

Appetizers

CAJUN TENDERLOIN
Crispy Fried Onions · Spiced Aioli
12

ESCARGOT BOURGUIGNON
Burgundy Wine Butter · Garlic and Herbs
10

FLASH FRIED CALAMARI
Cherry Peppers · Caper · Lemon Burre Blanc
13

CHILLED SHRIMP COCKTAIL
House Made Cocktail Sauce
13

CHOP STIX & SHRIMP
Crispy Shrimp · Sweet Chili Glaze · Asian Slaw
12

SPINACH, TOMATO & ARTICHOKE DIP
Three-Cheese Blend · Pita Toast Points
9

SEARED AHI TUNA SASHIMI
Cusabi Sauce · Tobiko · Crisp Wontons
12

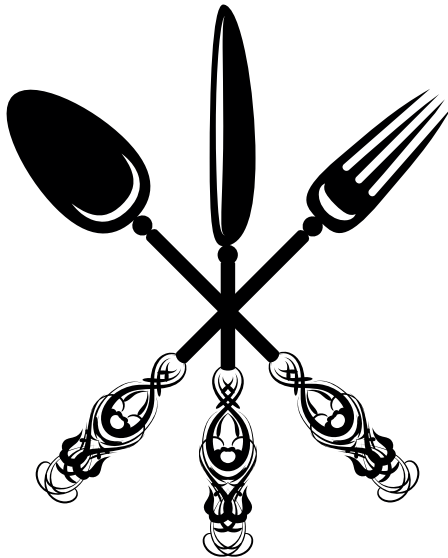
OYSTER ROCKEFELLER (3)
Traditional Rockefeller · Cheese · Béarnaise
11

BEER BATTERED SKEWED MUSHROOM CAPS
Tangy Horseradish Dipping Sauce
9

CHARCUTERIE PLATTER
Chef Selection
Rotating Artesian Meats & Cheeses
16

The BREWERY

SPIRITED DINING



P.E.I. MUSSELS
Tomatoes · Onions · Garlic · Spinach
White Wine · Garlic Toast
13

Soup & Salad

BAKED FRENCH ONION
Swiss · Mozzarella · Crostini
6

LOBSTER BISQUE
7

FATTOUSH SALAD
Romaine · Tomatoes · Cucumbers
Red Onion · Feta Cheese · Toasted Pita Points
Lemon Garlic Vinaigrette
10

CHOPPED MAURICE
Iceberg Lettuce · Turkey · Ham · Sweet Pickles
Swiss Cheese · Olive · Poppy Seed Dressing
11

CAESAR
Romaine · Crostini · Parmesan Cheese
Classic Caesar Dressing
10

SIDE CAESAR
5

GRILLED ROMAINE
Feta Cheese · Roasted Corn · Tomatoes
Garlic Vinaigrette
10

BREWERY WEDGE
Blue Cheese · Crisp Bacon · Tomatoes
Red Onion · Cooked Egg
7

ADD ON
CHICKEN 6 · SALMON 9
TENDERLOIN 9 · SHRIMP 8

Steaks & Chops

***BLACK ANGUS COWBOY RIB EYE**
Bone In with Zip Sauce
42

***FILET MIGNON 8oz**
Zip Sauce
33

***NEW YORK 14oz**
Creek Stone Farms
29

***SLICED PEPPERCORN FLAT IRON**
Hash Browns · Caramelized Onions
Blue Cheese Compound Butter
22

***LAMB CHOPS (4)**
Arugula · Feta · Tomato Salad
Garlic Vinaigrette
31

***BREWERY STEAK BURGER**
Special House Blend · Fries · Brioche Bun
12

***BBQ SPARE RIBS**
Half Slab · House Cut Fries
19

***CENTER CUT PORK CHOP 12oz BONE-IN**
Apple Bourbon Compote
Garlic Whipped Potatoes
19

***WAGYU NEW YORK 14oz**
Truffle Parmesan Fries
Grilled Asparagus
56

***BRAISED SHORT RIB**
Horseradish Risotto
Onions Straws · Natural Au Jus Reduction
23

Entrees Include: Choice of Soup du Jour or Tossed 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.

Poultry, Veal & Pasta

CHICKEN MILANESE
Lightly Breaded · Fresh Mozzarella
Basil Pesto Sauce · Ammoglio
20

MARINATED ROASTED HALF CHICKEN
Garlic Whipped Potatoes
Grilled Asparagus
19

OVEN BAKED VEAL PARMIGIANA
Tomato Sauce · Mozzarella Cheese · Pasta
21

VEAL MARSALA
Mushrooms · Florio Marsala Wine
22

SHRIMP & SCALLOP LINGUINI
Roasted Tomatoes · Artichokes · Asparagus Tips
Pepper Flakes · White Wine Garlic Sauce
22

FOUR CHEESE TORTELLONI
Prosciutto · English Peas · Green Onions
Aged Provolone & Smoked Gouda Cream Sauce
19

CAJUN BLACKENED TENDERLOIN PASTA
Shrimp · Spinach · Peppers · Bearnaise
21

CALVES LIVER
Applewood Smoked Bacon · Caramelized Onions
17

EGGPLANT SICILIANO
Shrimp Scampi · Ammoglio · Seasonal Greens
18

Seafood

SAUTEED FRESH LAKE PERCH
Remoulade Sauce · Lemon
21

FRIED GULF SHRIMP
Lemon · Cocktail Sauce
18

FROG LEGS
Roadhouse Style
17

SEARED DIVER SEA SCALLOPS
Sweet Corn Risotto
28

NORTH ATLANTIC COD
Fish & Chips
Killians Pub Style
18

LAKE SUPERIOR WHITEFISH
Artichoke Herb Parmesan Crusted
19

HARISSA & HONEY ROASTED SALMON
Quinoa Heirloom Tomato
Cucumber Salad
21

ALASKAN KING CRAB LEGS
Drawn Butter
42

TWIN LOBSTER TAILS (6oz)
Canadian Coldwater
44

Complements

TWICE BAKED CASSEROLE 5
HASH BROWNS 4
GARLIC WHIPPED POTATOES 4
GRILLED ASPARAGUS 4
SAUTEED SPINACH 4
ROASTED RED SKIN POTATOES 4
HORSERADISH RISOTTO 6

GULF SHRIMP (3) 7
FROG LEGS (4) 7
CRAB LEGS ½ POUND 19
LOBSTER TAIL (6oz) 17
OSCAR STYLE 10
BAKED MAC & CHEESE 6
ZIP SAUCE / BEARNAISE / BLUE CHEESE 3