



PUB APPETIZERS

French Onion Gratin Crock 7

Caramelized Onions, Beef Broth, Sherry, Garlic Croutons, Provolone and Swiss

Seafood Chowder Cup 7 | Bowl 9

Clams, Shrimp, Scallops, Bacon, Cream and Potatoes

Beer Cheese Soup Cup 5 | Bowl 7

Muenster, Cheddar, Pepper Jack, Onions and Lager

Famous Quesadilla 16

Grilled Chicken, Cheddar Cheese, Peppers, Onions, and Bacon (Sides of Salsa and Sour Cream)

Potato Pancakes 11

Served with Fresh Applesauce and Sour Cream

Ahi Tartare 19

Sashimi Tuna, Sesame, Cilantro, Chive, Won Ton Crisps, Tamari Crema, Wasabi Peas

Chips & Dip 10

Endless House Chips, Ranch Dill Dip

Bavarian Pretzel & Charcuterie 21

Salted Pretzel, Obatzda, Smoked Liverwurst, Landjaeger, Salami, Pickled Onion, Cornichon, Mustards, Beer Cheese

Avocado Toast 11

Avocado Smash, Pickled Beets, Chèvre, Olive Oil, Everything Seasoning, Toasted Sourdough

Oysters & Shrimp 22

4 Classic Jumbo Shrimp Cocktail, 4 Oysters on the Half Shell, Soy Mignonette, French Cocktail Sauce, Lemon

Everything Cauliflower Wings 15

1 Pound Crispy Cauliflower, Everything Wing Sauce, Creamy Bleu Cheese

ENTRÉE SALADS

Granny Apple Chicken 18

Mixed Greens, Candied Walnuts, Bleu Cheese, Cider Vinaigrette and Grilled Chicken Breast

Salmon Caesar 18

Crisp Romaine, Asiago, Garlic Croutons, House Caesar Dressing, 4 oz. Grilled Salmon

Jerk Chicken Salad 17

Jerk Marinated Chicken Thigh, Napa Cabbage, Grilled Pineapple, Red Bell Peppers, Scallion, Cilantro, Avocado, Cashew Dressing

Salad Trio 16

Tuna, Egg & Chicken Salads, Spring Greens, Sliced Melon, Berries, Toast Points

WINGS

Mild, Medium, Hot, Char-B-Q, Honey Country, Everything Sauce

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.

Build Your Own Burger or Chicken 18

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

Poblano Chicken Wrap 17

Cajun Chicken Breast, Flame Roasted Poblano, Corn Salsa, Chipotle Aioli, Cheddar Jack, Herb Wrap

Classic Reuben 18

Corned Beef, Sauerkraut, 1000 Island, Swiss, Rye

California Reuben 17

Roast Turkey, Swiss, 1000 Island Dressing, Coleslaw, Guacamole and Rye

Club Sandwich 17

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 20

Shaved Prime Rib on a Kimmelweck Roll with Crispy Onions, Served with Au Jus and Horseradish Cream

Turkey Cobb Burger 17

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

Kase Krainer 16

A Beef and Pork Sausage with Swiss Cheese, Spicy Mustard & Sauerkraut on a Pretzel Bun

Knackwurst 16

Plump "Crack" Sausage with Mild Flavor, Spicy Mustard & Sauerkraut on a Pretzel Bun

ALL DAY OFFERINGS

FEATURING OKTOBERFEST SELECTIONS

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

Fish Fry

Available on Fridays only. 18

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

Autumn Flatbread 17

Roasted Butternut Squash, Grilled Bermuda Onion, Crisp Bacon, Mozzarella, Feta, Arugula, Pumpkin Seed Oil

Shrimp & Chicken Gumbo 24

Andouille Sausage, Trinity, Dark Roux, Shrimp Stock, Creole Red Beans & Rice, Gumbo File, Skillet Seared Prawns

Sauerbraten 23

Sweet and Sour Brine, Slow Braised beef, Red Cabbage, with a Potato Cake

Wurst Teller 21

Two Different Varieties of Sausage, German Potato Salad and Kraut

Wiener Schnitzel 21

Breaded Pork, Lemon Butter Sauce, Red Cabbage, with a Potato Pancake

Tour of Germany 25

Samples of Sauerbraten, Schnitzel & Sausage, German Potato Salad and Red Cabbage

DINNER ENTREES

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

Prime Rib *Available on Fridays after 5:00 P.M.* 34

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

Cutler Cove Salmon 29

Black Pepper Caramelized, Spiced Cider Squash Puree, Green Apple Slaw, Potato Galette

Seafood Boil 35

Shrimp, Mussels, Clams, Smoked Sausage, Fingerling Potatoes, Sweet Corn, Old Bay Broth, Creole Butter, Charred Baguette

Butternut Squash Ravioli 22

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.

10 oz. Prime Sirloin 34

12 oz. Angus Reserve Strip Steak 45

Local Grass Fed Filet Mignon 39 / 47

16 oz. Local Grass Fed Ribeye 52

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