

PUB & GRILL
FINELY Crafted DRINKS
SCOOTERS
ESTABLISHED
- 2021 -

Starters

CAESAR SALAD (GF)

Romaine, Cherry Tomato, Garlic
Crouton, Shaved Parmesan, Lemon Wedge

3.50

SOUP DU JOUR

Chef's Daily Selection

4.25

BACON WRAPPED SCALLOPS (GF, SF)

Dijonnaise

8

HALF DOZEN CHICKEN WINGS (GF, D)

Carrot, Celery, BBQ Sauce, Bleu Cheese
Dressing

8

BEER BATTERED ONION RINGS (V)

Cajun Remoulade

6

SEASONED POTATO WEDGES (V)

Heinz Ketchup

5

*GF- Gluten Free / V- Vegetarian / D-
Dairy / SF- Shellfish / N- Contains Nuts
/ P- Pork*

9/15/26 - 10/14/26

***Prices are for residents. A fee of
20% will be added by the cashier
upon checkout for all other guests.**

RUB & GRILL
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Mains

ENTRÉE HOUSE SALAD (*GF, SF*)

Grilled Black Label Chicken, Faroe Island
Salmon or Shrimp

9.5

JEFFERSON'S FERRY 8OZ BURGER (*D*)

Gorgonzola, Red Onion, Lettuce, Tomato, Dill
Pickle Spear, Brioche Bun, Seasoned Potato
Wedges or Side Salad

10

FISH & CHIPS

Alaskan White Ale Battered Cod, Lemon
Wedge, Tartar Sauce, Coleslaw, Dill Pickle
Spear, Seasoned Potato Wedges or Side Salad

10.5

OPENED FACED CORNED BEEF REUBEN

Sauerkraut, Swiss, Russian Dressing, Seasoned
Potato Wedges or Side Salad

11

Desserts

APPLE CARAMEL PIE (*V, D*)

6

COOKIE BUTTER MOUSSE BANANA CHEESECAKE (*V, D*)

6

SUGAR FREE CHOCOLATE CAKE (*V, D*)

6

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