

Soups and Salads

Add Chicken, Shrimp or Steak to any salad for \$1.50

French Onion Soup	6,95	Soup Du Jour	6,95
Caesar	sm/5,95 lg/9,95	Greek	sm/5,95 lg/9,95
Hearts of Romaine, Homemade Caesar Vinaigrette, Shaved Parmesan, Foccacia Croutons		Hearts of Romaine, Kalamata Olives, Tomato, Feta Cheese, Grilled Artichoke Hearts, Grilled Pita Triangles, and Balsamic Vinaigrette	
House	sm/4,95 lg/6,95	Summer Citrus	sm/4,95 lg/7,95
Iceberg, Spring Mix, Tomato, Red Onion, Carrot, Foccacia Croutons, Choice of Dressing		Spring Mix, Blue Cheese Crumbles, Dried Apricots & Cherries, Orange Segments, Choice of Dressing	

Dressings: Ranch, Blue Cheese, Balsamic Vinaigrette, Italian, Caesar Vinaigrette

Burgers

8 oz Ground Angus Beef on Fresh Kaiser Roll

(Served With Choice of House Made Potato Chips or Side House Salad)

The Kitchen Burger	9,95
Romaine Lettuce, Tomato, Red Onion, Bistro Sauce	
Ale BBQ Burger	10,95
Caramelized Onion, Smoked Cheddar Cheese, Applewood Smoked Bacon Homemade Ale BBQ Sauce	
California Burger	10,95
Guacamole, Pepper Jack Cheese, and Applewood Smoked Bacon	

Flatbreads and Panini

Italian Chicken Flatbread	10,95
Grilled Tomato Tapenade, Caramelized Onions, Marinated Chicken Breast, Roasted Garlic Aioli, Shaved Parmesan and Romaine Hearts	
Steakhouse Flatbread	11,95
Thinly Sliced Top Sirloin, Caramelized Onion, Blue Cheese Crumbles and Bourbon Steak Sauce	
Greek Chicken Panini	10,95
Marinated Chicken Breast, Balsamic Vinaigrette, Kalamata Olives, Tomato, Feta Cheese, Grilled Artichokes and Hearts of Romaine	
Corned Beef and Cabbage Panini	10,95
Thinly Sliced Corn Beef, Sautéed Cabbage, Smoked Swiss Cheese, Beer & Roasted Garlic Aioli	

Entrees

Ale BBQ Glazed Baby Back Ribs

Slow Roasted Baby Back Ribs, Homemade Ale BBQ Sauce, Potato Hash and Sautéed Cabbage
half/14,95 full/19,95

Bourbon Brushed Top Sirloin

8 oz. Top Sirloin, Bourbon Steak Sauce, Garlic Roasted Mashed Potatoes and Rosemary Asparagus Spears
17,95

Shepherd's Pie

Ground Lamb & Beef, Demi-Glace and Diced Vegetables, Topped with Garlic Roasted Mashed Potatoes and Smoked Cheddar Cheese
10,95

Bangers and Mash

Fennel and Black Peppercorn Sausage, Caramelized Onions, Mashed Potatoes, Sautéed Cabbage and Ale Infused Demi-Glace
12,95

Braised Pork Shank

Slow Cooked Pork Shank with Sweet Potato Puree & Grilled Asparagus
21,95

Whisky Glazed Irish Chicken

Grilled Chicken Breast, Whisky Glaze, Caramelized Onions, Sautéed Wild Mushrooms and Smoked Swiss Cheese with Potato Hash and Rosemary Asparagus Spears
12,95

Seasonal Seafood Selection

(ask server for details)
Market Price