

APPETIZERS

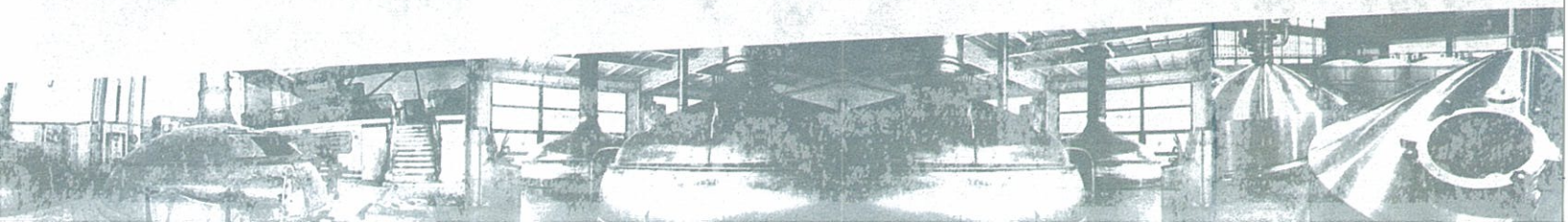
Brewery Wings	large drummettes, tossed in our own hot sauce served with bleu cheese or ranch	8
Chicken Tenders	In-house made chicken tenders served with a ranch dipping sauce	6
Nachos	fresh chips smothered in pepperjack and cheddar cheeses, topped with black beans, sour cream, pico de gallo and jalepenos. Add guacamole 1.50	7
Calamari	tempura battered in our own blonde ale, served with cocktail and sweet chili sauce	9
Hawaiian Style Poke	sushi grade raw tuna marinated with island spices, served with wonton chips, pickled veggie salad and wasabi soy sauce	14
Chicken Pot Stickers	steamed chicken pot stickers with a sweet chili sauce	8
Artichoke Spinach Dip	sautéed spinach, artichoke hearts and parmesan cheese, served with in-house made tortilla chips	9
Sweet Potato Fries	served with honey mustard sauce	4
Chips & Salsa	with our house-made salsa and chips Add guacamole 1.50	5
Shrimp Cocktail	4 Mexican Tiger shrimp atop shredded lettuce, chopped celery and our cocktail sauce	12
Flatbread	parmesan garlic	6

SOUP

Lobster Bisque	Cup/Bowl	5 6
New England Clam Chowder		4 5
Tuscan Tomato with a puff pastry crust (bowl only)		5 6

SALADS

House	mixed greens, cucumber, tomatoes, carrots, mushrooms and croutons	6
Caesar	romaine, garlic croutons and parmesan cheese, tossed in our house-made Caesar dressing. Add chicken \$4.00 Steak \$7.00	10
Cobb	mixed greens, grilled chicken, tomatoes, egg, avocado, bacon, bleu cheese crumbles and ranch dressing	14
Chicken Bleu	grilled chicken, candied walnuts, green apples, bleu cheese crumbles and lemon dressing	12
Ahi Tuna	seared ahi tuna served on spinach & baby arugula with mango, tomato, raisins & candied walnuts, tossed with sesame dressing	14
Asian Chicken	grilled chicken, napa cabbage, vegetables, red ginger, wonton crisps and almonds with an Asian dressing	12
Thai Beef	skirt steak, mixed greens, tomatoes, green onions, carrots, avocado, sprouts, peanuts & lemongrass dressing, topped with peanut sauce	14
Cabo San Lucas	with red onion, tomato, avocado, tortilla strips, bleu cheese crumbles, tossed in a spicy ranch dressing with your choice of blackened chicken or beef	14
Soup & Salad Combo	choice of 1/2 salad (chicken bleu, chicken Caesar or Asian chicken) and a bowl of soup (lobster bisque or tuscan tomato)	12



BURGERS & SANDWICHES

(served with fries, house greens or caesar salad)
\$2.50 sub fruit

Oven Roasted Turkey	with bacon, white cheddar, avocado, tomato, lettuce and basil mayo on ciabatta bread	12
Veggie Burger	white cheddar, grilled onions, tomato and bleu cheese dressing on a brioche bun	12
Prime Rib French Dip	with pale ale au jus and horseradish cheese on a torpedo roll	13
Grand Prix Burger	angus chuck burger with bacon, cheddar cheese & mushrooms. Choose french fries or salad. Brioche or wheat bun	12
Black And Bleu Burger	angus chuck burger with blackened spices, topped with grilled onions, bleu cheese and chipotle aioli. Choose fries or salad, brioche or wheat bun	12
American Kobe Burger	best beef in North America! Gruyere cheese, portobello mushrooms, grilled onions and shredded lettuce. Served with french fries or salad	15
Turkey Burger	avocado, Swiss cheese, tomato, lettuce & red pepper aioli on a wheat bun	13
Santa Fe Chicken	grilled chicken breast, Monterey jack cheese, avocado and pico de gallo on a brioche bun	12
Ahi Tuna	sliced seared tuna, arugula, red onions wasabi mayo on panini bread	15

HOUSE FAVORITES

Fish and Chips	beer battered atlantic cod with jalepeno coleslaw and our fabulous fries	12
Hawaiian Poke Wrap	marinated raw ahi, wrapped in a flour tortilla with an Asian slaw, crisp wonton strps, avocado, scallions and a creamy Asain dressing, served with a small Asian salad	11
Mayan Chicken	dry rubbed chicken with marinated tomatillos & Spanish rice	13
Honey Pepper Salmon	sweet corn puree, garlic mashed potatoes & seasonal veggies	15
Prime Flat Iron Steak	prime angus beef with wild mushrooms and bleu cheese, served with garlic mashed potatoes and julienne vegetables	18
Macadamia Crusted Mahi-Mahi	Macadamia encrusted Mahi-Mahi served over Jasmine rice, with a passion fruit salsa and vegetables	16
Shrimp Enchiladas	sauteed shrimp wrapped in corn tortillas and topped with cheese and guacamole, served with Spanish rice & black beans	14
Vegetarian Angel Hair Pasta	with artichoke hearts, goat cheese, roasted red bell peppers and marinara sauce. Topped with sun dried tomatoes	12
Rosemary Chicken	rosemary garlic sauce, garlic mashed potatoes and seasonal veggies	13
Seared Ahi Tuna	sesame seed encrusted atop garlic mashed potatoes and spinach with mango salsa	17
Chicken Penne Pasta	sauteed chicken and mushrooms tossed in soy cream sauce with balsamic reduction	17
Tres Baja Tacos	Atlantic cod, cabbage, chipotle cream sauce served with Spanish rice and beans	12

18% Gratuity added to groups of 6 or more

Maximum of four credit cards accepted per table

We are independently owned and operated, and cannot process room charges

