



857 3RD AVENUE
HUNTINGTON, WV 25701
304.697.9800

www.mhofc.com

SIGNATURE COCKTAILS

GEORGIA PEACH TEA \$5.99

Maker's Mark, peach schnapps with our southern style sweet tea

ABSOLUT MIND-BLOWING BLOODY MARY \$6.99

Absolut vodka and Major Peters' Bloody Mary mix with our secret mind-blowing ingredients. Garnished with a fresh celery stalk, jumbo queen olives and a perfectly crisp strip of bacon

TROPICAL MIMOSA \$5.99

Prosecco, Red Bull Tropical Edition, 100% Simply Orange juice

MOSCOW MULE \$7.49

Tito's Handmade vodka, Gosling's ginger beer and freshly squeezed lime juice

CHIPOTLE MARGARITA \$6.99

Jose Cuervo, Gran Gala orange liqueur and sweet & sour shaken with red pepper flakes and a pinch of chipotle chili powder

STRAWBERRY MOSCATO LEMONADE \$7.49

Three Olives strawberry vodka, moscato and lemonade

SHAREABLES

HOT CHEESY GARLIC CRAB DIP \$11.99

Served with warm toasted crostinis

SAMPLER PLATTER \$13.99

Loaded skins, cheese curds, Buffalo wings and onion rings
Add BBQ ribs for \$2.99

HALL OF FAME NACHOS \$9.99

Topped with real melted cheddar cheese, jalapeño peppers, diced tomatoes, scallions, Key lime sour cream and fresh salsa
Add grilled chicken or chili for \$.99 / \$1.99 for both

BANG BANG SHRIMP \$10.49

Jumbo crispy shrimp tossed in our housemade sweet & spicy sauce

WISCONSIN CHEESE CURDS \$6.59

Squeaky white cheddar cheese curds served with marinara
Try them Buffalo style!

FRIED PICKLE CHIPS \$7.49

Served with Southwestern ranch dressing

LOADED SKINS \$8.49

Topped with scallions, served with our housemade ranch

QUESO & SALSA \$7.99

Served with warm tortilla chips

TRADITIONAL OR BONELESS WINGS \$8.99

Jumbo wings coated in your favorite sauce served with ranch & celery
Sauces: mild, garlic or hot Buffalo, Asian ginger, Carolina gold, sweet habanero, KY bourbon, Caribbean jerk, parmesan garlic, BBQ, sesame

SPINACH DIP \$8.49

A creamy blend of cheeses, spinach and artichokes made in-house and topped with diced tomatoes, served with warm tortilla chips

FIESTA BRAVO CHIPS & SALSA \$4.29

Served with warm tortilla chips

SOUPS

LOBSTER BISQUE \$4.99 Cup / \$6.29 Bowl

CHICKEN TORTILLA \$3.99 Cup / \$4.99 Bowl

FRENCH ONION \$4.99 Cup / \$5.49 Bowl

HOMEMADE CHILI \$4.99 Cup / \$5.99 Bowl

SALADS

HALL OF FAME SALAD \$9.99

Toasted pecans, smoky bacon pieces, diced celery, bleu cheese crumbles and fresh strawberries tossed in our housemade sweet & sour dressing

Add grilled chicken breast \$3.49 / caramelized salmon \$4.99

STEAKHOUSE FILET SALAD \$12.49

Bleu cheese crumbles, smoky bacon pieces, potato straws, roma tomatoes, sliced red onions, white cabbage and romaine lettuce tossed in our housemade white herb vinaigrette

CALIFORNIA COBB SALAD \$10.99

Hard boiled eggs, diced cucumbers, cheddar cheese, bleu cheese crumbles, smoky bacon pieces, diced tomatoes, crushed avocado and grilled chicken breast served with your favorite dressing

SOUTHERN FRIED CHICKEN SALAD \$10.99

Cheddar cheese, smoky bacon pieces, diced tomatoes, hard boiled eggs and scallions tossed in our housemade ranch dressing
Try it Buffalo style!

CLASSIC CAESAR \$8.49

Romaine lettuce, garlic croutons and shaved parmesan cheese tossed in Caesar dressing

Add grilled chicken breast \$3.49 / caramelized salmon \$4.99

CHOPPED SALAD \$8.49

Cheddar cheese, diced cucumbers, tomatoes, potato straws and your favorite dressing

Add grilled chicken breast \$3.49 / caramelized salmon \$4.99

FLATBREADS

HOME OF THE \$5 FLATBREAD!

CHAR-GRILLED CHICKEN CAESAR \$5.00

Mozzarella cheese, Caesar dressing, romaine lettuce and diced tomatoes

MARGHERITA \$5.00

Roma tomatoes, basil pesto, mozzarella cheese and fresh basil

PEPPERONI \$5.00

Loaded edge to edge with pepperoni and mozzarella

HAWAIIAN BBQ \$5.00

Pineapple, ham, smoky bacon pieces, parmesan and mozzarella cheese and sweet honey BBQ sauce

FAVORITES

BAJA CHICKEN STREET TACOS \$11.99

Baja chicken tacos topped with Tabasco chipotle sauce, fresh pico de gallo, Key lime sour cream, crushed avocado and fresh cilantro served with refried black beans and Mexican rice

HALL OF FAME BBQ RIBS \$13.99

1 lb of tender BBQ ribs served with French fries and coleslaw
Add an additional pound for \$6.99

CARAMELIZED SALMON \$15.49

Served with fire roasted corn relish, sautéed spinach and mushrooms over mashed potatoes then drizzled with sweet balsamic glaze

CHAR-GRILLED BOURBON GLAZED CHICKEN \$13.99

Served with mashed potatoes and fresh garden vegetable medley

FABULOUS FISH & CHIPS \$12.99

Hand-battered with locally sourced Weisenberger breading, served with hushpuppies, French fries, coleslaw and tartar sauce

CHICKEN TENDER DINNER \$10.49

Served with French fries, coleslaw and honey mustard for dipping

STEAKS

Served with your choice of a side and a chopped or Caesar salad.

6 OZ. TOP SIRLOIN \$10.49

A flavorful cut of steak, perfectly seasoned

10 OZ. RIBEYE \$17.99

Well marbled and full-flavored. Try it Cajun style in our zesty Cajun seasoning!

Steak Temperatures:

Rare - red, cool center

Medium - pink center

Well - cooked throughout, no pink

Medium Rare - red, warm center

Medium Well - slightly pink center

HALL OF FAME COMBOS \$15.99

Choose any two entrees:

- Caramelized Salmon
- BBQ Ribs
- Bourbon Glazed Chicken
- BBQ Shrimp
- Wings
- Chicken Tenders

Choose any two sides:

- Vegetable Medley
- Steamed Broccoli
- Coleslaw
- Mashed Potatoes
- Asparagus Medley
- Rice Pilaf
- French Fries
- Frings (add \$.99)
- Loaded baked potato (add \$1.00)
- Onion rings (add \$1.99)
- Five Cheese Mac & Cheese (add \$2.49)

PIZZAS

BUFFALO CHICKEN \$11.99

Red onions, mozzarella and bleu cheese topped with scallions and ranch dressing

BBQ CHICKEN \$10.99

Red onions, mozzarella and gouda cheese with sweet BBQ sauce garnished with cilantro

PEPPERONI \$10.99

Loaded edge to edge with pepperoni and mozzarella cheese

FOUR CHEESE \$9.49

Smoked gouda, cheddar, parmesan and mozzarella cheeses

BUILD YOUR OWN \$9.49

Create your own masterpiece starting with rich tomato sauce and mozzarella cheese

Toppings: any meat 99¢, any cheese 99¢, any vegetable 69¢
pepperoni, sausage, bacon, grilled chicken, tomatoes, red onions, red and green peppers, green olives, chopped garlic, mushrooms, roasted red peppers, green onions, mozzarella cheese, cheddar cheese, parmesan cheese, gouda cheese

PASTAS

Served with freshly baked garlic bread.

FIVE CHEESE MAC & CHEESE \$13.99

Five cheese cream sauce, penne pasta, diced tomatoes and smoky bacon pieces topped with seasoned breadcrumbs and grilled chicken breast

JAMBALAYA \$14.99

Chicken, shrimp and andouille sausage tossed with linguini and our housemade spicy creole sauce, garnished with scallions

CHICKEN PARMESAN \$13.49

Parmesan crusted chicken over linguini with your choice of marinara or Alfredo sauce

CAJUN PASTA \$13.49

Your choice of Cajun shrimp or chicken with green and red peppers tossed in a Cajun cream sauce

HALL OF FAME BURGERS

Hall of Fame burgers are hand-formed daily using only the freshest ingredients and served medium well. Make it a single or a double, your choice! All burgers are served with French fries. Substitute onion rings for \$1.99 or substitute frings for \$.99

HALL OF FAME CHEESEBURGER Single \$7.49 / Double \$10.49
Served with lettuce, tomato, onion, pickle and your choice of melted cheese

THOROUGHbred Single \$8.99 / Double \$11.49
Caramelized onions, melted cheddar cheese, smoky bacon and BBQ ranch dressing

SMOKEHOUSE Single \$8.99 / Double \$11.49
Melted gouda cheese, smoky bacon, onion straws and housemade sweet honey BBQ sauce

PRETZEL Single \$8.99 / Double \$11.49
Melted American cheese and honey mustard on a warm soft pretzel bun

OLD FASHIONED Single \$7.99 / Double \$10.49
Made cookout style! Served with sweet Vidalia onions, lettuce, tomato and mayo

Choices of Cheese: American, Cheddar, Pepperjack, Swiss, Provolone, Gouda, Bleu Cheese Crumbles

HALL OF FAME SANDWICHES

All sandwiches are served with French fries. Substitute onion rings for \$1.99 or Substitute frings for \$.99

N'AWLINS CHICKEN \$9.99
Grilled Cajun chicken breast, sautéed peppers & onions with melted provolone cheese on a warm soft pretzel bun served with Cajun honey mayo

CLASSIC CLUB \$7.99
Shaved turkey & ham, cheddar and Swiss cheese, lettuce, tomato and mayo served on toasted potato bread

PHILLY CHEESESTEAK \$10.49
Shaved ribeye, mushrooms & peppers, caramelized onions and homemade provolone cheese sauce served on a toasted hoagie roll

BUFFALO CHICKEN \$9.99
Hand-battered chicken breast coated in spicy Buffalo sauce served with our housemade ranch

REUBEN \$9.99
Quality corned beef, housemade rye sauerkraut, thousand island dressing and melted Swiss cheese

TURKEY BACON CHEDDAR GRINDER \$9.49
Shaved turkey, smoky bacon and cheddar cheese topped with mayo, served with lettuce, tomato and onion

KIDS' MENU \$4.99

*Served with French fries and a beverage
(excludes pizza and pasta). 12 Years and Under*

CHICKEN WINGS ■ CHICKEN TENDERS

MINI CORN DOGS ■ GRILLED CHEESE

CHEESE PIZZA ■ CHEESEBURGER

**PASTA with Alfredo Sauce, Marinara
or Butter Sauce**

DESSERTS

CHOCOLATE TURTLE BROWNIE 5.99

Fabulous! A thick brownie, baked fresh here and served warm with premium vanilla ice cream, topped with candied walnuts and drizzled with caramel sauce

APPLE COBBLER 5.99

Made from scratch daily in our kitchen with fresh apple, nutmeg and cinnamon, topped with premium vanilla ice cream! We think it's the best in the Tri-State! Try one and see if you agree!

NEW YORK STYLE CHEESECAKE 5.99

Made from scratch daily in our kitchen; we hope you like it as much as we do! Served with your choice of raspberry, strawberry, chocolate or caramel sauce

HALL OF FAME COOKIE 5.99

A fresh and gooey baked-to-order giant cookie. Served right out of the oven with a big scoop of premium vanilla ice cream. Your choice of chocolate chip or peanut butter



Our Promise to Our Fans...

Some say we are a sports bar and that's ok with us. Just don't tell our culinary team! They make sure you will never have to stand for frozen, flavorless or reheated food. It is true...we are huge sports fans. We especially love the HERD! We are also huge fans of great food and great memories. The Café is proud to be both family AND fan friendly! That's what makes us the Hall of Fame!

HOUSE WINES

gls \$4.99 / btl \$16.99

CANYON ROAD Chardonnay, California

Notes of crisp apple and ripe citrus fruit with a hint of cinnamon spice

CANYON ROAD Moscato, California

Inviting notes of peaches and honey, followed by lusciously sweet flavors or ripe pears and lemons

CANYON ROAD Merlot, California

Deep flavors of rich cherries and jammy blackberries, followed by hints of vanilla and spice

CANYON ROAD Cabernet Sauvignon, California

Rich and flavorful hints of ripe raspberry and a velvety smooth finish

SELECT WINES

MEIOMI Chardonnay, California

Smooth, opulent layers of lemon peel and stone fruit are heightened by sweet smells of crème brûlée, butterscotch, baked apple, shortbread, roasted marshmallow and spices gls \$8.49 / btl \$32.99

CUPCAKE Prosecco, California

A refreshing bubbly with aromas of white peach, honeydew and grapefruit that lead to a toasted brioche finish gls \$7.99 / btl \$30.99

SOFIA COPPOLA Rosé, California

A fragrant perfume of fresh strawberries and lavender, this rosé explodes with ripe, juicy flavors of cherry, raspberry and citrus zest gls \$8.79 / btl \$33.99

LOUIS MARTINI Cabernet, California

Flavors of wild berries, plum, licorice and mocha with a long and graceful finish gls \$7.99 / btl \$30.99

APOTHIC Red Blend, California

Layers of black cherry complemented by hints of vanilla and mocha gls \$6.99 / btl \$26.99

BEER ON TAP

WE LOVE BEER!

Ale is our middle name because we love a good brew. From import to seasonal, craft & local, we've got you covered! Our craft selection is on constant rotation! Follow us on the DigitalPour app for the latest and greatest!

DOMESTICS

Blue Moon

Bud Light

Coors Light

Guinness Stout

Michelob Ultra

Miller Lite

Samuel Adams

Seasonal

Yuengling Lager

Samuel Adams

CATERING INFORMATION

We Cater! From any size event to any type of event, we are qualified for the job. We offer a private experience along with an outstanding culinary selection. Our team takes great pride in preparing your meal and catering to your guests. We offer state of the art private spaces on site in addition to the ability to cater off site at the venue of your choice. Ask to speak to a manager today!
(304) 697.9800, www.info@mhofc.com.