
S A N D W I C H E S

All sandwiches come with one side

Reuben \$13.50

House roasted corned beef, sauerkraut, 1000 island and Swiss cheese. Served on grilled rye toast

Shrimp Po' Boy \$12

Grilled or fried shrimp, lettuce, tomato and boom boom sauce. Served on a toasted hoagie roll

Philly Cheesesteak \$12

Shaved beef or chicken breast smothered with onions, peppers and provolone cheese. Served on a hoagie roll. Add au jus \$ 1.00

Chicken Salad Sandwich \$10

House made chicken salad, lettuce and tomato. Served on a toasted croissant

Buffalo Chicken Sandwich \$12

Grilled or fried chicken dipped in buffalo sauce, topped with lettuce, tomato, and provolone cheese. Served on a brioche bun

B U R G E R S

All burgers come with one side

Add a burger patty \$4

Sub a black bean patty or turkey burger \$1

Sub Ahi Tuna* \$6

Local Burger \$11

American cheese, lettuce, tomato, onion and pickles. Served on a traditional bun

Mushroom Swiss Burger \$13.50

Swiss cheese and sauteed mushrooms. Served on a brioche bun

BBQ Bacon Burger \$13.50

Monterey cheddar, bacon, jalapeños, fried onions and a blackberry balsamic BBQ sauce. Served on a brioche bun

Cheesy Pig \$13.50

Pimento cheese, lettuce, tomato and bacon. Served on a brioche bun

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

S A L A D S

Add Chicken \$5 // Shrimp \$7 //
Salmon \$8 // Ahi Tuna \$10

House Salad

Large \$10 // Small \$6

Lettuce mixed with tomatoes, onions, cucumbers, bacon, boiled egg and cheddar cheese. Served with choice of dressing

Caesar* Salad

Large \$9 // Small \$6

Romaine lettuce tossed with our house made Caesar* dressing, topped with shaved Parmesan cheese and croutons

The Wedge \$7

A wedge of Iceberg lettuce, tomatoes, red onions, bacon and blue cheese crumbles. Served with choice of dressing

Spinach Salad \$12

Spinach, praline bacon, tomatoes, onions, cranberries and blue cheese crumbles. Served with raspberry vinaigrette

Cheeseburger Salad \$11

Mixed lettuce, tomatoes, onions, pickles, bacon and cheddar cheese, topped with a burger patty. Served with 1000 island dressing.

D R E S S I N G S

Ranch, Chipotle Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Caesar*, Blue Cheese, Honey Mustard, 1000 Island, Italian, Oil and Vinegar
Extra Dressing \$0.40

S I D E S

FRENCH FRIES
SWEET POTATO FRIES
ONION RINGS
TATER TOTS
BAKED POTATO
MAC & CHEESE

MASHED POTATOES
COLESLAW
PASTA SALAD
STEAMED BROCCOLI
SUB SMALL SALAD
(HOUSE OR CAESAR*) \$1.50

A P P E T I Z E R S

Nachos \$10

Tortilla chips topped with choice of grilled chicken or ground beef with lettuce, tomato, onion, fire roasted corn, black beans, queso cheese. Served with sour cream and salsa

Pimento Cheese Spread \$7

House made pimento cheese served with warm pita bread

Spinach Dip \$12

Cheesy baked spinach dip topped with crispy parmesan crumb topping. Served with pita bread

Fried Mushrooms \$9

Fresh mushrooms, hand battered and fried to perfection. Served with choice of ranch or boom boom sauce

Jumbo Baked Pretzel \$8

Jumbo pretzel, baked and topped with kosher salt. Served with house made beer cheese

Pimento Cheese Potato Skins \$9.50

Fried potato skins topped with house made pimento cheese, bacon, and jalapeños melted to perfection. Served with honey BBQ sauce

Wings \$12

Choice of mild, hot, teriyaki, spicy teriyaki, ranch, garlic, lemon pepper, habanero hot and BBQ. Dipping sauce options ranch or blue cheese.

(All flats or drums for an additional \$3)

Bacon Wrapped Shrimp \$11

Jumbo shrimp, wrapped in bacon and grilled. Served with chipotle ranch

Peel and Eat Shrimp \$12

Half a pound of easy peel shrimp over a bed of lettuce. Served with house made cocktail sauce

Jalapeno Potato Poppers \$9

Creamy mashed potatoes, cheddar cheese and jalapeños, breaded and fried. Served with our house made ranch

Fried Pickles \$8

Hand breaded pickle chips, served with choice of ranch or boom boom sauce

Local Pub & Eatery

ENTRÉES

Filet Mignon* \$ MKT

8 oz Certified Angus Beef center cut filet, cooked to your desired temp and finished with a garlic herb butter. Served with choice of two sides

Ribeye* \$ MKT

12 oz Certified Angus Beef Ribeye, cooked to your desired temp and finished with a garlic herb butter. Served with choice of two sides

Hamburger Steak \$13

3/4 pound of local beef, smothered in cheese, onions and gravy. Served with choice of two sides

Porkchop \$19

Bone-in porkchop over mashed potatoes and topped with a blackberry balsamic BBQ sauce. Served with choice of one side

Shrimp Dinner \$16

Half a pound of jumbo shrimp, deep fried or grilled. Served with choice of two sides

Ahi Tuna* \$24

Seared Ahi tuna on a bed of fried shrimp sticky rice served with steamed broccoli and sriracha aioli

Blackened Salmon \$18

Blackened salmon, topped with a citrus butter. Served with choice of two sides

Cajun Shrimp Pasta \$18

Blackened shrimp over a creamy Cajun penne pasta tossed with onions, peppers, mushrooms and andouille sausage

Fish and Chips \$15

Jumbo North Atlantic cod, deep fried in our secret batter, served with hand cut French fries, coleslaw and tartar sauce

Chicken Tenders \$13

Over a half a pound of hand breaded and fried chicken tenders with a choice of honey mustard or ranch. Served with choice of two sides