

- BAR SNACKS -

CANDIED PEPPER BACON	\$9
Thick-cut bacon glazed with brown sugar and cracked black pepper, finished with a hint of chili flake.	
HUMMUS	\$9
Toasted Pita chips and Crudite	
CHIPS AND SALSA (V)	\$9
House made tortilla chips lightly tossed with salt with chunky house made Salsa	
FRENCH ONION DIP	\$9
House made french onion dip with kettle chips.	

- STARTERS -

WINGS	\$16
Choice of garlic parmesan, BBQ buffalo, or thai sweet chili. Served with ranch, blue cheese or sesame ginger aioli.	
QUESADILLA*	\$15
Flour tortilla, blended cheeses, tomatoes, green onions, cilantro. Vegetable 15 Chicken 15 Buffalo Chicken 17 Steak 18	
WONTON NACHOS*	\$16
Crispy wonton chips topped with marinated ahi tuna, avocado, mango salsa, scallions, sesame seeds, and a drizzle of spicy sriracha aioli.	
GIANT WARM PRETZEL (V)	\$15
Served with a side of bier cheese & honey mustard sauce.	
SMOKED DEVILED EGGS	\$12
Smoked deviled eggs with bacon crumbles.	
SHEET PAN NACHOS*	
Tortilla chips with blended cheese, nacho cheese, tomatoes, green onions, guacamole, serrano peppers, sour creme and cilantro. Beef 16 Chicken 18 Steak 20 Family Size for \$6 more	

- FLATBREADS -

BURRATA & FIG JAM	\$17
Fresh burrata, basil, fig jam, prosciutto, EVOO, and balsamic glaze on toasted flatbread.	
WILD MUSHROOM & TRUFFLE	\$18
Roasted wild mushrooms, caramelized onions, fontina cheese, arugula, and a drizzle of white truffle oil.	
MARGHERITA (V)	\$16
Roasted Garlic, charred vine ripened tomatoes, fresh Mozzarella and basil.	

FRIED CHICKEN THURSDAY \$21
HOMEMADE BUTTERMILK FRIED CHICKEN (BREAST, LEG, THIGH, WING) WITH GARLIC MASHED POTATOES AND GRAVY

FISH FRY FRIDAY \$19
CHEF TOM'S ALL-YOU-CAN-EAT, HAND DIPPED BEER BATTERED FRESH ATLANTIC COD. SERVED WITH FRENCH FRIES, TARTAR SAUCE, AND COLE SLAW.

- SOUPS/SALADS -

FRENCH ONION SOUP	\$7/\$9
Caramelized onions in a rich beef broth, topped with toasted baguette and melted gruyère.	
SOUP OF THE DAY	\$7/\$9
Chef's daily creation made with seasonal ingredients.	
COBB SALAD (GF)	\$18
Romaine, grilled chicken, egg, blue cheese, bacon, avocado, and tomatoes and buttermilk dressing.	
WEDGE SALAD (GF)	\$17
Iceberg lettuce, blue cheese dressing, tomatoes, green onions, bacon, and blue cheese crumbles, and balsamic glaze drizzle.	
BBQ CHICKEN SALAD	\$18
Mixed Greens, hot grilled chicken, roasted corn, black beans, blended cheese, tomatoes, avocado, frizzled onions, and BBQ Ranch.	
BRUSSELS SPROUTS SALAD	\$17
Charred brussels sprouts, baby kale, candied pepper bacon bites, candied walnuts, shaved parmesan, and maple vinaigrette.	
CHIMICHURRI STEAK BOWL	\$25
Grilled Prime Sirloin, romaine lettuce, quinoa, roasted tomatoes, red onions, goat cheese, avocado	
CHICKEN BOWL	\$20
Grilled chicken breast with Mexican rice, zucchini, roasted corn, black beans, cheddar & Jack cheese, avocado, lettuce, tomato, sour cream, and cilantro.	

- SANDWICHES -

All sandwiches are served with choice of tater tots, fries, kettle chips, fruit, or coleslaw.

Upgrade to sweet potato fries, onion rings or truffle parmesan fries for \$2 or a premium side for \$3

8OZ ANGUS BURGER	\$18
+\$1 each - American, Cheddar, Pepper Jack, Swiss, Blue Cheese, Caramelized Onions, Mushrooms +\$2 each - Bacon, Guacamole, Avocado, Fried Egg, Gluten Free or Pretzel Bun	
REUBEN SANDWICH*	\$17
Thinly sliced Corned Beef, Sauerkraut, Swiss Cheese, thousand Island Dressing on Marble Rye.	
STEAK SANDWICH*	\$21
Grilled Prime Sirloin, goat cheese, arugula, smoked tomato bacon Jam, mushrooms, on Focaccia	
SWEET TEA FRIED CHICKEN SANDWICH	\$17
Sweet tea brined chicken thigh smoked in house and breaded, honey-garlic aioli, pickles, and slaw on a pretzel bun.	
TURKEY AVOCADO PANINI	\$17
Roasted turkey, avocado, cheddar, bacon, chipotle ranch, on grilled sourdough.	
STEAK SLIDERS*	\$23
Three mini beef tenderloin medallions topped with cheddar cheese, caramelized onions, and horseradish crème on a brioche bun.	

- PASTAS -

STEAK & GORGONZOLA RIGATONI*	\$29
Rigatoni pasta with sliced beef tenderloin medallions, creamy gorgonzola sauce, sautéed mushrooms, roasted tomatoes.	
ORECCHIETTE SHRIMP SCAMPI*	\$27
Orecchiette pasta with jumbo shrimp, spinach, garlic, white wine, butter, lemon, crispy basil and parsley. Finished with parmesan and a touch of chili flake.	
BAKED ARTICHOKE ROTELLE	\$25
Braised Artichoke Hearts with Parmesan Herb Bread Crumbs over Rottelle pasta with spinach, roasted Tomatoes and lemon Basil butter sauce	

- LAND & SEA -

BOURBON-GLAZED STEAK & SHRIMP SKEWERS	\$34
Prime beef sirloin and jumbo shrimp glazed with a bourbon-brown sugar butter, paired with crispy Brussels sprouts.	
FILET OF SIRLOIN*	\$32
8 oz Prime beef sirloin with cabernet demi-glace, served with charred asparagus and garlic mashed potatoes.	
NOLA PORK CHOPS	\$26
Twin house brined chops, andouille sausage, bell peppers, zucchini, roasted corn, tomatoes and grit cakes.	
MEDITERRANEAN CHICKEN	\$25
Grecian marinated chicken breasts, grilled peppers, tomatoes, mushrooms, kalamata olives, served with garlic mashed potatoes.	
MARYLAND CRAB CAKES*	\$27
Three Jumbo Lump Crab cakes, corn and black bean relish, Honey Lime Vinaigrette.	
FAROE ISLAND SALMON*	\$29
Grilled salmon with wild mushrooms, sun-dried tomatoes, and artichoke hearts in a lemon-herb butter sauce served with grilled asparagus.	
GREAT LAKES WALLEYE PICCATO*	\$27
Walleye with garlic, herbs, capers, lemon white wine butter sauce, served with sautéed spinach.	

BBQ RIBS \$28

Our pork babyback ribs are brined in house for 24 hours, then dusted with our signature seven spice rub and smoked in house.

They are finished with home made chipotle BBQ sauce, served with fries and coleslaw.

- PREMIUM SIDES \$5 -

Garlic Mashed Potatoes

Charred Asparagus (GF) Olive oil, Salt and Pepper

Roasted Summer Vegetables (V): Squash, Bell Peppers, Cremini Mushrooms with a garlic herb butter

Crispy Brussels Sprouts (V): Flash-fried brussels sprouts with candied cherries and toasted almonds

Sautéed Spinach (V) Olive oil, garlic

**Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness.*

- SIGNATURE COCKTAILS -

BOURBON BOGEY	\$16
Buffalo Trace, Blackberry Syrup, Lemon Juice, Simple Syrup, Ginger ale and blackberries.	
PEACHY GREEN	\$16
Angel's Envy, Peach Puree, Peach Schnaps, and cranberry juice, and a peach ring.	
BLUE HERON	\$13
Malibu, Blue Curacao, Lemonade, Soda Water, Blueberries, and a Lemon wedge.	
BACK 9 FIZZ	\$14
St. Germain, La Marca Prosecco, soda Water, mint and a Lemon wheel	
LYCHEE LINKS	\$15
Patron Silver, Lychee syrup, La Marca Prosecco, and Lime wheel.	
BLUEBERRY BIRDIE	\$14
Aperol, La Marca Prosecco, Blueberry Puree, soda water, and a Lemon wedge	
APEROL FIZZ	\$14
Aperol, Honey Syrup, La Marca Prosecco, soda water, and a lemon wheel	
SLICE OF PARADISE	\$15
Grey Goose, Peach Puree, Lemonade, and a Lime wheel	
BLOOMING CACTUS	\$15
Casamigos Blanco, Lime Juice, Pomegranate Juice, Spiced Simple Syrup, Triple sec and a Lime wheel.	

HAPPY HOUR

ENJOY HAPPY HOUR SPECIALS
MONDAY - FRIDAY

3PM - 5PM

All drafts beer's - \$4.00

50% all wines by the glass

\$9.00 House Old Fashions

\$9.00 House Manhattan's

Not valid during Holidays or Special Events



- WINE -

BUBBLES	\$11/\$42
La Marca Prosecco, Italy	
ROSE	\$10/\$39
Joel Gott, CA	
WHITE	\$10/\$39
Ruffino Moscato D' Asti, Italy	
Ferrari Carano Fume Blanc, Sonoma \$10/\$39	
Pacific Rim Riesling, WA \$11/\$42	
Kim Crawford Sauvignon Blanc, CA \$12/\$47	
Maso Canali Pinot Grigio, Italy \$10/\$39	
Alta Vista Estate Torrontes, Argentina \$10/\$39	
Broken Earth Albarino, CA \$13/\$49	
Simi Chardonnay, CA \$13/\$49	
Sonoma Cutrer Chardonnay, Sonoma \$14/\$59	
Terra D' Oro Chenin Blanc/Viognier \$10/\$39	
HOUSE WINE	\$9
Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon, Merlot	
RED WINE	
Meomi Pinot Noir, CA \$14/\$59	
Tolentino Malbec, Mendoza \$12/\$47	
Simi Cabernet, Sonoma \$14/\$59	
The Federalist Zinfandel, Lodi \$12/\$47	
Saldo Zinfandel by Prisoner, CA \$60	
Castello di Gabbiano Chianti, Tuscany \$11/\$42	

- SELTZERS -

High Noon Black Cherry	\$9
High Noon Pineapple	\$9
Good Boy Vodka/Lemonade	\$11
NON-ALCOHOLIC	 
Heineken 0.0 btl/11 oz can	\$6 \$6
Krombacher 0.0 bt/16 oz can	\$8 \$8

- BEER -

DRAFT - PALE ALES/IPA	
Reserve 22 Ale 5.4%	\$8
3 Floyd's Zombie Dust 6.5%	\$8
Half Acre Bodem 6.7%	\$8
Maplewood Son of Juice 6.3%	\$8
Dogfish Head 60min IPA 6.0%	\$8
Bell's Two Hearted Ale 7.0%	\$8
Solemn Oath Small Wave 6.5%	\$7
Alter Ambigram 6.5%	\$8
Art History Lincoln Highway 5.8%	\$8
Noon Whistle Gummylicious 6.0%	\$8
Revolution A Little Crazy 6.8	\$8
LAGERS, ALES, SHANDYS	
Begyle Blond 5.4%	\$7
Moody Tongue Orange Blossom Belgian Blonde 5.4%	\$7
Stella Artois 5.0%	\$7
Great Lakes Eliot Ness Amber Lager 6.1%	\$8
Yuengling 4.5%	\$6
Off Color Apex Predator 6.5%	\$8
Blue Moon 5.4%	\$7
PILSNERS AND HEFEWEIZEN	
Miller Lite 4.2%	\$5
Krombacher 4.8%	\$7
Dovetail 4.8%	\$8
STOUTS & CIDERS	
Guinness 4.2%	\$7
Angry Orchard 5.0%	\$6
Left Hand Peanut Butter Stout 6.2%	\$4

- BOTTLES/CANS -

Corona 4.6%	\$6	\$8
Heineken 5.4%	\$6	\$8
Miller Lite 4.2%	\$5	\$7
Miller Genuine Draft 4.8%	\$5	\$7
Coors Light 4.2%	\$5	\$7
Budweiser 5.0%	\$5	\$7
Bud Light 4.2%	\$5	\$7
Michelob Ultra 4.2%	\$6	\$7
Modelo 4.4%	\$6	\$8
Krombacher 4.8%		\$8

CRAFT BEERS 12 OZ CAN

Half Acre Daisy Cutter 5.2%	\$8
Two Brother's 6.2%	\$8
3 Floyd's Zombie Dust 5.6%	\$7
Great Lakes Elliot Ness 6.2%	\$8
Founders All Day IPA 4.7	\$9
Lagunita's Little Sumpin' Sumpin' 7.5%	\$6

