

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

ROASTED CAULIFLOWER & SPINACH DIP
House Made Tortilla Chips
9

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

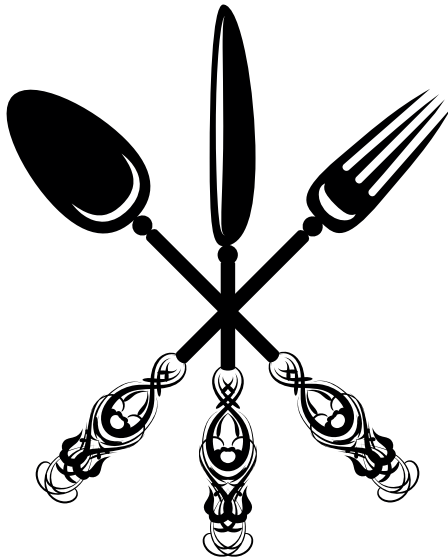
OYSTER ROCKEFELLER (3)
Traditional Rockefeller · Cheese · Béarnaise
11

**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 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

STEAK SALAD
Sliced Sirloin · Stilton Blue · Cherry Tomatoes
Croutons, Arugula & Field Greens · Crispy Shallots
Garlic Herb 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
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)**
Roasted Root Vegetables
31

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

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

***CENTER CUT PORK CHOP 12oz BONE-IN**
Apple Bourbon Compote
Sweet Potato Mash
19

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
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
Fresh Mozzarella · Ammoglio
Smoked Mozzarella Ravioli · Blush Sauce
20

**MARINATED ROASTED AIRLINE
CHICKEN BREAST**
Garlic Whipped Potatoes · Grilled Asparagus
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
Artichoke Herb Parmesan Crusted
19

HARISSA & HONEY ROASTED SALMON
Pearl Cous Cous · Roasted Tomatoes
Shallots · Mint · Pine Nuts
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
PARMESAN TRUFFLE FRIES 4
HORSERADISH RISOTTO 6

ROASTED ROOT VEGETABLES 4
SWEET POTATO MASH 4
SAUTEED MUSHROOM CAPS 4
GULF SHRIMP (3) 7
CRAB LEGS ½ POUND 19
LOBSTER TAIL (6oz) 17
BAKED MAC & CHEESE 6