

Appetizers

CAJUN TENDERLOIN

Crispy Fried Onions · Spiced Aioli
12

ESCARGOT BOURGUIGNON

Burgundy Wine Butter · Garlic and Herbs
10

FLASH FRIED CALAMARI RINGS

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

PORTABELLA FRIES

Tangy Horseradish Dipping Sauce
9

CHARCUTERIE PLATTER

Chef Selection
Rotating Artesian Meats & Cheeses
16

The BREWERY

SPIRITED DINING



Holiday Special

BUY \$100 IN GIFT CERTIFICATES
GET A \$20 GIFT CARD

Soup & Salad

BAKED FRENCH ONION

Swiss · Mozzarella · Crostini
6

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

*FLAT IRON

Peppercorn Sauce · Grilled Asparagus
Garlic Whipped Potato
24

*LAMB CHOPS (4)

Olive Oil · Garlic · Lemon · Rosemary
Greek Orzo Salad
31

*BREWERY STEAK BURGER

Special House Blend · Fries · Brioche Bun
12

*BBQ SPARE RIBS

Kansas City Style · House Made BBQ Sauce
22

*CENTER CUT PORK CHOP 12oz BONE-IN

Sweet Potato Mash · Bourbon Apple Compote
19

*WAGYU NEW YORK 14oz

Roasted Fingerling Potatoes
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 · Served with Pasta Aglio
Fresh Mozzarella · Tomato · Basil Pesto Sauce
20

HERB ROASTED HALF CHICKEN

Rosemary Parm Fingerling Potatoes
Chimichurri Sauce
19

OVEN BAKED VEAL PARMIGIANA

Tomato Sauce · Mozzarella Cheese · Pasta
21

VEAL MARSALA

Mushrooms · Florio Marsala Wine
22

SHRIMP & SCALLOP PASTA

Tomatoes · Garlic · Spinach · Olive Oil
22

SHORT RIB RAGU PASTA

Braised Short Rib · Root Vegetables
Tomatoes · Gemelli Pasta
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

Roasted Roma Tomatoes
Lemon Thyme Compound Butter
18

LAKE SUPERIOR WHITEFISH

Artichoke Herb Parmesan Crusted
19

SWEET SOY & CITRUS SALMON

Braised Rainbow Chard
21

ALASKAN KING CRAB LEGS

Drawn Butter
42

TWIN LOBSTER TAILS (6oz)

Canadian Coldwater
39

Complements

TWICE BAKED CASSEROLE 5

HASH BROWNS 4

GARLIC WHIPPED POTATOES 4

GRILLED ASPARAGUS 4

SAUTEED SPINACH 4

SWEET POTATO MASH 4

HORSERADISH RISOTTO 6

GULF SHRIMP (3) 7

FROG LEGS (4) 7

TRUFFLE BAKED MAC & CHEESE 6

CRAB LEGS ½ POUND 19

LOBSTER TAIL (6oz) 17

OSCAR STYLE 10

ZIP SAUCE / BEARNAISE / BLUE CHEESE 3