

the pub



appetizers

[Pub Mussels]* steamed in a white wine cream sauce, served with a bread basket	\$17.95
[Crab Cakes] served with seasonal greens and bistro sauce	\$17.95
[Drunken Shrimp]* Blackened shrimp served w/whiskey-honey cream sauce	\$17.95
[Artichoke Dip] served with French bread	\$16.95
[Grilled Beef Tips]* prepared medium rare with caramelized onions, served with brandy peppercorn sauce and crostini.	\$16.95
[Pan Roasted Brussels Sprouts]* roasted with bits of bacon & pine nuts (GF)	\$6.95
[Bread Basket] served with olive oil, balsamic vinegar, butter, & Parmesan	\$5.95

soup & salads

[Pub Fish Chowder]* (GF)	cup (\$4.95)	bowl (\$6.95)	
[Soup Du Jour]	cup (\$4.95)	bowl (\$6.95)	
[Pub Caesar Salad](GF) w/ croutons & parmesan cheese, with bread.			
	small (\$5.95)	large (\$8.95)	
[Roasted Beet & Goat Cheese Salad] mixed greens w/ Dijon dressing			\$12.95
[<u>Added Proteins for salads</u>]			
Add Chicken			(+\$9)
Add Blackened Whitefish*			(+\$10)
Add Shrimp*			(+\$9)
Add Bistro Steak (cooked to medium rare)*			(+\$9)

pub fare

served with lettuce, tomato, potato chips & pickle
(sub for house potatoes \$2.95)

[Pub Burger]* 1/2 lb. grass-fed burger (GF)	\$15.95
[Chicken Sandwich] 6 oz. grilled chicken breast (GF)	\$13.95
[Steak Sandwich]* 5 oz. bistro steak (cooked med. rare) with a brandy peppercorn sauce, caramelized onions on a ciabatta bun. (GF)	\$16.95
[White Fish Sandwich]* Lightly breaded filet with tarter sauce on a ciabatta bun. (Not available in GF)	\$15.95

Other Toppings: raw onion, cheese (cheddar, swiss & provolone)
Blue cheese crumbles (\$0.95) mushrooms(\$0.95), caramelized onions(\$0.95),
Bacon (\$1.95)

(GF) = gluten-free option

*Consuming raw or under cooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Parties of 6 or more will have an automatic 20% gratuity added to the bill.

the pub

entrees



- [**Broiled Lake Superior Whitefish or Trout**]* served w/ brown rice pilaf (GF) \$19.95
Add Champagne Beurre Blanc sauce for (\$1.95).
- [**Panko Encrusted Whitefish**]* Lightly breaded, served w/ tarter sauce, lemons and house potatoes \$21.95
- [**Trout De Mare**]* trout filet topped with crab meat and drizzled with champagne sauce. Served w/ house potatoes (GF) \$27.95
- [**10 oz. Bistro Steak**] * shoulder tender cut grilled to specification, served w/ house potatoes. (GF) \$21.95
- [**12 oz. Ribeye Steak**]* Grilled to your specification, served w/ house potatoes (GF) \$29.95
- [**Add-ons**] Caramelized onions, sautéed mushrooms & blue cheese crumbles (\$0.95ea)
+Shrimp Scampi (\$11.95)
- [**Pub Mussels Linguine**]* mussels steamed in white wine cream sauce with chives served over linguine pasta. \$18.95
- [**Basil Pesto Linguine**] roasted red peppers and mushrooms, tossed in a white wine, basil pesto sauce over linguine, topped with Parmesan cheese & diced tomatoes \$20.95
(+chicken \$9)
(+shrimp* \$9)

pizzas

- [**Cheese Pizza**] 12" pie made in our pizza oven with three cheese blend \$12.95
- [**Pepperoni Pizza**] 12" pie made in our pizza oven with herbs, three cheese blend and pepperoni \$14.95
- [**Spicy Sausage Pizza**] 12" pie made in our pizza oven with spicy Italian sausage patties on three cheese blend. \$16.95
- [**Balsamic Chicken Pizza**] 12" pie made in our pizza oven with; \$16.95
grilled chicken, onions, mushrooms, banana peppers, fresh garlic & mozzarella topped with diced tomatoes and balsamic glaze.

desserts

- Lift Bridge Root Beer Floats \$5.95
- Seasonal Bread Pudding \$6.95
- The Pub Gullywumper \$6.95
(fudge brownie with ice cream, chocolate sauce & whipped cream)
- Flourless Chocolate Torte \$7.95
- Key Lime Pie \$7.95



Ask our servers for our seasonal desserts

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