

  
SPIRITED DINING

## APPETIZERS

**BUTCHER BLOCK MEATBALLS (3)**  
Marinara, Mozzarella Cheese | 16

**ESCARGOT BOURGUIGON**  
Burgundy Wine Butter, Garlic and Herbs | 17

**FLASH FRIED CALAMARI**  
Tomatoes, Capers, Banana Peppers,  
Lemon Garlic Beurre Blanc | 18

**CHILLED SHRIMP COCKTAIL**  
Housemade Cocktail Sauce | 19

**ASIAN SHRIMP**  
Crispy Shrimp, Sweet Chili Glaze,  
Asian Slaw | 19

**FETA + SPINACH + ARTICHOKE DIP**  
Naan Bread | 16

**TUNA "BANG BANG" POKE**  
Citrus Soy, Chili Aioli, Cucumbers,  
Sesame Seeds, Chives, Wonton Strips | 19

**OYSTERS ROCKEFELLER (3)**  
Béarnaise Sauce, Mozzarella Cheese | 16

**BUFFALO CAULIFLOWER**  
Blue Cheese | 15

**KOREAN STICKY RIBS**  
Korean BBQ Sauce,  
Pickled Red Onions, Scallions | 17

## SOUP + SALAD

**BAKED FRENCH ONION**  
Gruyère, Swiss Cheese, Crostini | 9

**SIDE CAESAR**  
8

**CAESAR**  
Romaine, Crostini, Parmesan Cheese,  
Classic Caesar Dressing | 16

**CHOPPED ITALIAN**  
Romaine Lettuce, Italian Cured Meats,  
Olives, Imported Cheeses, Artichokes,  
Red Onions, Tomatoes, Cucumbers,  
Housemade Italian Dressing | 16

**BREWERY WEDGE**  
Blue Cheese, Crisp Bacon, Tomatoes,  
Red Onion, Cooked Egg | 14

**WATERMELON SALAD**  
Arugula, Dill, Feta Cheese, Candied Pecans,  
Red Onions, Garlic Cider Vinaigrette | 16

**GRILLED ROMAINE**  
Heirloom Tomatoes, Feta, Roasted Corn,  
Red Onion, Garlic Vinaigrette | 17

**FIRE ROASTED OCTOPUS SALAD**  
Onions, Celery, Cherry Tomatoes,  
Feta, Garlic Vinaigrette | 24

**ADD ON**  
**CHICKEN** | 8 **SALMON** | 16  
**TENDERLOIN** | 14 **SHRIMP** | 12

## CHARGUTERIE PLATTER

**CHEF SELECTION**  
Rotating Artesian Meats & Cheeses | 25

## STEAKS + CHOPS

**\*BLACK ANGUS COWBOY RIB EYE 20oz**  
Bone-in with Zip Sauce | 68

**\*FILET MIGNON 8oz**  
Zip Sauce | 52

**\*NEW YORK 14oz**  
Creek Stone Farms | 44

**\*SLICED SHORT LOIN**  
Long Island Cut, Lyonnaise Potatoes,  
Roasted Peppers, Mushrooms, Caramelized Onions,  
Brewery Chop Sauce | 35

**\*LAMB CHOPS (4)**  
Spinach, Peppers, Roasted Potatoes,  
Feta Cheese | 42

**\*CENTER CUT PORK CHOP**  
Smoked Citrus Glaze, Rice, Fried Cabbage,  
Peas, Corn | 26

**WAGYU MEATLOAF**  
Garlic Whipped Potatoes,  
Natural Jus, Onion Straws | 25

**ADD ON**  
**AU POIVRE** | 4 **SHRIMP OSCAR** | 18  
**BÉARNAISE SAUCE** | 4  
**BLUE CHEESE** | 4

**\*WAGYU NEW YORK 14oz**  
Parmesan Truffle Fries, Grilled Asparagus | 68

**BRAISED SHORT RIB**  
Horseradish Risotto, Onion Straws,  
Natural Au Jus Reduction | 36

## HANDHELDS

**CRISPY BUTTERMILK CHICKEN SANDWICH**  
Lettuce, Pickle Slices, Honey Mustard,  
Brioche Bun & French Fries | 18

**\*BREWERY STEAK BURGER**  
Custom Blend, Onion Straws, Lettuce, Tomato,  
Pickle, Fries, Burger Sauce, Brioche Bun | 19

## COMPLEMENTS

**GARLIC WHIPPED POTATOES** | 7  
**TWICE BAKED CASSEROLE** | 9  
**GRILLED ASPARAGUS** | 8  
**SAUTEED SPINACH** | 7  
**PARMESAN TRUFFLE FRIES** | 8  
**HORSERADISH RISOTTO** | 8  
**SLICED MUSHROOMS** | 7  
**CARAMELIZED ONIONS** | 4  
**GULF SHRIMP (3)** | 12  
**CRAB LEGS 1/2 POUND** | Market Price  
**MACARONI AU GRATIN** | 12

## POULTRY, VEAL + PASTA

**MEDITERRANEAN PASTA**  
Herb Marinated Grilled Chicken, Tomato, Olive Oil,  
Feta Cheese, Fresh Spaghetti | 27

**HAVARTI CHICKEN**  
Herb Crusted, Spinach, Cheese, Garlic  
Whipped Potatoes, Wild Mushroom  
and Leek Crème | 28

**FETTUCINE RAGU**  
Red Wine Braised Short Rib and Veal Bolognese,  
Homemade Pasta, Shaved Parmesan | 26

**OVEN BAKED VEAL PARMIGIANA**  
Marinara Sauce, Mozzarella Cheese,  
Pasta | 30

**VEAL MARSALA**  
Mushrooms, Florio Marsala Wine | 32

**PASTA CARBONE**  
Shrimp, Sausage, Calabria Peppers, Arugula,  
Tomato Vodka Crème, Ziti Pasta | 27

**CAJUN PASTA**  
Tenderloin, Shrimp, Spinach, Peppers,  
Cajun Crème | 29

**CALVES LIVER**  
Applewood Smoked Bacon,  
Caramelized Onions | 25

## SEAFOOD

**SAUTEED FRESH LAKE PERCH**  
Remoulade Sauce, Lemon | 29

**FRIED GULF SHRIMP**  
Lemon, Cocktail Sauce | 27

**FROG LEGS**  
Roadhouse Style | 26

**SEARED DIVER SCALLOPS**  
Roasted Corn Risotto | 44

**SHRIMP SCAMPI**  
Goat Cheese Ravioli | 28

**ICELANDIC COD**  
Herb Crusted, Creamy Parmesan Orzo Risotto,  
White Wine Lemon Butter | 26

**WESTER ROSS SALMON**  
Sweet Soy Glaze, Miso and  
Mushroom Couscouss | 29

**ALASKAN KING CRAB LEGS**  
One Pound, Drawn Butter | Market Price

**LOBSTER TAIL (16oz)**  
Canadian Coldwater | 74

Entrees Include:  
Choice of Soup du Jour or House Salad,  
Baked Potato, Rice, Vegetable,  
or French Fries, except with Pasta.