

The BREWERY

SPIRITED DINING

APPETIZERS

CAJUN TENDERLOIN

Crispy Fried Onions, Spiced Aioli | 14

ESCARGOT BOURGUIGON

Burgundy Wine Butter, Garlic and Herbs | 10

FLASH FRIED CALAMARI

Bell Peppers, Caper, Lemon Burre Blanc | 12

CHILLED SHRIMP COCKTAIL

House Made Cocktail Sauce | 13

CHOP STIX + SHRIMP

Crispy Shrimp, Sweet Chili Glaze,
Asian Slaw | 14

ROASTED CAULIFLOWER + SPINACH DIP

Four Cheese Blend,
House Made Tortilla Chips | 9

SEARED AHI TUNA SASHIMI

Cusabi Sauce, Pickled Cucumber Salad
Crisp Wontons | 13

OYSTER ROCKEFELLER (3)

Traditional Rockefeller, Cheese, Béarnaise | 11

BREADED MUSHROOMS

Seasoned Panko Bread Crumbs
and Spicy Mustard | 9

KOREAN STYLE SPARE RIBS

Scallions and Sesame Seeds | 11

CHARCUTERIE PLATTER

CHEF SELECTION

Rotating Artesian Meats
and Cheeses | 16

SOUP + SALAD

BAKED FRENCH ONION

Swiss, Mozzarella, Crostini | 6

SEAFOOD BISQUE

Shrimp, Scallops, Lobster | 7

SIDE CAESAR

5

TUSCAN PANZANELLA

Fresh Mozzarella, Basil, Tomato, Onion,
Ciabatta Bread, Herb Vinaigrette | 9

BREWERY WEDGE

Blue Cheese, Crisp Bacon, Tomatoes,
Red Onion, Cooked Egg | 7

HONEY CRISP APPLE & WALNUT SALAD

Red Onions, Feta Cheese Crumble
Dried Cherries, Apple Balsamic Vinaigrette | 13

SEARED AHI TUNA SALAD

Arugula, Japanese Pears,
Watermelon Radish, English Cucumbers
Sweet Soy & Sesame Dressing | 18

CAESAR

Romaine, Crostini, Parmesan Cheese
Classic Caesar Dressing | 10

STEAK SALAD

Sliced Sirloin, Goat Cheese Crumbles,
Cherry Tomatoes, Croutons, Arugula
and Field Greens, Crispy Shallots,
Avocado Cilantro Lime Vinaigrette | 18

ADD ON

CHICKEN | 6 SALMON | 9
TENDERLOIN | 9 SHRIMP | 8

SANDWICHES

PERCH SANDWICH

Open Faced, Grilled Brioche,
Roasted Roma Tomato, Arugula,
Pickled Onions, Garlic Remoulade, Fries | 14

*BREWERY STEAK BURGER

Custom Blend, House Made Onion Ring,
Fries, Brioche Bun | 13

SHORT RIB TACOS

Pepper Jack Cheese, Pico de Gallo
Cilantro & Avocado Crème | 14

STEAKS + CHOPS

*BLACK ANGUS COWBOY RIB EYE 20oz

Bone-In with Zip Sauce | 44

*FILET MIGNON 8oz

Zip Sauce | 35

*NEW YORK 14oz

Creek Stone Farms | 30

FLAT IRON

Pink Peppercorn Crust, Hashbrowns,
Grilled Onions, Truffle Butter | 22

*LAMB CHOPS (4)

Sautéed Rainbow Chard, Shallots,
Pine Nuts, Feta Cheese | 33

*BBQ SPARE RIBS

Half Slab, Farmhouse Wedge Potatoes | 19

*CENTER CUT PORK CHOP

12oz BONE-IN

Apples & Bourbon Compote
Sweet Potato Mash | 20

ADD ON

AU POIVRE | 3 OSCAR STYLE | 10
STILTON BLUE CHEESE | 3
BÉARNAISE SAUCE | 6

*WAGYU NEW YORK 14oz

Truffle Parmesan Fries,
Grilled Asparagus | 56

*BRAISED SHORT RIB

Horseradish Risotto, Onions Straws,
Natural Au Jus Reduction | 24

POULTRY, VEAL + PASTA

CHICKEN MILANESE

Caprese Ravioli, Blush Sauce,
House Ammoglio, Fresh Mozzarella | 20

ROASTED AIRLINE CHICKEN BREAST

Creamy Parm Polenta, Heirloom Carrots
Natural Chicken & Herb Jus | 19

OVEN BAKED VEAL PARMIGIANA

Marinara Sauce, Mozzarella Cheese,
Pasta | 21

VEAL MARSALA

Mushrooms, Florio Marsala Wine | 22

SHRIMP & SCALLOP LINGUINI

Roasted Tomatoes, Artichokes,
Asparagus Tips, Pepper Flakes,
White Wine Garlic Sauce | 22

FOUR CHEESE TORTELLINI

Prosciutto, English Peas, Green Onions,
Aged Provolone and
Smoked Gouda Cream Sauce | 19

CAJUN BLACKENED TENDERLOIN PASTA

Shrimp, Spinach, Peppers,
Bearnaise | 24

CALVES LIVER

Applewood Smoked Bacon,
Caramelized Onions | 17

EGGPLANT SICILIANO

Roasted Red Pepper, Goat Cheese,
Shrimp Scampi, Aged Balsamic Glaze | 18

Entrees Include:

Choice of Soup du Jour or House Salad,
Baked Potato, Rice, Vegetable,
or French Fries, except with Pasta.

SEAFOOD

SAUTEED FRESH LAKE PERCH

Remoulade Sauce, Lemon | 22

FRIED GULF SHRIMP

Lemon, Cocktail Sauce | 19

FROG LEGS

Roadhouse Style | 17

SEARED DIVER SEA SCALLOPS

Sweet Corn Risotto | 29

NORTH ATLANTIC COD

Pub Style, French Fries | 18

LAKE SUPERIOR WHITEFISH

Sauteed Artichokes, Heirloom Cherry Tomatoes,
Lemon, Olive Oil, Garlic | 19

WESTER ROSS SALMON

Harissa Honey Glaze
Grilled Asparagus | 23

ALASKAN KING CRAB LEGS

Drawn Butter | 45

TWIN LOBSTER TAILS (7oz)

Canadian Coldwater | 48

COMPLEMENTS

TWICE BAKED CASSEROLE | 5

HASH BROWNS | 4

GARLIC WHIPPED POTATOES | 4

SWEET POTATO MASH | 4

GRILLED ASPARAGUS | 4

SAUTEED SPINACH | 4

PARMESAN TRUFFLE FRIES | 4

HORSERADISH RISOTTO | 6

HOUSE MADE ONION RINGS | 4

SAUTEED MUSHROOM CAPS | 4

GULF SHRIMP (3) | 7

CRAB LEGS 1/2 POUND | 20

LOBSTER TAIL (7oz) | 21

BAKED MAC & CHEESE | 6

*Cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs
increase the risk of food borne illness.