



CRAVE THE FOOD CELEBRATE THE CRAFTS

Shareable

DATE WITH THE DEVIL Medrol dates stuffed with Gorgonzola and bacon jam, deviled eggs with smoked paprika 7.95

ASPARAGUS FRIES Beer battered and served with Sriracha ranch 8.95

WOOD-FIRED PRETZEL BREAD Served with beer mustard and pub Cheddar 8.95

CHEF ANDREW'S MEATBALL Swedish style. Pretzel crostini and berry jam 9.95

HOT & SOUR FRIED CALAMARI Flash-fried Point Judith calamari. Served with Thai chili sauce 11.75

PUB NACHOS Our take on this favorite is made with chorizo sausage, seasoned black beans, house-made ale Cheddar cheese, smoked chili sauce and pico de gallo. Drizzled with avocado sour cream 11.95

BUTTERNUT SQUASH RAVIOLI Local butternut squash ravioli, creamy carrot puree, butter beans, roasted red pepper, spinach, and carrot gremolata 9.95

WINGS Cayenne Buffalo or Bourbon BBQ, whipped Maytag bleu cheese and a grilled jalapeño pepper 10.95

SPINACH & ARTICHOKE DIP Marinated artichoke hearts, fresh spinach, diced tomatoes and Alfredo sauce... much more than just a "dip." Served with Parmesan herb lavosh, hand rolled daily. Perfect for sharing 9.95

Soups & Salads

Our soups are made from scratch featuring the freshest ingredients.

CHEF'S SOUP OF THE DAY Taste the love! 4.95 cup / 5.95 bowl

FRENCH ONION Four different varieties of onion make this one delicious. Topped with broiled Swiss and Provolone cheese 6.95

HOUSE SALAD Crisp romaine and field greens, marinated olives, roasted beets, carrots, sherry vinaigrette, goat cheese and jalapeño cornbread croutons 6.50

QUARTERED WEDGE SALAD Baby iceberg, roma tomatoes, red onion, hickory smoked bacon and crumbled bleu cheese. Double dressed with balsamic vinaigrette and creamy buttermilk cabernet dressing 7.95

CAESAR SALAD Whole romaine leaves, lemon Caesar dressing, shaved Parmesan and cornbread croutons 6.95

BUFFALO SHRIMP SALAD Flash fried rock shrimp, shaved celery, pico de gallo, mixed greens, ranch and crumbled Gorgonzola 13.95

MEDITERRANEAN SALMON SALAD Grilled hand-cut filet, seasoned Israeli pearly couscous, fresh spinach, sun-dried cranberries, toasted pine nuts, red onions, Kalamata olives, lemon vinaigrette and crumbled Feta 15.95

ROASTED CHICKEN A lunchtime favorite! Pulled slow-roasted chicken breast, crisp romaine and field greens, sweet corn, marinated olives, dates, toasted pine nuts, diced roma tomatoes, sherry vinaigrette, jalapeño cornbread croutons, scallions and goat cheese 12.95

Soft Beverages

SODA Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mountain Dew, Lemonade 2.95

ICED TEA • HOT TEA • MILK 2.95

DAS KAFFEEHAUS COFFEE 2.95

ACQUA PANNA Natural spring water 2.95

SAN PELLIGRINO Sparkling natural mineral water 2.95

SIoux CITY ROOT BEER Made with pure cane sugar 2.95

Main Dishes

CHICKEN & SHRIMP STIR FRY Grilled chicken and pan seared shrimp, Asian stir-fried vegetables, sticky rice, Thai sesame sauce, roasted sunflower seeds and crispy wontons 17.95

PECAN CRUSTED CHICKEN Served with herb mashed potatoes, sweet corn sauté, and ale honey mustard 17.95

STOUT BRAISED SHORT RIB Wild mushroom risotto, roasted root vegetables and Marsala demi-glace 19.95

ORANGE GLAZED SALMON 6oz grilled hand-cut filet lightly brushed with an orange honey glaze. Served with sticky rice, stir-fried vegetables and soy drizzle 18.95

CREOLE SEAFOOD LINGUINI Ohio pasta, tiger shrimp, roma tomatoes, spinach, onion, tomato, creole cream and garlic bread 16.95

STEAK & POTATOES* Bleu cheese crusted center cut sirloin, Parmesan crusted potato gratin and red wine demi-glace 19.95

CAJUN JAMBALAYA Tiger shrimp, salmon, roasted chicken, seared andouille sausage, roasted red peppers and fresh spinach in a spicy roma tomato sauce. Served over seasoned brown rice. It's so good! 18.95

PARMESAN ARANCINI Parmesan risotto cake, spinach, crimini mushrooms, asparagus, roasted beets, baked goat cheese, basil pesto, romesco, balsamic reduction and toasted pine nuts 15.95

Sandwiches

Sandwiches served with garlic fries & coleslaw.

TRIPLE DECKER FRIED BOLOGNA Falsters thick-cut German bologna, Swiss, Provolone, caramelized onions and ale mustard on ciabatta bun 10.95

WOOD-FIRED ITALIAN SUBMARINE Cappicola, Prosciutto, hard salami, pepperoni, lettuce, tomato, onion, banana peppers and Italian vinaigrette 10.95

NERVOUS PIG Pulled smoked pork, roasted pork belly, Kentucky bacon, cider slaw and Chipotle BBQ on a brioche bun 12.50

BAJA SHRIMP TACOS Blackened rock shrimp, Zarazua lime slaw, Queso Fresco, Chipotle aioli and Spanish rice 12.95

BLACK ANGUS CHEESEBURGER* Cheddar cheese, shredded lettuce, tomato, dill pickle, diced onion, mustard and mayo on brioche bun 11.95

BUFFALO CHICKEN Buttermilk fried breast, dipped in Buffalo sauce, double-smoked bacon, shaved iceberg, red onion, ranch dressing, and aged Cheddar on grilled ciabatta 11.50

Wood-fired Pizzas

MARGHERITA Herbed garlic oil, roma tomatoes, Provolone, Mozzarella, Ricotta and fresh basil 13.50

BYE BYE MISS AMERICAN PIE House-made fennel sausage, sliced banana peppers, pepperoni, Provolone and Mozzarella 13.95

ITALIAN STALLION Genoa salami, Capicola, julienned pepperoni, banana peppers, Provolone, Mozzarella and herbed garlic oil 13.95

SANTA FE Black bean "hummus," pico de gallo, roasted sweet corn, chipotle chili sauce, Provolone, Cheddar cheese and a light drizzle of cilantro aioli 13.50

Desserts

UPSIDE-DOWN BANANA CREAM PIE Candied pecans, caramel and freshly whipped cream 5.50

BADA BING BREAD PUDDING Bada Bing cherries, milk chocolate, cherry bourbon anglaise and triple bean vanilla ice cream 6.50

PEANUT BUTTER BUSTER Rich fudge cake, peanut butter ice cream, caramel, chocolate and Spanish peanuts 6.50

BABY KEY LIME PIE Raspberry coulis and freshly whipped cream 6.50

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

We *locally source* the freshest available ingredients
Ask your server about vegan, vegetarian and gluten-free dishes our *scratch kitchen* can prepare