

APPETIZERS

CHEESE CURDS

PBR beer battered mozzarella curds & homemade buttermilk ranch. \$8. **v**

TOMATO BASIL BRUSCHETTA

cherry tomatoes, basil, garlic, fresh mozzarella, olive oil, balsamic, crostini. \$10. **v**

CHIPS & GUACAMOLE

crispy El Milagro white corn tortilla chips & freshly made guacamole. \$8. **v**

PRETZEL STICKS

soft pretzel sticks, IPA spiked mustard, sharp cheddar sauce. \$8. **v**

ARTICHOKE SPINACH DIP

creamy artichoke & spinach dip with choice of tortilla chips or raw veggies. \$9. **v**

CEVICHE

marinated shrimp and cod, cilantro, red onion, avocado, with tortilla chips & Valentina hot sauce. \$11. **v**

HUMMUS

homemade hummus with olive oil, veggies, feta cheese & toasted pita. \$9. **v**

SUPER NACHOS

corn tortilla chips, bison beef chili, homemade cheese sauce, cheddar jack, scallions, tomatoes, sour cream, & jalapeños. \$11. **v**

BRUSSELS

crispy fried sprouts, feta cheese, almonds, maple vinaigrette & cranberries. \$8. **v**

QUESADILLAS

choice of chicken tinga, grilled steak or Beyond Burger (add \$3), peppers, onions & cheddar jack cheese, in a toasted flour tortilla, pico de gallo & sour cream. \$12.

CRAB FRITTERS

crispy lump crabcake, balls with smoky chipotle ranch. \$11.

VOLCANO SHRIMP

floured popcorn shrimp tossed in sweet chili aioli over crunchy napa slaw with ginger dressing. \$13.

FRIED CLAMS

flour dusted clam strips with lemon & cocktail sauce. \$12.

POUTINE

french fries, brown ale mushroom gravy, scallions & fresh cheddar curds. \$8. **v**

ARANCINI

mozzarella stuffed risotto balls, panko fried over marinara & parmesan. \$7. **v**

MUSSELS

a pound of fresh PEI mussels \$14.

BEER: saison, bacon, scallions, topped with crispy fries & lemon herb aioli

WINE: white wine, herbs, garlic & crostini.

DIABLO: sautéed mushrooms, onions, marinara, red chili flakes & crostini.

MEAT & CHEESE BOARD

three cured meats & three cheeses from our favorite makers with crostini & fruit. meat board \$8. | cheese board \$8. both boards \$14.

CHICKEN STRIPS

homemade panko breaded chicken breast strips with your choice of dipping sauce. \$8.

POTATO SKINS

fried skins with bacon, scallions & melted cheddar jack. \$8. **v**

WINGS

floured & fried wings tossed with your choice of sauce six \$7. | twelve \$12. mild buffalo, hot buffalo, bbq, thai chili, honey sriracha, garlic parmesan, lemon pepper wet or just plain crispy. ask for naked wings — gluten free **v** add \$1 for boneless wings.

SALADS

GREEK SALAD

chopped romaine lettuce, cucumbers, cherry tomatoes, feta cheese, kalamata olives, red onion, balsamic vinaigrette. \$11. side greek \$6. **v**

TACO SALAD

chicken tinga or seasoned ground beef, lettuce, tomatoes, scallions, cheddar jack, black beans, sweet corn & sour cream in a crispy fried flour tortilla bowl. \$13. add guacamole \$2.

AHI TUNA SALAD

sashimi grade ahi seared rare, crunchy napa cabbage slaw, toasted peanuts, scallions & spicy thai peanut dressing, crispy wontons \$18.

HARVEST KALE SALAD

Tuscan kale, sliced apples, feta cheese, cranberries, candied walnuts, maple dijon vinaigrette & butternut squash. \$13. **v**

BIG ITALIAN SALAD

pepperoni, sausage, olives, romaine & iceberg, roasted red pepper, hard boiled egg, croutons & creamy italian dressing. \$12.

CAESAR SALAD

romaine lettuce hearts, cherry tomatoes, red onion, parmesan, croutons, tossed with creamy caesar dressing. \$10. **v** side caesar \$6.

SOUPS & SIDES

BAKED FRENCH ONION

caramelized onion & sherry broth, topped with crostini & melted swiss. \$4. / \$6.

BISON BEEF CHILI

our homemade chili with bison & beef, kidney beans, topped with cheddar jack, jalapeños & green onions. \$4. / \$6. **v**

BAKED POTATO SOUP

creamy potato soup with ham, bacon, melted cheddar jack & scallions. \$4. / \$6.

SOUP OF THE DAY

made in house daily - ask your server for today's recipe. \$4. / \$6.

**FRIES | HOMEMADE CHIPS
MASHED POTATOES | FRESH FRUIT \$4.
CHEF'S VEG | ROASTED RED POTATOES
RICE PILAF \$5.
SWEET POTATO FRIES \$6.**

ADD CHICKEN \$4. | ADD STEAK, SHRIMP OR SALMON \$6. | ADD SEARED AHI TUNA \$8.

**DRESSINGS: RANCH | CHIPOTLE RANCH | HONEY BALSAMIC | MAPLE DIJON | CAESAR
OLIVE OIL & VINEGAR | CREAMY ITALIAN | FRENCH | BLEU CHEESE | THAI PEANUT | RASPBERRY VIN.**

DAILY SPECIALS

MONDAY

\$6. burger & fries
\$1. off all Lagunitas cans & drafts

TUESDAY

\$3. tacos
\$10. burritos
\$2. PBR
BOGO apps 8p-11p

WEDNESDAY

75-cent wings
\$7. Grey Goose mules
\$4. Sierra Pale cans

THURSDAY

\$14. NY strip dinner
\$2. off glass wines
\$5 FW Pivo Pilsner
\$1 raw oysters

FRIDAY

\$13. fish fry
\$1 off Metropolitan beers on draft

SATURDAY

brunch specials till 4p
\$19. prime rib
\$6. Pilsner Urquell mugs
BOGO apps 9p-12a

\$3. SHOT OF THE DAY
JAMESON

\$3. SHOT OF THE DAY
MAKER'S MARK

\$3. SHOT OF THE DAY
JIM BEAM

\$3. SHOT OF THE DAY
WILD TURKEY 101

\$3. SHOT OF THE DAY
BUFFALO TRACE

\$3. SHOT OF THE DAY
FIREBALL

ENTREES

add a cup of soup or side salad \$4.

RIBEYE

14oz USDA choice ribeye, topped with compound herb butter, crispy onion strings & roasted red potatoes. \$24.

FILET MIGNON

7oz filet mignon pan seared with herb butter, crispy onions, & roasted potatoes. \$27.

NY STRIP

10oz New York strip steak grilled & topped with house herb butter, crispy onions & roasted red potatoes. \$21.

CEDAR-PLANKED SALMON

8oz Atlantic salmon broiled on cedar plank with garlic dill butter, rice pilaf & chef's fresh veggie.. \$23. ♡

SHRIMP DEJONGHE

tiger shrimp broiled in sherry spiked butter, toasted garlic breadcrumbs, rice pilaf & fresh veggies. \$21.

POORMAN'S LOBSTER

broiled cod served with drawn butter, chef's vegetable & rice pilaf. \$17. ♡

BACON WRAPPED MEATLOAF

all beef meatloaf wrapped in bacon & carved over mashed potatoes mushroom beer gravy and crispy onion strings. \$15.

LOBSTER TAIL

8oz tail split & grilled or simply broiled with white wine & lemon, with rice pilaf & veggies. \$29. ♡

SEARED SCALLOPS

all natural scallops over parmesan risotto, sautéed kale & spinach, with light champagne cream sauce. \$25.

BBQ RIBS

St Louis cut ribs, grilled & glazed with our homemade BBQ sauce, with cole slaw & french fries. half rack \$18 | full rack \$23.

CHICKEN CORDON BLEU

split boneless breast stuffed with smoked ham, swiss & panko breaded over rice pilaf, vegetables & mustard lemon cream sauce. \$16.

AHI TUNA STEAK

sashimi grade tuna steak seared rare & carved over steamed jasmine rice, sautéed veggies, pineapple teriyaki & orange sesame sauce. \$23.

LAND & SEA

10oz NY Strip steak with herb butter & crispy onion strings with your choice of: three grilled shrimp \$27 8oz lobster tail \$38.

STUFFED PORK CHOP

bone-in chop, cranberry bread stuffing, mashed potatoes, sautéed apples & onions, brandy cider cream. \$19

JAGERSCHNITZEL

twin fried pork tenderloins, mushroom cream sauce, lemon wedges & spaetzel. \$16.

FISH & CHIPS

PBR beer battered Icelandic cod filets with corn fritters, french fries & cole slaw. \$16.

SANDWICHES & WRAPS

served with choice of french fries, fresh fruit or chips
sub gluten-free bread +\$2

TAVERN BURGER

8oz ground chuck burger, butter top bun, lettuce, tomato, onion. \$11.

THE PIPEFITTER

twin 1/4lb smash patties, Pipeworks sharp cheddar, crispy onion strings, 1000 island, lettuce, tomato & onion on a pretzel roll. \$15.

MUSHROOM MOUNTAIN BEYOND BURGER

vegetarian Beyond Burger patty, grilled mushrooms & onions, swiss cheese, lettuce tomato & onion. \$15. ✓

NO BREAD FRED | NO RED MEAT PETE

8oz burger patty (Fred) or grilled split chicken breast (Pete) over sautéed fresh veggies with melted provolone cheese. \$14.

BISON BLEU BURGER

6oz lean bison patty (med-rare recommended) bleu cheese, bacon & lettuce, tomato & onion. \$15.

GRINDER

smoked ham and swiss cheese on our classic 1/2lb burger, 1000 island & LTO. \$13.

SMOTHERED BURRITO

choose steak, chicken tinga or Beyond Burger (add \$3), beans, rice, cheddar jack, onions, cilantro, house red & green salsas. & sour cream, with tortilla chips \$12.

ITALIAN BEEF

shaved sirloin, french bread, mozzarella, au jus & choice of sweet roasted red peppers or hot giardinera. \$11.

PRIME RIB PANINI

shaved prime rib, cheddar, provolone, caramelized onions & horseradish sauce. \$12.

BUFFALO CHICKEN

fried or grilled chicken breast tossed in spicy buffalo sauce, bleu cheese dressing celery, carrots & LTO. \$12.

HOT BROWN

savory french toast, sliced turkey breast, sharp cheddar sauce, bacon, tomato & scallions. \$14.

BBQ PIG

shredded pork shoulder, beer spiked bbq sauce, toasted bun, creamy cole slaw. \$10.

REUBEN

corned beef brisket, sauerkraut, swiss cheese, 1000 island on toasted marble rye. \$12.

CALIFORNIA CLUB WRAP

sliced turkey, guacamole, cheddar jack, lettuce, tomato, red onion & house salsa wrapped in a soft flour tortilla. \$12.

CRABBY PATTY

our homemade jumbo lump crab cake on a toasted bun with lemon herb aioli, lettuce, tomato & red onion. \$15.

SCHNITZEL SANDWICH

breaded pork tenderloin, sauerkraut, IPA spiked mustard, toasted pretzel bun. \$12

CRABBY CHICKEN

grilled 6oz chicken breast, surimi crab, swiss cheese on a toasted bun with LTO. \$12.

CUBANO

mojo marinated pork loin, ham, salami & swiss, pickle, dijon mayo on a pressed hoagie roll. \$11.

FISH TACOS

three blackened mahi mahi tacos with napa slaw, spicy red salsa, sour cream, & tortilla chips.. \$12. ♡

PASTA

all pastas served with parmesan bread
sub gluten-free pasta +\$2

N'AWLINS PASTA

chicken, shrimp, andouille, cajun cream, peppers, onions & cavatappi. \$18.

SHRIMP SCAMPI PASTA

grilled tiger shrimp tossed with cavatappi, baby spinach, garlic wine sauce & parmesan. \$18.

SQUASH RAVIOLI

butternut squash stuffed pasta with lemon & brown butter sauce, candied walnuts, crispy fried brussels, & parmesan. \$16. ✓

CHEESY CHICKEN

cavatappi tossed in alfredo sauce, grilled chicken melted cheddar jack. \$15.

QUATTRO MAC & CHEESE

sharp cheddar, parmesan, fontina & American cheese sauce tossed with cavatappi & toasted panko breadcrumbs. \$12. ✓

BUFFALO CHICKEN MAC with spicy fried buffalo chicken \$15.

LOBSTER MAC & CHEESE with diced cold water lobster tail & baby spinach \$19.

TORTELLINI

choose beef or cheese tortellini tossed with marinara sauce & topped with parmesan. \$12.

NOODLE BOWL

build your own pasta — twisty cavatappi with choice of alfredo or marinara sauce. \$10. ✓

PIZZA

12 inch thin crispy crust
sub gluten free 10in crust +\$2

STEAK & BLEU

garlic butter, grilled steak caramelized onions, mozzarella, bleu cheese, roasted red peppers & scallions. \$15.

ELOTE PIZZA

garlic butter, mozzarella, sweet corn, queso fresco, chili salt & cilantro mayo. \$13. ✓

BUFFALO MAC & CHEESE

garlic butter crust, quattro mac & cheese, fried chicken strips, bleu cheese & hot buffalo. \$12.

UPTOWN

artichoke spinach dip crust, grilled chicken, mozzarella & tomato. \$12.

ITALIAN BEEF

sirloin, hot giardinera, mozzarella, provolone. \$14.

CRAB RANGOON PIZZA

lump blue crab & cream cheese mix, scallions, mozzarella, crispy wontons & thai chile sauce. \$16.

THAI PIZZA

thai peanut sauce, cheddar jack & mozzarella, carrots, broccoli & scallions & shrimp \$16. or chicken \$14.

MARGHERITA

fresh mozzarella, red sauce, basil, garlic, & tomato. \$11. ✓

ADD CHICKEN \$4. | ADD STEAK, SHRIMP OR SALMON \$6.

**\$1 TOPPINGS: EXTRA CHEESE | PEPPERONI | RED ONION
BROCCOLI | MUSHROOMS | GARLIC | TOMATO | BACON | PEPPERS
\$1.50 TOPPINGS: BLEU CHEESE | CHICKEN | SAUSAGE
SHRIMP | HAM | STEAK**