

Soups

\$3 Cup - \$5 Bowl

TOMATO BASIL BISQUE

Creamy tomato soup with fresh basil

SOUP DU JOUR

Unique and fresh each day. Ask your server about today's creation

INCAHOOTS CHILI

Texas-style, topped with white cheddar and scallions

Appetizers

MARYLAND CRAB CAKE

Jumbo lump crab meat blended with bell peppers, onions, and garlic, seared and topped with lemon herb aioli \$10

CHICKEN QUESADILLA

Grilled chicken, cheese, peppers, onion, tomatoes and jalapeños, with salsa and sour cream \$9.5

NACHOS

Corn tortilla chips piled high with chili, Mexican cheeses, shredded lettuce, diced onions, tomatoes, jalapenos, black olives and sour cream \$8 add grilled chicken \$3

CRAB STUFFED MUSHROOMS

Large mushrooms stuffed with our premium blend of crab, parmesan and white wine, baked in fresh herb butter \$8

FRIED PICKLES

Spicy dill pickle spears, battered and fried. Served with ranch for dipping \$7

ASPARAGUS FRIES

Fresh asparagus served tempura-style with a side of lemon herb aioli \$8

JUMBO WINGS

Perfectly fried wings with your choice of our signature sauces: Mild, BBQ, Southern Heat, Spicy Garlic, or Flamin' Chipotle \$8

LOADED POTATO SKINS

Crispy potato skins stuffed with white cheddar cheese and topped with bacon and scallions, served with sour cream \$9

CHICKEN TENDERS

House-made chicken tenders, hand-breaded and fried to perfection or try them char-grilled. Choose any of our wing sauces for dipping \$8

SPINACH AND ARTICHOKE DIP

Zesty spinach and artichoke dip served with corn tortilla chips \$8

Sandwiches

Served with InCahoots Fries or Saratoga Chips

\$3 Each

SIGNATURE REUBEN

Corned beef, Swiss cheese, and house-made Thousand Island with German-style hot slaw on rye. Delicious and unique. (Sauerkraut available upon request) \$9

INCAHOOTS BURGER

Eight ounce Certified Angus Beef burger, grilled to your liking and topped with mango ketchup, bacon, crispy onion straws, sweet hot pickles, lettuce and tomato \$10

ROASTED VEGGIE PHILLY

Roasted eggplant, zucchini, red pepper, and spinach, topped with goat cheese and lemon herb aioli on a hoagie roll \$8.5

CHICKEN SANDWICH

Fried golden brown or char-grilled, with lettuce and tomato. Add any "boss" toppings for 50 cents each. 8.5, Make it a club for \$1

VEGAN BLACK BEAN BURGER

House made vegetarian burger served on a whole wheat bun with lettuce, tomato, and pickle \$8.5

FRIED FISH SANDWICH

Hand breaded and fried golden brown. Served on your choice of a hoagie roll or rye bread with shredded lettuce, tomato and a side of tartar sauce \$9

PORTABELLA SANDWICH

Marinated portobella mushroom grilled and served on a toasted bun with onion straws and sun-dried tomato aioli \$8.5

BE THE BOSS BURGER

Our eight ounce Certified Angus Beef Burger, cooked to order and topped with lettuce, tomatoes and onion \$9 Be the boss and add additional toppings for 50 cents each: White Cheddar - Pepperjack - American - Bleu Cheese - Swiss - Sautéed Onions - Sautéed Mushrooms - Barbeque - Bacon - Avocado - Jalapeños - Blackening Seasoning

www.incahootsohio.com

Entrées

Served with warm breadstick. Add a side InCahoots, Spinach or Caesar Salad for just \$4

BBQ BABYBACK RIBS

Our signature fall-off-the-bone baby back ribs, smothered in homemade barbeque sauce, served with mashed potatoes and coleslaw \$16 Half Slab, \$19 Whole Slab

NEW YORK STRIP STEAK

Angus New York Strip Steak, grilled to your liking and topped with onion straws. Served with baked potato and chef's vegetable \$22

FIRE GRILLED SALMON

Premium salmon topped with fresh herb butter and served with mashed potatoes and chef's vegetable \$18

GREEK VEGETABLE PASTA

Sautéed mushrooms, sweet peppers, onions and tomatoes tossed with Greek seasoned vermicelli, topped with kalamata olives and Feta cheese \$9.5, add chicken breast \$3, shrimp or salmon \$7

DISTASI'S LASAGNA

Our family recipe with layers of noodles, mild Italian sausage, ricotta, mozzarella, provolone, parmesan and our homemade Marinara sauce. Served with garlic bread \$14

SHRIMP SCAMPI LINGUINI

Plump shrimp sautéed with garlic, white wine and butter, tossed with spinach, broccoli, Roma tomatoes, fresh lemon and linguini \$17

BLACK-n-BLEU CHICKEN PASTA

Blackened or grilled chicken served over penne pasta in a rich bleu cheese Alfredo with sautéed onions, diced tomatoes, diced apples, bacon crumbles, toasted pecans and green onions \$14

EGGPLANT PARMESAN

Slices of fried eggplant, topped with homemade marinara, kalamata olives, goat cheese, provolone and parmesan, with a side of spaghetti. Served with garlic bread \$14

CRAB CAKES

Three jumbo lump crab cakes blended with bell peppers, onions, and garlic, seared and topped with roasted garlic aioli and served with jasmine rice and chef's vegetable \$18

Gourmet Pizza

SUPREME

Sausage, pepperoni, onions, peppers, mushrooms, cheese, pizza sauce \$11

GREEK

Kalamata olives, tomatoes, peppers, with pizza sauce, feta cheese and three cheese blend \$10.5

ROASTED EGGPLANT

Roasted eggplant and garlic, diced tomatoes, goat cheese, pizza sauce, mozzarella and provolone \$12

THREE CHEESE

Mozzarella, provolone and parmesan with pizza sauce \$8.5

BE THE BOSS PIZZA

Start with our three cheese pizza and add your favorite toppings \$1 each: bacon, banana peppers, broccoli, black or green olives, jalapenos, mushrooms, peppers, pepperoni, sausage, spinach \$1.5 each: anchovies, bleu cheese, chicken breast, extra cheese, feta cheese, kalamata olives, roasted garlic, roasted eggplant \$2 each: artichokes, asparagus, goat cheese, shrimp

Salads

Add to any salad Grilled or Blackened Chicken \$3, Shrimp or Salmon \$7

PECAN CRUSTED CHICKEN SALAD

Hand breaded pecan-encrusted chicken tenders, bacon, white cheddar, candied pecans, and dried cherries served over chopped romaine lettuce.

Drizzled with honey and served with honey mustard dressing on the side \$10

GRILLED CHICKEN SPINACH SALAD

Fresh spinach topped with char-grilled chicken breast, bleu cheese, red onions and mushrooms, honey mustard on the side \$9

INCAHOOTS SALAD

A blend of field greens and iceberg lettuce topped with grape tomatoes, feta cheese, toasted almonds, and homemade croutons. Served with house basil vinaigrette dressing on the side \$8.5 Side Salad \$4.5

CAESAR SALAD

Fresh chopped Romaine lettuce, Parmesan cheese, and house croutons tossed in Caesar dressing. Served with garlic bread \$8 Side Caesar \$4.5 Anchovies \$1

Dressings: House Basil Vinaigrette, Buttermilk Ranch, Creamy Garlic, Bleu Cheese, Balsamic Vinaigrette, Creamy Caesar, Thousand Island, Fat-Free Raspberry Vinaigrette, Honey Mustard

Ask About Our Private Dining Room!