

The BREWERY

SPIRITED DINING

APPETIZERS

BUTCHER BLOCK MEATBALLS

Marinara, Ricotta, Fresh Crustini | 11

ESCARGOT BOURGUIGNON

Burgundy Wine Butter, Garlic and Herbs | 10

FLASH FRIED CALAMARI

Bell Peppers, Capers, Lemon Burre Blanc | 12

CHILLED SHRIMP COCKTAIL

House Made Cocktail Sauce | 14

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 | 14

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

SEAFOOD BISQUE

Crème Fraiche | 8

SIDE CAESAR

5

CHOPPED ITALIAN

Romaine Lettuce, Italian Cured Meats,
Olives, Imported Cheeses, Artichokes,
Red Onions, Tomatoes, Cucumbers,
Housemade Italian Dressing | 11

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 | 37

*NEW YORK 14oz

Creek Stone Farms | 32

GRILLED ANGUS SIRLOIN

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

*LAMB CHOPS (4)

Parm Smashed Baby Yukons,
Scallions | 33

*BBQ SPARE RIBS

Half Slab, Truffle French Fries | 19

*CENTER CUT PORK CHOP 12oz BONE-IN

Apple Bourbon Compote,
Sweet Potato Mash | 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

LAMB BOLOGNESE

Ground Lamb, Celery, Onions, Carrots
Rigatoni Pasta, Mozzarella Cheese | 20

CAJUN BLACKENED TENDERLOIN PASTA

Shrimp, Spinach, Peppers,
Béarnaise | 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

BREADED VEAL CUTLET SANDWICH

Topped with Mozzarella, Artichokes,
Roasted Peppers, Arugula,
Asiago Ciabatta Bread | 14

SEAFOOD

SAUTEED FRESH LAKE PERCH

Remoulade Sauce, Lemon | 23

FRIED GULF SHRIMP

Lemon, Cocktail Sauce | 19

FROG LEGS

Roadhouse Style | 17

SEARED DIVER SEA SCALLOPS

Sweet Corn Risotto | 29

LAKE SUPERIOR WHITEFISH

Herb Crusted, White Wine Lemon Basil Sauce,
Topped with Tomato Concasse | 20

WESTER ROSS SALMON

Spinach, Roasted Tomatoes, Red Onions, Feta,
Tuscan Herb Compound Butter | 24

ALASKAN KING CRAB LEGS

Drawn Butter | 45

TWIN LOBSTER TAILS (6oz)

Canadian Coldwater | 48

COMPLEMENTS

TWICE BAKED CASSEROLE | 5

HASH BROWNS | 4

SWEET POTATO MASH | 4

GRILLED ASPARAGUS | 5

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.