

APPETIZERS

V Spicy Mussels Frites \$13

Sautéed Black Mussels in a Spicy Tomato Broth atop Ale Battered Fries

Chicken Wings \$11

Six Wings Tossed in our Chef's Buffalo or Sweet Hickory BBQ Sauce

Chicken Tenders \$12

Five Crispy Chicken Tenders Served with Choice of Chef's Buffalo, Sweet Hickory BBQ Sauce, Buttermilk Ranch or Honey Mustard. Served with Fries

Best Ever Nachos \$12

Our House Made Tortilla Chips topped with Marinated Tomatillo Chicken, Cheddar and Monterey Jack Cheese, Pickled Jalapenos, Black Beans, Tomatoes, Sour Cream and Fresh Cilantro. Add Guacamole \$1

Fresh Skuna Bay Salmon Cakes \$12

Salmon Cakes with Preserved Lemon and Old Bay Aioli

Chili Cheese Fries \$8

Our Signature Guinness Stout Chili with Aged Cheddar and Monterey Jack Cheese, Bacon, Sour Cream and Scallions atop Ale Battered Fries

V Tomatillo Chicken Quesadilla \$11

Marinated Tomatillo Chicken with Cheddar and Monterey Jack Cheese, Chipotle Salsa, Tomatillo Salsa and Sour Cream. Add Guacamole \$1

Shrimp Cocktail \$13

Champagne Poached Tiger Shrimp with our House Made Cocktail Sauce and Lemon

Oven Baked Bavarian Pretzel \$9

Our House Baked Pretzel with a Cheddar Mustard Sauce

SOUP AND SALAD

The Reserve Salad \$9

Baby Field Greens Tossed in Huckleberry Vinaigrette with Cranberries, Candied Walnuts and Gorgonzola

Caesar Salad \$8

Hearts of Romaine Tossed in our House Made Caesar Dressing with Pearl Tomatoes, Garlic Croutons and Shaved Parmigiano

Cobb Salad \$14

Hearts of Romaine Tossed in French Vinaigrette with Thick Cut Bacon, Pearl Tomatoes, Crumbled Gorgonzola, Roasted Chicken Breast, Hard Boiled Egg and a side of Petit Avocado Toast

Wedge Salad \$9

Iceberg Lettuce Topped in our House Made Blue Cheese Dressing with Pearl Tomatoes, Balsamic Reduction, Gorgonzola and Thick Sliced Bacon

Salad Add-ons:

Roasted Chicken Breast \$4 | Bistro Steak \$5 | Skuna Bay Salmon \$8 | Tiger Shrimp \$5

Guinness Stout Chili

Our Signature Chili with Cheddar and Monterey Jack Cheese, Sour Cream and Scallions

\$6 | \$8

Chef's Daily Soup Special

Ask Your Server About Our Daily Soup Special

\$4.5 | \$6

V Check out our Signature Item

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk for food-borne illness.

BETWEEN BREAD AND HOUSE FAVORITES

Substitute Any Side For Our Daily Soup, Mixed Green Salad or Caesar Salad \$2

Turkey Bacon Cheddar Sandwich \$13 whole | \$8 half

Oven Roasted Turkey Breast and Thick Sliced Bacon Topped with Cheddar, Lettuce, Tomato and Mayo on Honey Wheat Bread. Served with Fries

V Peppercorn Steak Ciabatta \$16

Grilled Angus Beef Served with Cognac Peppercorn Sauce, Mushrooms, Onions and Extra Sharp Cheddar Cheese on a Toasted Ciabatta Bun. Served with Fries

Grilled Chicken Sandwich \$14

Grain Mustard Marinated Chicken Breast and Thick Sliced Bacon with Pepper Jack Cheese, Lettuce, Tomato and Onion on a Toasted Ciabatta Bun. Served with Fries

Skuna Bay Salmon Burger \$14

Skuna Bay Salmon with Pepper Jack Cheese, Lemon Caper Aioli, Lettuce, Tomato and Onion on a Toasted Potato Bun. Served with Fries

V Signature Classic Burger \$12

1/3 Pound Angus Beef Burger Topped with Your Choice of American or Aged Cheddar Cheese, House Made Burger Sauce, Pickles, Lettuce, Tomato, Onions on a Toasted Potato Bun. Served with Fries

(MAKE IT A DOUBLE \$2 | ADD THICK SLICED BACON \$2)

Los Cabos Style Fish Tacos \$12

Pilsner Battered Pacific Cod Topped with Tomatillo Salsa, Shredded Cabbage, Crema and Fresh Cilantro in Two Corn Tortillas with a Side of House Made Chips and Salsa

(UPGRADE TO TIGER SHRIMP \$2)

Traditional Hand Battered Fish and Chips \$16

Pacific Cod with Lemon and Sides of House Made Tartar Sauce, Citrus Cabbage & Red Pepper Slaw, and Ale Battered Fries

V Bistro Steak Frites \$16

Grilled 8 oz. Bistro Steak with Cognac Peppercorn Sauce and Ale Battered Fries

DINNER

(Served after 5pm)

Paillards of Center Cut Pork Loin \$18

Prosciutto Sage, Sauce Marsala, Sautéed Vegetables and Garlic Mashed Potatoes

Portobello Mushroom Ravioli \$18

With Baby Spinach, Pearl Tomatoes and Rosemary Cream

V Roasted Half Chicken With \$18 Lemon And Rosemary

Oven Roasted Half Chicken With Caramelized Garlic and Thyme Jus, Preserved Lemon, Sautéed Vegetables and Garlic Mashed Potatoes.

V Seared Fresh Skuna Bay Salmon \$22

Ratatouille, Cous Cous Pearls and Saffron Cream

Spicy Mussels Linguini \$18

Black Mussels in a Spicy Tomato Broth tossed in Linguini with a Side of Grilled Country Bread

V Grilled Filet of Angus Beef \$30

Filet Mignon with Gorgonzola, Cabernet Reduction. And Potato Crispies. Served With Sautéed Vegetables and Garlic Mashed Potatoes

Shrimp and Steak \$34

Grilled 8 oz. Bistro Steak, Garlic and Herb Tiger Shrimp with Cognac Peppercorn Sauce, Sautéed Vegetables, Garlic Mashed Potatoes and Potato Crispies

Bouillabaisse \$20

Skuna Bay Salmon, Pacific Cod, Tiger Shrimp, Black Mussels in Saffron-Tomato Broth with Fennel and a Side of Grilled Country Bread



Prime Rib Platter \$30 (10oz) | \$37 (16oz) **FRIDAYS ONLY, 5PM-CLOSE**

Prime Rib of Angus Beef, Potatoes, Seasonal Vegetables, side of Au Jus Sauce and Horseradish