr>
<td>Smoked Turkey Breast</td>
<td>Spice rubbed smoked sliced turkey breast dressed in our liquid gold.</td>
<td></td>
</tr>
<tr>
<td>Black Bean Burger</td>
<td>Chipotle black bean burger on a hard roll, with garlic dill dressing and dress set on the side.</td>
<td>15.99</td>
</tr>
</tbody>
</table>

### Smokin’ Good Sandwiches

<table>
<thead>
<tr>
<th>Smokin’ Good Sandwiches</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Breast Sandwiches</td>
<td>Our 6 oz. boneless chicken breasts are brined and marinated with Uncle Frank’s secret family recipe and then grilled. Served with house-cut seasoned potato chips, dill pickle, and two sides.</td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken Breast</td>
<td>Dressed with garlic dill dressing lettuce, tomato, and red onion on a hard roll.</td>
<td>13.99</td>
</tr>
<tr>
<td>BBQ Bacon Cheddar Chicken</td>
<td>Chicken breast with double smoked bacon, melted cheddar cheese, and BBQ sauce.</td>
<td>14.99</td>
</tr>
<tr>
<td>Awesome Chicken</td>
<td>Blackened spiced chicken breast with jalapeños (hot or mild) and crumby blue cheese.</td>
<td>14.99</td>
</tr>
<tr>
<td>Pulled Chicken</td>
<td>Charcoal grilled chicken, hand pulled and topped with sauteed onions, provolone, and All-American BBQ Sauce on a hard roll.</td>
<td>14.99</td>
</tr>
<tr>
<td>Brisket Dip</td>
<td>BBQ beef, sauteed onions, melted American, on a hard roll. Au jus.</td>
<td>15.99</td>
</tr>
<tr>
<td>Brisket Bleu</td>
<td>BBQ beef with carmelized onions and crumby blue cheese, dressed with Cherry Bomb Sauce, on a hard roll.</td>
<td>15.99</td>
</tr>
<tr>
<td>Brisket Bomber</td>
<td>BBQ beef topped with double smoked bacon, mushrooms, BBQ sauce, and melted cheddar, on a hard roll.</td>
<td>15.99</td>
</tr>
<tr>
<td>Chop Shop Brisket</td>
<td>Same great tasting brisket, chopped and topped with your choice of BBQ sauce and sauteed onions, on a hard roll.</td>
<td>15.49</td>
</tr>
</tbody>
</table>

### Pulled Pork Sandwiches
Pulled hand rubbed pork shoulders, slow hickory smoked. Served with house-cut seasoned potato chips, dill pickle, and two sides.

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<td>Original BBQ Pork Sandwich</td>
<td>Pulled pork, your choice of sauce on a hard roll.</td>
<td>13.99</td>
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<td>Pulled pork, Buffalo wing sauce, and crumby blue cheese on a hard roll.</td>
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<td>Philly Pork Sandwich</td>
<td>Pork topped with onions, peppers, mushrooms, and melted provolone on a hard roll.</td>
<td>14.99</td>
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<tr>
<td>Photo City Pork Sandwich</td>
<td>Pulled pork, topped with hickory smoked ham and melted provolone on a hard roll.</td>
<td>13.99</td>
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### Specialty Sandwiches
Served with house-cut seasoned potato chips, dill pickle, and two sides.

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<tr>
<th>Specialty Sandwiches</th>
<th>Description</th>
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<tbody>
<tr>
<td>Rochester Cubano</td>
<td>Hickory smoked ham, marinated pork loin, and seasoned “el Spam”, combined with mustard-mayo, pickles, melted swiss cheese. Brick pressed between two slices of Cubano bread. A Latino favorite!</td>
<td>15.99</td>
</tr>
<tr>
<td>Crabcake Sandwich</td>
<td>Lightly pan seared, with lettuce, tomato, and Cajun tartar sauce on a hard roll.</td>
<td>14.99</td>
</tr>
<tr>
<td>Fried Catfish Sandwich</td>
<td>Battered and breaded in our special blend of flour, and southern style spices. Served with Cajun tartar sauce on a hard roll.</td>
<td>15.99</td>
</tr>
<tr>
<td>Smoked Bologna Burger</td>
<td>Smoked in Carolina Clipper Mustard Sauce and spiced rubbed. Topped with sauteed onions and American Cheese on a hard roll.</td>
<td>13.99</td>
</tr>
<tr>
<td>Pittsburgh Sandwich</td>
<td>A whole meal between two slices of sourdough: home-cut style fries, tomato, and mustard coleslaw are piled over your choice of protein. Add melted provolone for 1.00.</td>
<td></td>
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<tr>
<td>Pulled Pork</td>
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<td></td>
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<tr>
<td>Hamburger</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken Breast</td>
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<td></td>
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<tr>
<td>Portabella Mushroom</td>
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<td>Black Bean Burger</td>
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<td></td>
</tr>
<tr>
<td>Texas Beef Brisket (add 1.00)</td>
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</tbody>
</table>
Fresh Desserts
Locally made at Leo’s Bakery.
Save room for pie or cake!
Or take some home for later!

Chocolate Cake

Boston Cream Pie

Strawberry Cream Pie

Grasshopper Pie

Key Lime Pie

Carrot Cake

Banana Cream Pie

Peanut Butter Brownie Pie

Bottled Soft Drinks
Served in a cold pint glass

FIZ is locally owned since 1922. Made with 100% pure cane sugar!

Specialty Beverages

SARANAC 1888 SOFT DRINKS
Root Beer
Shirley Temple
Orange Cream

$3.99

FOUNTAIN SODA
Served in a chilled Mason Jar
Unlimited Refills!

SUNKIST ORANGE SODA
DR. PEPPER

STEWART’S ROOT BEER
RC COLA

SHAMROCK LOGANBERRY
RC DIET COLA

RYAN’S LEMONADE (Cane Sugar)
7-UP

COLD PINT GLASS

WHOLE MILK
UNLIMITED REFILLS!

CHOCOLATE MILK

APPLE JUICE

UNSWEETENED ICED TEA

SOUTHERN SWEET TEA

$2.99

OTHER FAVORITES

FRUIT SMOOTHIES
Strawberry-Lemonade
Strawberry

$6.99

COLD CAN SODA
PEPSI COLA
DIET PEPSI

$2.50

HOT DRINKS
HOT TEA
HOT BREWED COFFEE
HOT COCOA with WHIPPED CREAM

$2.99

Prices do not include sales tax.