
 Gluten Free Option Available |  Vegan Option Available

PUB APPETIZERS

French Onion Gratin Crock 9

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 12

Endless House Chips, Ranch Dill Dip

Bavarian Pretzel & Charcuterie 21

Salted Pretzel, Smoked Liverwurst, Landjäger, Salami, Pickled Onion, Cornichon, Mustards, Jalapeño Cream Ale Queso, Lager Cheese

Avocado Toast 11

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

Bang Bang Calamari 19

Light Crispy Breading, Pickled & Roasted Peppers, Lemon-Garlic Butter, Bang Bang Dip

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

Salad Trio 18

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

Beet & Burrata Salad 18

Roasted Beet Carpaccio, Burrata Cheese, Arugula, Lemon-Garlic Vinaigrette, Charred Baguette, Orange Scented Balsamic, Pinenuts




WINGS

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

Served with Celery, Carrots and Bleu Cheese

Bone-In Jumbo Roasters 6 for 12 | 12 for 19

Boneless Wings ½ lb. for 12 | 1 lb. for 19

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If you have a food allergy, please notify us. Allergen information for menu items is available. Please ask an employee for details.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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 GF	19
8 oz. Angus Beef or Chicken with Lettuce, Sliced Onion and Tomato. Served on a Brioche Bun	
Add Bacon	2
Additional Toppings	.75 each
Cheddar, Swiss, American, Provolone, Peppers, Grilled Onions, Sautéed Mushrooms, Meat Hot Sauce	
Classic Reuben GF	19
Corned Beef, Sauerkraut, 1000 Island, Swiss, Rye	
California Reuben GF	19
Roast Turkey, Swiss, 1000 Island Dressing, Coleslaw, Guacamole and Rye	

Club Sandwich	18
Choose Ham, Turkey, or Both, Choice of Toasted Bread	
Beef on Weck	23
Shaved Prime Rib on a Kimmelweck Roll with Crispy Onions, Horseradish Cream and Au Jus	
Turkey Cobb Burger GF	18
House Made Patty, Pretzel Bun, Bacon Jam, Bleu Cheese, Guacamole, Cranberry Mustard	
French Onion Meatloaf Dip	19
Dave's Famous Meatloaf, Melted Onions, Swiss, Provolone, French Bread, Onion Broth Dip	

ALL DAY OFFERINGS

FEATURING HOMESTYLE FAVORITES

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

Fish Fry	21
<i>Available on Fridays only.</i>	
Served French Style, Beer Battered or Broiled with French Fries, Coleslaw, Lemon and Tartar Sauce	
Chicken Milanese	24
Crispy Cutlet, Arugula, Roasted Tomato, Pickled Onion, Lemon, Olive Oil, Shaved Parmesan, Balsamic Glaze	
Shrimp & Chicken Gumbo	24
Andouille Sausage, Trinity, Dark Roux, Shrimp Stock, Creole Red Beans & Rice, Gumbo File, Skillet Seared Prawns	
Lentil Bolognese GF VEGAN	20
Zucchini Noodles, Roasted Tomatoes, Olive Oil, Portabello, Basil	

Dave's Famous Meatloaf	25
Bacon Wrapped Tomato Basted Loaf, Mashed Potatoes, Seasonal Vegetable, Traditional Gravy	
Wurst Teller	22
Käse Krainer, Knackwurst, German Potato Salad, Spicy Mustard, Kraut	
Spaghetti Squash & Meatballs	22
House Turkey Meatballs, Roasted Spaghetti Squash, Marinara, Fontina Baguette, Shaved Pecorino	
Open Faced Turkey Dinner Sandwich	23
Roasted Turkey Breast, Traditional Stuffing Waffle, Cranberry Sauce, Mashed Potatoes, Seasonal Vegetable, Gravy	

DINNER ENTREES

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

Prime Rib GF	10 oz. 32 14 oz. 36
<i>Available on Fridays after 5:00 P.M.</i>	
Slow Cooked and Accompanied by Sour Cream and Chive Whipped Potato and Seasonal Vegetable du Jour	
Seared Day Boat Scallops	45
Summer Succotash, Celeriac Puree, Red Pepper Coulis, Chive Vinaigrette	
Harissa Chicken	33
Semi Boneless Breast, Harissa Marinade, Sweet Potato Farro Salad, Feta, Natural Jus	
Spice Rubbed Duck Breast	41
Fondant Potatoes, Minted Tomato Cucumber Relish, Candied Orange, Port Jus	
Cioppino	35
Clams, Mussels, Shrimp, Bay Scallops, Fennel, Onions, White Wine, Tomato, Charred Lemon, Baguette	
Gnocchi Rochester	29
Ricotta Filled Gnocchi, Oven Roasted Tomatoes, Asparagus, Portabello, Spinach, Sherried Tomato Sauce, Shaved Parmesan, Basil, Pine Nuts	

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 GF	34
12 oz. Angus Reserve Strip Steak GF	45
Filet Mignon GF	
(Served with Béarnaise) 5 oz. / 8 oz.	39 / 47
18 oz. Bone In Ribeye GF	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