

STARTERS

French Onion Au Gratin
rich beef broth, caramelized onions, croutons, Swiss & Provolone cheeses.
cup 3.50 crock 4.50

Giant Pretzel
1.5 pound German style pretzel, basted in garlic butter & topped with coarse salt. Served with whole-grain mustard and warm beer cheese. 10.00

Coconut Shrimp
butterflied gulf shrimp fried with a tropical coconut breading, sweet & sour dipping sauce. 10.00

Scallop Latke
colossal seared sea scallops served on mini potato pancakes. with sesame soy glaze and wasabi aioli.
3 piece 12.50 | 5 piece 18.00

Chicken Wings
10 jumbo wings & French fries. 11.50

Chicken Tenders
4 large breaded chicken tenders & French fries. 11.50

Sweet Potato Fries
a basket of sweet potato French fries. served with Maple dipping sauce. 6.00

BUTCHER BLOCK STEAKS & CHOPS

served with choice of potato, seasonal vegetables, and unlimited soup & salad bar.

STEAK ADDITIONS

- +Blackened**
cast-iron blackened
- +Horseradish Crust** 1.25
horseradish, parmesan, panko bread crumbs
- +Blue Cheese Crust** 1.75
creamy bleu cheese, garlic & panko bread crumbs.
- +Sautéed Mushrooms** 1.75
- +Caramelized Onions**
- +Shrimp** 6.00
six large shrimp dusted with blackening seasoning and pan seared.
- +Lobster Tail** 11.00
4 ounce cold water lobster tail, lightly seasoned with sea salt and butter.

Petite Filet Mignon
two 4-ounce medallions of our most tender cut of lean mid-western beef. 30.00

Chanderson's Ribeye
choice 12-ounce cut, well marbled for peak flavor, deliciously juicy. 27.00

NY Strip Steak
A 12-ounce full-flavored choice cut, with a slightly firmer texture than a ribeye. 29.00

Lamb Chops
local sourced bone-in. Three thick cut lamb chops, lightly seasoned and char-grilled. 25.00



served with choice of potato, seasonal vegetables, and unlimited soup & salad bar.

Maple Glazed Salmon
pan seared Norwegian salmon filet basted with whole butter and local maple syrup. 23.00

Horseradish Crusted Salmon
toasted panko and horseradish crust Norwegian salmon filet. served with a side of horseradish dipping sauce. 23.00

Seared Sea Scallops
5 colossal pan seared sea scallops with garlic butter pan sauce. 26.50

Seafood Mixed Grill
butter broiled 7-ounces haddock, 5 gulf shrimp & 2 colossal sea scallops pan seared. 25.00

Twin Lobster Tail Entree
two 4-ounce cold water lobster tails, lightly seasoned with sea salt and butter. 29.00

Broiled Haddock
10-ounce broiled Atlantic wild-caught haddock. choose: butter-herb, Cajun seasoned, Lemon pepper, or parmesan crusted. 18.00

STUFF ON BREAD

fresh chips or cup of soup

WHISKEY BURGER

Angus beef burger, onions, bacon, cheddar cheese, pineapple, whiskey sauce on pretzel bun. 13.00

GREEK BURGER

char-grilled burger, lettuce, tomato, feta cheese, onion, tzatziki on ciabatta roll. Angus 12.00 | lamb 13.00

SWISS BURGER

char-grilled Angus burger, sauteed mushroom, Swiss cheese on kaiser roll. 12.00

RUEBEN

our signature corned beef round, sauerkraut, 1000 island dressing, Swiss cheese on marble rye bread. 11.50

TURKEY CLUB

oven roasted turkey breast, smoky bacon, lettuce, tomato, American cheese, mayonnaise on Texas toast. 11.25

BEEF ON 'WECK

a local favorite. Costanzo's hard roll, salt & caraway stuffed with sliced roast beef. 11.75

FRENCH DIP SUPREME

roast beef, balsamic onions, mushrooms, & provolone on hoagy roll. 12.75

TURKAPPLE SANDWICH

oven roasted turkey breast, sliced apple, cheddar cheese & bbq mayonnaise grilled on multi-grain bread. 12.00

PRETZEL & CHICKEN

breaded chicken cutlet, bacon, cheddar cheese, honey mustard on pretzel roll. 12.50

PORTABELLO SAMMY

portabello mushroom, balsamic onions, tomatoes, roasted red peppers, provolone cheese on ciabatta roll. 11.25

STEAK IN THE GRASS

6-ounce sirloin, mushrooms, spinach, provolone cheese on hoagy roll. 12.75

ONE BOWL MEALS +

Jasmine Rice Bowl

buttery jasmine rice, crunchy sauteed seasonal vegetables, tossed with sweet sesame-soy glaze, garnished with a fried egg. 15.00

Mediterranean Power Bowl

sauteed chic peas, spinach & roasted red peppers seasoned with garlic & oregano blend. Topped with grilled chicken breast, feta cheese, cucumbers and tomatoes. 15.00

Alfredo Pasta Bowl

creamy garlic Parmesan Alfredo sauce tossed with al dente penne pasta. Choice of protein. garlic bread. Cajun chicken 19.00 | sirloin steak 21.00 | sauteed shrimp 21.00

Steak & Mushroom Bowl

grilled 6 oz. sirloin steak served over penne pasta with blue cheese cream sauce and sauteed mushrooms. garlic bread. 21.00

Greek Salad

fresh greens, feta cheese, tomato, olives, pepperoncini, onions, cucumbers, tzatziki & Greek dressing. grilled pita. with grilled chicken 11.50 | with lamb burger 12.50

Sesame Salmon Salad

grilled Norwegian salmon over fresh greens, tomato, carrots, cucumbers, oranges & crispy wontons. Mandarin sesame dressing. garlic bread. 12.50

Sticky Finger Salad

fresh greens, carrots, tomato, cucumbers, Monterrey-jack cheese, sweet & spicy chopped chicken fingers. garlic bread. 11.50

UNLIMITED SOUP & SALAD BAR 9.50

LOCAL FAVORITES +

Chicken Cordon Bleu chef made breaded chicken breast stuffed with Swiss cheese, sliced ham & topped with a creamy Swiss cheese sauce. choice of potato & vegetable. 19.50

Roasted 1/2 Chicken no antibiotics ever chickens. Sous-Vide chicken halves marinated and roasted in a sealed bag to lock in flavor and moisture. Finished in the oven to crisp skin. 19.00

Beef Pot Roast slowly braised beef pot roast with roasted vegetables & mashed potatoes with beef gravy. 18.00

Liver & Onions beef calf liver, caramelized onions, & bacon. choice of potato & vegetable. 15.50

Beer Battered Fish Fry

North Atlantic Haddock, beer battered & deep fried. Includes choice of potato, coleslaw & roll. 10 oz. 12.25 | 6 oz. 9.50