



Appetizers

Poutine \$14

Fries topped with local Bechaz Cheese Curd, house-made gravy and smoked bacon.

Deep Fried Bechaz Cheese Curd \$14

Locally made Bechaz Cheese Curd, hand-breaded and fried.

Served with a spicy raspberry sauce.

Chicken Wings \$17

Fresh chicken wings tossed with your choice of sauce. Served with house-made blue cheese and celery.

Sauces: House-made Hot, Mild,

Garlic Parmesan, Dr. Pepper BBQ,

Honey Hot BBQ & Orange Pepper Dry Rub

Bang Bang Shrimp \$16

Hand breaded fried shrimp served with house made sweet & spicy chili sauce.

Chicken Quesadilla \$15

Marinated grilled chicken, corn pico de gallo, black beans, a mix of cheddar and Monterey jack cheese.

Served with guacamole, sour cream and salsa.

Stuffed Peppadew Peppers \$14

Sweet & spicy whole peppers stuffed with a mix of cheeses, prosciutto, bacon and fresh herbs.

Korean BBQ Meatballs \$15

Homemade Korean style meatballs tossed in Korean BBQ sauce. Served over a bed of rice and topped with spicy mayo.

Pretzel Nuggets \$12

Freshly made pretzel bites. Served with Fat Tire Beer cheese.

Shrimp Tacos \$16

Hand breaded, fried shrimp with slaw, tomato crema, guacamole and pickled onions on soft flour tortilla.

Seared Scallops \$18

3 seared scallops served on a bed of fresh spinach, tossed in Persian lime oil and topped with bacon jam.

Pan Seared Tuna \$15

Sesame coated and seared rare. Served with seaweed salad with soy sauce, wasabi sauce and sweet & spicy plum sauce.

Salads

Add Chicken \$6 / Shrimp \$8 / Steak \$10

Dressings: Buttermilk Ranch, House made Blue Cheese, 1000 Islands, Caesar, Balsamic Vinaigrette, Yum Yum Dressing

Traditional Caesar \$14

Romaine lettuce, shredded Parmesan and croutons, tossed in a Caesar dressing.

Blue Crunch Salad \$13

Mixed greens, tomato, cucumber, red onion, candied walnuts, bacon, croutons and crumbly blue cheese topped with house-made balsamic vinaigrette dressing.

Italian Chopped \$18

Romaine, pepperoni, salami, smoked ham, provolone, roasted tomatoes, pepperoncini peppers, marinated grilled artichokes, and croutons tossed in Italian dressing.

Yum, Yum, Yum \$17

Mixed greens, goat cheese, roasted chickpeas, cherry tomatoes, toasted pecans and house made yum yum dressing.

Burgers & Sandwiches

All served with kettle cooked chips.
Any burger can be made with grilled chicken.
Substitute Side Salad +\$5
Substitute Gluten Free Roll +\$2
Substitute Fries +\$3

Classic Burger \$16
8 oz patty made with short rib, brisket and sirloin. Served with lettuce, tomato and onion on a buttered brioche bun.

50/50 Burger \$19
Half bacon, half beef patty topped with bacon jam, cheddar jack cheese and bacon aioli on a buttered brioche bun.

Key Wester \$18
Homemade sweet Italian sausage with grilled onions and peppers finished with Peruvian Aji Amarillo Sauce, sriracha ketchup and topped with fresh crunchy cabbage and cilantro.

Black Bean Burger \$16
Fresh black bean burger topped with mixed greens, cheddar jack, caramelized onions on a buttered brioche bun.

Philly Cheesesteak \$18
Choice of shaved ribeye or chicken breast with provolone cheese, sautéed bell peppers, sautéed onions, and sautéed mushrooms on Philadelphia’s Original Amoroso Roll.

Nashville Hot Chicken \$17
Breaded, fried chicken topped with Nashville hot sauce, dill pickle, mayo, and lettuce on buttered brioche bun.

Smash Burger \$12
Quarter pound of ground beef smashed with shaved onions topped with American cheese on buttered brioche bun.

Make it a double + \$5

Dinner Entrées

Served after 4pm.
All entrées served with a house salad and garlic knot.

Meatloaf Marsala \$24
House-made meatloaf topped with a mushroom marsala sauce, crumbled bleu cheese and crispy fried onions. Served with mashed potatoes and chef’s choice vegetable.

Veggie Risotto \$19
Risotto sautéed with mushrooms, onions, bell peppers, and roasted garlic. Served with chef’s choice vegetable.

Seafood Platter \$34
Broiled Scallops, haddock, and shrimp served with choice of side dish.

Haddock \$22
Fried or broiled served with choice of side dish.

Pork Chop \$29
12 oz house brined bone-in pork chop grilled and topped with a rosemary demi-glaze. Served with mashed potatoes and chef’s choice vegetable.

Buffalo Chicken Mac & Cheese \$25
House-made Buffalo cheese sauce tossed with rotini pasta, tomato, bacon, and scallions topped with crumbled bleu cheese.

Tuna Poke Bowl \$24
Ahi Tuna cubes, cilantro lime rice, cucumber, shredded carrots, green onion, and wasabi-yuzu dressing topped with toasted sesame-ginger seasoning.

Hanger Steak \$36
10 oz hand cut hanger steak. Grilled, sliced and topped with a chimichurri sauce. Served with mashed potatoes and chef’s choice vegetable.

Cajun Salmon \$26
Cajun seasoned fresh Atlantic salmon served with corn pico de gallo topped with crispy onions. Served with choice of side dish.