

# The BREWERY

SPIRITED DINING

## APPETIZERS

### BUTCHER BLOCK MEATBALLS

Marinara, Ricotta, Fresh Crustini | 12

### ESCARGOT BOURGUIGNON

Burgundy Wine Butter, Garlic and Herbs | 11

### FLASH FRIED CALAMARI

Bell Peppers, Capers, Lemon Burre Blanc | 14

### CHILLED SHRIMP COCKTAIL

House Made Cocktail Sauce | 16

### CHOP STIX + SHRIMP

Crispy Shrimp, Sweet Chili Glaze,  
Asian Slaw | 14

### ROASTED CAULIFLOWER + SPINACH DIP

Four Cheese Blend,  
House Made Tortilla Chips | 11

### SEARED AHI TUNA SASHIMI

Cusabi Sauce, Kimchi Noodle Salad,  
Crispy Wontons | 15

### OYSTER ROCKEFELLER (3)

Traditional Rockefeller, Cheese,  
Béarnaise | 12

### STUFFED PORTABELLA MUSHROOM

Spinach, Bacon, Onions, Mozzarella Cheese,  
Topped with Shrimp,  
White Wine Scampi Sauce | 14

### KOREAN STYLE SPARE RIBS

Scallions & Sesame Seeds | 11

## SOUP + SALAD

### BAKED FRENCH ONION

Swiss, Mozzarella, Crostini | 6

### SIDE CAESAR

6

### 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 | 8

### BLACKENED CHICKEN GORGONZOLA SALAD

Mixed Greens, Arugula, Cucumbers,  
Tomato, Red Onion, Shredded Carrots,  
Gorgonzola Crumble, Garlic Vinaigrette | 17

### BURRATA SALAD

Heirloom Tomatoes, Arugula, Red Onions,  
Balsamic Vinaigrette Pesto | 14

### CAESAR

Romaine, Crostini, Parmesan Cheese,  
Classic Caesar Dressing | 11

### SOUTHWESTERN SALAD

Arugula, Goat Cheese, Cherry Tomatoes,  
Red Onions, Crispy Tortilla Strips,  
Cilantro Lime Vinaigrette | 13

### ADD ON

CHICKEN | 6 SALMON | 11  
TENDERLOIN | 9 SHRIMP | 8

## CHARCUTERIE PLATTER

### CHEF SELECTION

Rotating Artesian Meats  
and Cheeses | 18

## STEAKS + CHOPS

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

Bone-In with Zip Sauce | 46

### \*FILET MIGNON 8oz

Zip Sauce | 39

### \*NEW YORK 14oz

Creek Stone Farms | 36

### GRILLED ANGUS SIRLOIN

Pink Peppercorn Crust, Hashbrowns,  
Caramelized Onions, Truffle Butter | 25

### \*LAMB CHOPS (4)

Parm Smashed Baby Yukons,  
Scallions | 36

### \*BBQ SPARE RIBS

Half Slab, Truffle French Fries | 19

### \*CENTER CUT PORK CHOP 12oz BONE-IN

Glazed with a Housemade Carolina Style  
BBQ Sauce, Cole Slaw | 21

### ADD ON

AU POIVRE | 3 OSCAR STYLE | 14  
STILTON BLUE CHEESE | 3  
BÉARNAISE SAUCE | 3

### \*WAGYU NEW YORK 14oz

Truffle Parmesan Fries  
Grilled Asparagus | 65

### \*BRAISED SHORT RIB

Horseradish Risotto, Onions Straws,  
Natural Au Jus Reduction | 26

## 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 | 24

### SHRIMP PASTA

Creamy Tuscan Sauce  
Tossed with Spaghetti Pasta | 24

### PASTA BOLOGNESE

Ground Beef, Celery, Onions, Carrots,  
Penne Pasta, Mozzarella Cheese | 20

### CAJUN BLACKENED TENDERLOIN PASTA

Shrimp, Spinach, Peppers,  
Béarnaise | 24

### CALVES LIVER

Applewood Smoked Bacon,  
Caramelized Onions | 18

### EGGPLANT SICILIANO

Shrimp Scampi, Parm Cheese,  
Pasta Amatriciana | 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 | 16

## SEAFOOD

### SAUTEED FRESH LAKE PERCH

Remoulade Sauce, Lemon | 23

### FRIED GULF SHRIMP

Lemon, Cocktail Sauce | 19

### FROG LEGS

Roadhouse Style | 18

### SEARED DIVER SEA SCALLOPS

Sweet Corn Risotto | 33

### LAKE SUPERIOR WHITEFISH

Parmesan Artichoke Crusted | 20

### WESTER ROSS SALMON

Romesco Sauce,  
Herb Scented Jasmine Rice | 24

### ALASKAN KING CRAB LEGS

Drawn Butter | 55

### TWIN LOBSTER TAILS (6oz)

Canadian Coldwater | 52

## COMPLEMENTS

GARLIC WHIPPED POTATOES | 4

TWICE BAKED CASSEROLE | 5

HASH BROWNS | 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 | 28

LOBSTER TAIL (6oz) | 26

BAKED MAC & CHEESE | 7

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.