Pub Menu 5/19-5/24
Menu Available Tuesday - Sunday | 50% off O.N.E. Discount Applies

Starters

Crispy Fried Brussels Sprouts
Balsamic Glaze and Pancetta 13

Asian Pork Potstickers
Orange-Ponzu Dipping Sauce 11

Buffalo Blue Cheese Wings
Crispy Vegetable Sticks and Blue Cheese Dressing 14

Salads

Asian Chicken Salad
Napa Cabbage, Iceberg Lettuce, Grilled Chicken Breast, Toasted Macadamia Nuts, Mandarin Orange and Sesame Dressing 15

Chopped Caesar VG
Crisp Romaine Lettuce, Caesar Dressing, Croutons and Parmesan Cheese 9

Fried Oyster Spring Salad
Cornmeal Fried Oyster, Romaine, Frisée, Watermelon Radish, Cucumber, Pickled Blueberry, Roasted Shallot Lemon Vinaigrette 17

Lunch Entrees
Available from 11:00 am - 4:00 pm

Grilled Eggplant Panini VG
Balsamic Marinated Eggplant, Citrus Coleslaw, Roasted Red Pepper Aioli, Feta Cheese served on Grilled Focaccia 14

Pastrami Reuben
Sauerkraut, Swiss Cheese and Thousand Island Dressing Served on Grilled Marble Rye 15

Classic Burger
House-Ground Black Angus Top Round, Tomato, Lettuce, Grilled Onion, Garlic Aioli and Choice of Cheese Served on a Brioche Bun 14

Crab Cake Sliders
Dijionaise, Citrus Coleslaw, Tomato Served on Sliced Cuban Bread 18

All Lunch Entrees Come with a Side of French Fries

Dinner Entrees
Available from 4:00 - 8:00 pm

Seared Pork Chop GF
Dijon Demi, Mashed Sweet Potatoes, Seasonal Vegetables, Homemade Apple Sauce 17

Bourbon BBQ Chicken GF
Airline Chicken Breast, Bourbon BBQ, Yukon Gold Potato Planks, Seasonal Vegetable 18

Veal Parmesan
Breaded Pan Seared Veal, Fresh Mozzarella, Tomato Sauce and Served with Linguini in Cream Sauce 29

Grilled Balsamic Portobella VG GF
Roasted Red Potatoes, Grilled Asparagus, Tomato Saffron Jus 17

GF = Gluten Free    VG = Vegetarian

**Consuming raw or uncooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness. Please inform us if you or any-one you are ordering for has food allergies or specialty dietary requirements.**