



Gluten Free Option Available | Vegan Option Available

PUB APPETIZERS

French Onion Gratin	Crock 8
Caramelized Onions, Beef Broth, Sherry, Garlic Croutons, Provolone and Swiss	
Seafood Chowder	Cup 7 Bowl 9
Clams, Shrimp, Scallops, Bacon, Cream and Potatoes	
Soup of the Present	Cup 5 Bowl 7
Chef's Fresh Creation	
Famous Quesadilla	17
Grilled Chicken, Cheddar Cheese, Peppers, Onions, and Bacon (Sides of Salsa and Sour Cream)	
Chips & Dip	11
Endless House Chips, Ranch Dill Dip	

Bavarian Pretzel & Charcuterie	21
Salted Pretzel, Smoked Liverwurst, Landjaeger, Salami, Pickled Onion, Cornichon, Mustards, Beer Cheese	
Avocado Toast	11
Avocado Smash, Pickled Beets, Chèvre, Olive Oil, Everything Seasoning, Toasted Sourdough	
Shrimp Alexander	17
Crisp Bacon, Feta, Garlicky Spinach, Sherry Butter	
Everything Cauliflower Wings	15
1 Pound Crispy Cauliflower, Everything Wing Sauce, Creamy Bleu Cheese	

ENTRÉE SALADS

Granny Apple Chicken	19
Mixed Greens, Candied Walnuts, Bleu Cheese, Cider Vinaigrette and Grilled Chicken Breast	
Salmon Caesar	20
Crisp Romaine, Asiago, Garlic Croutons, House Caesar Dressing, 4 oz. Grilled Salmon	

Kale Salad	16
Baby Kale, Watercress, Pickled Beet, Tangerine Supremes, Berbere Spiced Sunflower Seeds, Crispy Shallot, Shaved Manchego, Chevre Vinaigrette.	
Salad Trio	18
Tuna, Egg & Chicken Salads, Spring Greens, Sliced Melon, Berries, Toast Points	

WINGS

Mild, Medium, Hot, Char-B-Q, Honey Country,
Everything Sauce
House Made Dry Rub




Served with Celery, Carrots and Bleu Cheese

Bone-In Jumbo Roasters	6 for 11.50 12 for 18.50
Boneless Wings	½ lb. for 11.50 1 lb. for 18.50

SANDWICHES

Includes our Crispy Battered Fries. Substitute Onion Rings or Sweet Potato Fries for \$4.00 more.
Gluten Free Bread Available.

Build Your Own Burger or Chicken 	19
8 oz. Angus Beef or Chicken with Lettuce, Sliced Onion and Tomato. Served on a Brioche Bun	
Add Bacon	2
Additional Toppings	.50 each
Cheddar, Swiss, American, Provolone, Peppers, Grilled Onions, Sautéed Mushrooms, Meat Hot Sauce	
Jerk Chicken Wrap	18
Jerk Marinated Chicken Thigh, Napa Cabbage, Grilled Pineapple, Red Bell Peppers, Scallion, Cilantro, Avocado and Cashew Dressing	
Classic Reuben 	19
Corned Beef, Sauerkraut, 1000 Island, Swiss, Rye	
California Reuben 	19
Roast Turkey, Swiss, 1000 Island Dressing, Coleslaw, Guacamole and Rye	




Club Sandwich 	18
Choose Ham, Turkey, or Both, Choice of Toasted Bread	
Blackened Chicken 	18
Cajun Blackened Thigh, Pickled Onion, Honey Mustard Aioli, Smoked Cheddar, Lettuce, Tomato, Brioche Bun	
Beef on Weck	22
Shaved Prime Rib on a Kimmelweck Roll with Crispy Onions, Served with Au Jus and Horseradish Cream	
Turkey Cobb Burger 	18
House Made Patty, Pretzel Bun, Bacon Jam, Bleu Cheese, Guacamole, Cranberry Mustard	
Schnitzelwich	18
Breaded Pork Cutlet, Swiss Cheese, Red Cabbage, Lemon Aioli and Served on a Pretzel Bun	

ALL DAY OFFERINGS

FEATURING HOMESTYLE FAVORITES

Available for Lunch and Dinner • Please Ask Your Server about Today's Special Offerings.

Fish Fry	19
Available on Fridays only.	
Served French Style, Beer Battered or Broiled with French Fries, Coleslaw, Lemon and Tartar Sauce	
Chicken Milanaise	23
Crispy Cutlet, Arugula, Roasted Tomato, Pickled Onion, Lemon, Olive Oil, Shaved Parmesan, Balsamic Glaze	
Naan Flatbread	18
Ask Your Server About Today's Creation	
Shrimp & Chicken Gumbo	24
Andouille Sausage, Trinity, Dark Roux, Shrimp Stock, Creole Red Beans & Rice, Gumbo File, Skillet Seared Prawns	

Dave's Famous Meatloaf	25
Bacon Wrapped Tomato Basted Loaf, Mashed Potatoes, Seasonal Vegetable, Traditional Gravy	
Pork Belly Ramen 	22
Sweet Potato Noodle, Soba, Shiitake, Charred Scallion, Hot and Sour Broth, Cilantro, Pea Tendril, 5 Spiced Won Ton	
Yankee Pot Roast	27
Braised Chuck, Winter Vegetables, Mushroom, Natural Jus, Whipped Potato, Crispy Onion	
Spaghetti Squash & Meatballs  	21
Roasted Spaghetti Squash, Turkey Meatballs, House Marinara, Shaved Pecorino, Fontina Garlic Baguette	





DINNER ENTREES

Available Tuesday – Friday 5:00 – 9:00 P.M. • Please ask your server about Today's Special Offerings.

Prime Rib 	10 oz. 32 14 oz. 36
Available on Fridays after 5:00 P.M.	
Slow Cooked and Accompanied by Sour Cream and Chive Whipped Potato and Seasonal Vegetable du Jour	
Steak Diane 	33
Twin Filets of Beef, Dijon Brandy Sauce, Scallions, Wild Rice Pilaf, Seasonal Vegetable	
Pork Shank	35
Bourbon-Luxardo Cherry Braised, New York Cheddar Polenta, Braised Kale, Pickled Cherry, Crispy Onion	
Atlantic Salmon 	31
Black Pepper Caramelized, Spiced Cider Squash Puree, Green Apple Slaw, Potato Galette	
Butternut Squash Ravioli	25
Sage Brown Butter, Fried Brussels Sprouts, Umami Vinaigrette, Pickled Cranberry, Crispy Shallot, Shaved Manchego	

STEAKHOUSE OFFERINGS

All Steaks are Served with Choice of Soup Du Jour or Side Salad. Accompanied by Sour Cream and Chive Whipped Potato and Seasonal Vegetable du Jour.

14 oz. Premium Pork Chop 	34
12 oz. Angus Reserve Strip Steak 	45
Local Grass Fed Filet Mignon 	
(Served with Béarnaise) 5 oz. / 8 oz.	39 / 47
18 oz. Bone In Ribeye 	55
Enhancements	
Bleu Cheese Crust	2.50
Roasted Garlic Compound Butter	1.50
Truffle Soy Roasted Shiitake	2.50
Caramelized Mushrooms & Onions	2.00
3 Grilled Shrimp	10.00