The BREWERY

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

FLASH FRIED ARTICHOKES
Herb Whipped Ricotta | 16

TUNA POKE
Citrus Soy Chili Glaze, Cucumbers, Sesame Seeds, Scallions, Wonton Chips | 19

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

HUNGARIAN PEPPERS
Sausage, Spinach, Boursin Cheese, Marinara | 17

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

FALL HARVEST SALAD
Dried Cherries, Apples, Candied Pecans, Blue Cheese, Red Onions, Field Greens, Balsamic 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

Charcuterie 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 NEW YORK**
Long Island Cut, Whiskey Peppercorn Sauce, Grilled Asparagus, Onion Rings | 36

***LAMB CHOPS (4)**
Spinach, Peppers, Roasted Potatoes, Feta Cheese | 44

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

WAGYU MEATLOAF
Garlic Whipped Potatoes, Natural Jus, Onion Straws | 26

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

***WAGYU NEW YORK 14oz**
Grilled Asparagus, Roasted Baby Bakers | 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 | 8
TWICE BAKED CASSEROLE | 10
GRILLED ASPARAGUS | 8
SAUTEED SPINACH | 7
PARMESAN TRUFFLE FRIES | 8
HORSERADISH RISOTTO | 9
SLICED MUSHROOMS | 7
CARAMELIZED ONIONS | 4
GULF SHRIMP (3) | 14
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

PASTA BOLOGNESE
House Italian Sausage, Ground Beef, Ragu, Paccheri Pasta, Shaved Parmesan | 26

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

VEAL MARSALA
Mushrooms, Florio Marsala Wine | 32

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

CALVES LIVER
Applewood Smoked Bacon, Caramelized Onions | 25

PORK SCALLOPINI
Panko Herb Crusted Tenderloin, White Wine Mushroom Dijon Reduction | 27

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 Couscous | 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.

*Cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs increase the risk of food borne illness.