

## Appetizers

**CAJUN TENDERLOIN**  
Crispy Fried Onions · Spiced Aioli  
13

**ESCARGOT BOURGUIGNON**  
Burgundy Wine Butter · Garlic and Herbs  
10

**FLASH FRIED CALAMARI**  
Bell 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

**ROASTED CAULIFLOWER & SPINACH DIP**  
Four Cheese Blend & Bacon  
House Made Tortilla Chips  
9

**SEARED AHI TUNA SASHIMI**  
Cusabi Sauce · Tobiko · Crisp Wontons  
13

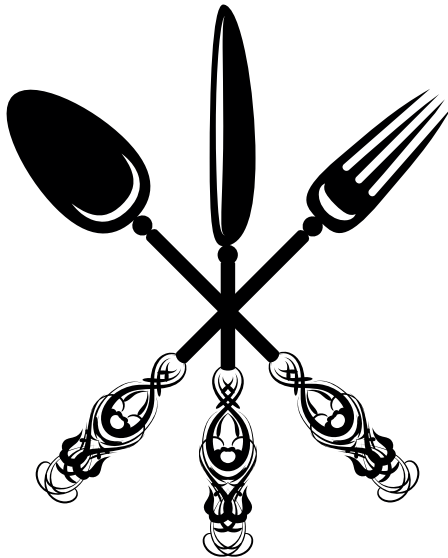
**OYSTER ROCKEFELLER (3)**  
Traditional Rockefeller · Cheese · Béarnaise  
11

**BEER BATTERED SKEWERED  
MUSHROOM CAPS**  
Tangy Horseradish Dipping Sauce  
9

**KOREAN STYLE SPARE RIBS**  
Scallions & Sesame Seeds  
11

# The BREWERY

SPIRITED DINING



**CHARCUTERIE PLATTER**  
Chef Selection  
Rotating Artesian Meats & Cheeses  
16

## 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 KALE & BERRY SALAD**  
Toasted Almonds · Feta Cheese · Brussel Sprouts  
Blueberry Poppy Seed Vinaigrette  
12

**CAESAR**  
Romaine · Crostini · Parmesan Cheese  
Classic Caesar Dressing  
10

**SIDE CAESAR**  
5

**GRILLED ROMAINE**  
Goat Cheese · Roasted Corn · Tomatoes  
Garlic Vinaigrette  
10

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

**STEAK SALAD**  
Sliced Sirloin · Queso Fresco · Cherry Tomatoes  
Croutons, Arugula & Field Greens · Crispy Shallots  
Avocado Cilantro Lime Vinaigrette  
18

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

## Steaks & Chops

**\*BLACK ANGUS COWBOY RIB EYE 20oz**  
Bone In with Zip Sauce  
44

**\*FILET MIGNON 8oz**  
Zip Sauce  
34

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

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

**\*LAMB CHOPS (4)**  
Sautéed Rainbow Chard · Shallots  
Pine Nuts · Feta Cheese  
32

**\*BREWERY STEAK BURGER**  
Custom Blend · House Made Onion Rings  
Fries · Brioche Bun  
13

**\*BBQ SPARE RIBS**  
Half Slab · Farmhouse Wedge Potatoes  
19

**\*CENTER CUT PORK CHOP 12oz BONE-IN**  
Peach Chipotle Compote  
Garlic Whipped Potato  
20

**ADD ON**  
AU POIVRE 3 · OSCAR STYLE 10  
STILTON BLUE CHEESE 3 · BÉARNAISE SAUCE 3

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

**\*BRAISED SHORT RIB**  
Horseradish Risotto  
Onions Straws · Natural Au Jus Reduction  
24

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

## Poultry, Veal & Pasta

**CHICKEN MILANESE**  
Mushrooms · Spinach  
Marscapone Cream Sauce · Linguini Pasta  
20

**MARINATED ROASTED AIRLINE  
CHICKEN BREAST**  
House Rice Pilaf · Grilled Asparagus  
Herb Chicken Jus  
19

**OVEN BAKED VEAL PARMIGIANA**  
Marinara 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**  
House Made French Fries  
Pub Style  
18

**LAKE SUPERIOR WHITEFISH**  
Sautéed Artichokes · Heirloom Cherry Tomatoes  
Lemon · Olive Oil · Garlic  
19

**SCOTTISH SALMON**  
Ponzu Glaze · Braised Kale & Brussel Sprout  
Sesame Oil · Sweet Soy  
22

**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  
**PARMESAN TRUFFLE FRIES** 4  
**HORSERADISH RISOTTO** 6

**HOUSE MADE ONION RINGS** 4  
**SAUTEED MUSHROOM CAPS** 4  
**GULF SHRIMP (3)** 7  
**CRAB LEGS ½ POUND** 19  
**LOBSTER TAIL (6oz)** 17  
**BAKED MAC & CHEESE** 6

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