

Dinner At The Pub

July - 2025

Soup Of The Day 6/8

Clam Chowder - 5/7

Spring Salad** - Strawberry Vinaigrette, Walnuts, Grapes, Feta Cheese, Tobacco Onions - 14

Caesar Salad** - Parmesan, House-made Dressing, Toasted Croutons - 8/11

****Add Grilled Chicken or Shrimp** - 6 (or) Grilled Salmon - 9

Bistro Fries - Ultimate Crisp Fries, Parmesan, Truffle Oil, Garlic Aioli - 10)

Bruschetta - Sundried Tomato Cream, Bacon**, Tomatoes, Feta, Basil, Balsamic Glaze - 10 (*V)

Crab Cakes - Tomato Basil Beurre Blanc- 15

Fried Cauliflower - Buttermilk Soaked, Flash Fried, Chipotle Ranch - 9 (V)

South Western Egg Rolls - Chicken, Cheese, Black Beans, Chipotle Ranch

Sandwiches

Cheesesteak - Shaved Ribeye, Peppers, Onions, Mushrooms and White Cheddar Sauce - 11.50

Classic Rueben - Griddled Marbled Rye, Swiss, 1000 Island, Pastrami, Sauerkraut - 11.50

Fish and Chips - Beer Battered Cod, Coleslaw, Tarter Sauce, Fries - 13.50

Pub Burger - 7oz Seasoned and Grilled Handmade Patty , Brioche Bun, Lettuce Tomato. Onion

Cheese: Swiss, Cheddar, Pepper Jack, Provolone - .75 **Add on:** Bacon, Mushrooms, Grilled onions - 1

Sides: Fries, Slaw, Potato Salad, Tater Tots - 4

Entrees

Meat Loaf - Whipped Potatoes, Vegetable Medley, Mushroom Demi - 28

Grilled Salmon - Marinated Grilled Salmon, Rice Pilaf, Vegetable Medley, Piccata Sauce— 30

Cajun Pasta** - Rigatoni Pasta, Peppers and Onions, Cajun Cream, Parmesan - 26

****Add Grilled Chicken or Shrimp** - 6 (or) Grilled Salmon - 9

CONSUMER ADVISORY:

CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOOD BOURNE ILLNESSES, ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS.

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