

# The BREWERY

SPIRITED DINING

## APPETIZERS

### BUTCHER BLOCK MEATBALLS

Marinara, Ricotta, Fresh Crustini | 10

### ESCARGOT BOURGUIGON

Burgundy Wine Butter, Garlic and Herbs | 10

### FLASH FRIED CALAMARI

Bell Peppers, Capers, 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

### GRILLED HALLOUMI CHEESE

Red Onions, English Cucumbers, Tomatoes,  
Oregano, Olive Oil, Fresh Mint, Lemon,  
Grilled Naan Bread | 12

### KOREAN STYLE SPARE RIBS

Scallions & Sesame Seeds | 11

## SOUP + SALAD

### BAKED FRENCH ONION

Swiss, Mozzarella, Crostini | 6

### GAZPACHO SOUP

Chilled Shrimp & Crème | 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

### BLACKENED CHICKEN

### GORGONZOLA SALAD

Mixed Greens, Arugula, Cucumbers,  
Tomato, Red Onion, Shredded Carrots,  
Gorgonzola Crumble, Garlic Vinaigrette | 14

### 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

### CARNE ASADA ENSALADA

Arugula, Goat Cheese, Cherry Tomatoes,  
Lime Avacado, Red Onions, Crispy Tortilla Strips,  
Green Goddess Dressing | 13

### ADD ON

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

## CHARCUTERIE PLATTER

### CHEF SELECTION

Rotating Artesian Meats  
and Cheeses | 16

## STEAKS + CHOPS

### \*BLACK ANGUS COWBOY RIB EYE 20oz

Bone-In with Zip Sauce | 44

### \*FILET MIGNON 8oz

Zip Sauce | 36

### \*NEW YORK 14oz

Creek Stone Farms | 30

### GRILLED ANGUS SIRLOIN

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

### \*LAMB CHOPS (4)

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

### \*BBQ SPARE RIBS

Half Slab, Truffle French Fries | 19

### \*CENTER CUT PORK CHOP

### 12oz BONE-IN

Peach Bourbon Glaze,  
Warm German Potato Salad | 20

### ADD ON

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

### \*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

House Ammoglio served a top Arugula Salad  
with Fresh Mozzarella | 20

### OVEN BAKED VEAL PARMIGIANA

Marinara Sauce, Mozzarella Cheese,  
Pasta | 22

### VEAL MARSALA

Mushrooms, Florio Marsala Wine | 23

### SHRIMP & SCALLOP LINGUINI

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

### TORTELLINI PONZA

Four Cheese Tortellini, Heirloom Tomato,  
Bell Peppers, House Made Italian Sausage,  
Garlic, Olive Oil, Light Tomato Sauce | 20

### 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

## SANDWICHES

### CRISPY BUTTERMILK CHICKEN SANDWICH

Lettuce, Pickle Slices, Honey Mustard,  
Toasted Brioche Bun & French Fries | 14

### \*BREWERY STEAK BURGER

Custom Blend, House Made Onion Ring,  
Fries, Brioche Bun | 14

### SHORT RIB SLIDERS

Pickled Red Onions, Pepper Jack,  
Horseradish Cream, Served with House Made  
Onion Rings | 14

## 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

### LAKE SUPERIOR WHITEFISH

Potato & Brie Crust,  
Lemon Buerre Blanc | 19

### WESTER ROSS SALMON

Tequila Lime Compound Butter,  
Black Bean & Roasted Corn Salad | 23

### ALASKAN KING CRAB LEGS

Drawn Butter | 45

### TWIN LOBSTER TAILS (6oz)

Canadian Coldwater | 48

## COMPLEMENTS

TWICE BAKED CASSEROLE | 5

HASH BROWNS | 4

GARLIC WHIPPED POTATOES | 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 (6oz) | 21

BAKED MAC & CHEESE | 6

Entrees Include:

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

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