

Starters

Chicken Quesadilla \$11

Chihuahua & Cheddar Cheese/Peppers & Onions/Roasted Tomato Salsa/Sour Cream

Flatbreads

~Pepperoni-Mozzarella & Provolone \$9

~Southwest -Salsa/Sauteed Peppers & Onions/Fresh Corn/Chihuahua & Cheddar Cheese/Cilantro Crema \$10

Fried Provolone Cheese \$8

Marinara

Jumbo Bavarian Pretzel \$11

Beer Cheese

Loaded Fresh Cut Fries \$8

Bacon/Beer Cheese/Scallions

Calamari \$12

(Steak Cut) Fried Banana Peppers/Marinara/Parmesan

Buffalo Shrimp \$12

Fried Shrimp Tossed in Mild Buffalo Sauce/Celery/Rand or Blue Cheese Dressing

Asian Lettuce Cups \$14

Scallops/Crab/Shrimp/Water Chestnuts
in Endive Cups with Crispy Rice Noodles/Creamy Soy/Siracha

Chicken Wings (Just Over 1 lb) \$14

Celery/Ranch or Blue Cheese Dressing/Choose from Dry Seasoned/Buffalo/Thai Chili/Atomic Buffalo/BBQ

Whole Smoked Wings (Just Over 1 lb.) \$15

Never Fried/House Seasoning/Add Any of the Above Sauces

Boneless Wings \$12

Celery/Ranch or Blue Cheese Dressing/

Choose from Buffalo/Thai Chili/Atomic/BBQ

Burgers

The All American Burger \$11

American Cheese/Lettuce/Tomato/Pickle/Red Onion

Add Bacon \$1

Elk Burger \$15

Farm Raised Elk/Smoked Gouda/Red Onion/Arugula

Tossed in Roasted Tomato Vinaigrette

Steak House Burger \$14

Peppercorn Crusted/Caramelized Onions/Smoked

Bacon

Horseradish Cheddar Cheese/Tomato/Arugula

House Made Steak Sauce

Blue Cheese Burger \$13

Blue Cheese Mixed into Burger/Smoked Bacon

Caramelized Onions/Lettuce/Tomato/Blue Cheese

Dressing

Sides \$3

Fresh Cut Fries

Coles Slaw

Seasonal Vegetable

Mashed Potatoes

Pasta w/Marinara

Bacon Braised

Cabbage

Cast Iron Crushed

Potatoes +\$1

Mac & Cheese +\$1

Sandwiches

All sandwiches come with fresh cut fries or coleslaw.

Steak Sandwich \$15

Shallot Marmalade/Arugula/Provolone Cheese

Hot Italian \$14

Served Hot on Schiacciata Bread

Ham/Genoa Salami/Capicola/Provolone

Basil Mayo/Roasted Red Peppers/Tomato/

Red Onion/Arugula

Grilled Chicken Sandwich \$13

LTO/White Cheddar/Bacon/Honey Mustard

Fish Sandwich \$14

Cod -Panko Crusted and Fried or Blackened

LTO/Tarter Sauce

Spicy Fried Chicken Sandwich \$13

Pepper Jack Cheese/Chipotle

Mayo/Pickles/Cilantro Coleslaw

Shrimp Po'Boy \$14

Crispy Shrimp/Lettuce/Tomato/Red Onion

Cajun Remoulade

Piggy Cheese Steak \$13

Roasted Pork/Peppers & Onions/Beer

Cheese Sauce

Knife & Fork Roast Beef \$14

Braised Beef in Gravy/Caramelized Onions

Salads

Add Any of the Following to a Pittsburgh

or Caesar. Fried-Grilled-Buffalo Chicken

Breast \$5--Steak \$7 --Fried, Pan Seared,

or Buffalo Shrimp \$6--Crispy Calamari \$6

--Salmon Filet Grilled/Blackened \$9

Pittsburgh Salad \$9

Fresh Cut Fries/Hard Boiled Egg/Cheddar

Tomato/Cucumber/Red Onion

Large Caesar Salad \$9

Shredded Parmesan

Cheese/Croutons/Hard Boiled Egg

Soup/Side Salads

Chunky Black Bean Chili \$5

Cheddar Cheese/Scallions

SOUP OF THE DAY \$5

House Salad \$6

Tomatoes/Cucumbers/Croutons

Parmesan/Crispy Shallots

Caesar Salad \$6

Shredded Parmesan Cheese

Croutons/Hard Boiled Egg

Entrées

All Dinner Entrees Served with Soup, or Salad & Bread

Seafood

Choose from the following preparations on any of the fish & shrimp listed below:

Simply Grilled w/Mashed

Potatoes/Today's Vegetable

Panko Crusted w/Fries & Coleslaw

Blackened w/Mashed Potatoes/Today's

Vegetable

Crab Crusted w/Mashed

Potatoes/Today's Vegetable/Add Shallot

Cream Sauce \$7

Atlantic Cod \$18

Canadian Salmon \$22

Gulf Shrimp \$19

Great Lake Walleye \$24

Maryland Style Crab Cakes \$30

Mashed Potatoes/Corn Salsa/Remoulade

Meat & Pasta

Mushroom Penne Alfredo \$14

Add Chicken \$5/Steak \$8

Homemade Sausage with Spaghetti \$15

Marinara/Parmesan/Basil

Roast Turkey Breast \$16

Mashed Potatoes/Stuffing/Today's

Vegetable/Gravy

Romano Crusted Chicken \$17

House Marinara/Garlic Butter

Noodles/Parmesan

16 oz. Pork Chop Porterhouse \$21

Macaroni & Cheese/Bacon Braised

Cabbage/Dijon Mustard Cream Sauce

8 oz. Bistro Tender Steak & Fries \$25

Veal Demi Glace/Served Rare to Medium

14 oz. Ribeye Steak \$36

Cast Iron Crushed Potatoes/Seasonal

Vegetable/Roasted Shallot Butter/House

Made Steak Sauce

Seafood Steak Oscar \$45

Ribeye topped with blend of Scallops,

Crab & Shrimp/Hollandaise/Cast Iron

Crushed Potatoes/Seasonal Vegetables

Steak Toppers

Bluecheese Shallot Crust \$3

Sauteed Peppers & Onions \$3

Horseradish Crust \$3

Crab Crust \$7

Shrimp Skewer \$10



***Consuming raw or under cooked meats, or seafood may contribute to foodborne illness**