

appetizers

beef barley

cup 3.95 bowl 5.50

red wings

a baker's dozen served medium hot with bleu cheese dressing and celery sticks on the side 9.95

spinach artichoke dip

spinach and artichokes mixed with creamy gruyere and swiss cheeses baked in a bread bowl with crispy lavash 8.95

steak and pub fry*

thinly sliced and fully cooked sirloin served with a generous portion of house cut fries tossed in chopped garlic and creamy butter with our house made steak sauce 9.95
add bleu cheese crumbles 1.00

soup of the day

cup 3.95 bowl 5.50

chicken satay

spicy peanut marinated chicken tenderloins grilled and served with a thai cucumber relish 8.95

loaded potato skins

crispy potato boats stuffed with pulled bbq pork and smoked cheddar cheese and sour cream on the side 7.95

chicken quesadilla

grilled chicken on a flour tortilla filled with cheddar and pepperjack cheeses, green onions served with sour cream, guacamole and garden fresh salsa 9.95
with steak* 10.95

salads & grille

sandwiches include your selection of fries or kettle chips
add a house salad for 2.25

evil thai jungle salad

satay style chicken skewers crowned atop a bed of romaine lettuce and thai marinated noodles garnished with mandarin oranges, chopped peanuts, toasted coconut, and a lime wedge with a country style padang peanut sauce 12.95

chicken caesar salad

grilled marinated chicken breast over crisp romaine lettuce, creamy caesar dressing, shredded parmesan and seasoned croutons 12.95
(blackened upon request)

blackened salmon salad*

atlantic salmon coated with cajun seasoning, pan seared, served over organic mesclun greens with dijon vinaigrette 13.50
(also available as a caesar salad)

steak baguette*

seared steak tossed with grilled onions and mushrooms, topped with provolone cheese and served in a steamed french baguette 11.95

black angus burger**

a juicy angus beef patty cooked to order with lettuce, tomato and onion on a kaiser roll 10.25
add cheese or bacon at no extra charge

*can be cooked to order

NOTICE: consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness

the feature — priced daily main plates

*all entrees served with our fresh bread and vegetable of the day.
you may add our house salad or caesar salad for 2.25*

— beef —

our steaks are dusted with special seasonings and high-heat broiled til crusted!

new york strip steak*

12 oz. center cut usda choice grilled to your liking and served with house cut crispy onions, a twice baked potato stuffed with chopped bacon, cheddar cheese and scallions 28.95

tenderloin*

8 oz. cut of choice filet mignon char broiled to order and served with garlic whipped potatoes and red wine demi reduction sauce 30.95

prime rib*

oven roasted usda grade choice prime rib of beef served with baked potato, au jus and horseradish cream
10 oz. 21.95 16 oz. 26.95

accompaniments for your steak:

maytag bleu butter 1.50

roasted garlic butter 1.25

sautéed mushrooms & onions 1.95

— pasta —

confetti ravioli sauté

a sauté of asparagus, mushrooms, roasted red peppers, artichoke hearts, and fresh garlic lightly coated with olive oil and tossed with multi-colored roasted vegetable ravioli 17.95

grilled chicken and mushroom pasta bake

marinated and grilled breast of chicken sliced over an oven baked forest mushroom cream sauce with penne pasta and accompanied by a garlic crouton on the side 18.95

cheese tortellini salsa rossa

jumbo cheese filled tri color tortellini tossed in a house made fire roasted red pepper sauce and served with a garlic crouton on the side 17.95

— seafood —

char grilled salmon fillet*

atlantic salmon steak grilled to order and served with garlic whipped potatoes and a lemon marmalade glaze 21.95

crab cake crusted whitefish

two 4 oz. fillets of lake superior whitefish with a maryland style crab cake crust and garlic whipped potatoes 24.95

creole shrimp and scallops

jumbo shrimp and scallops dusted with cajun seasonings and sautéed with andouille sausage, peppers and onions finished with butter and white wine then served over southern style beans and rice 25.95

pale ale fish and chips

bells pale ale battered ocean cod served with house cut pub fries, slaw, herb tartar, and lemon 17.95

— specialties —

homestyle baked meatloaf

6 oz. portion of homemade meatloaf served over garlic whipped potatoes and mushroom gravy 18.95

sautéed chicken

sautéed chicken breast served with a white wine and fresh herb sauce over garlic whipped potatoes 17.95

bbq ribs

a full slab of ribs coated with a sweet and spicy candy rub, slow cooked, then finished on the grill, smothered in a sweet and zesty bbq sauce and served with pub fries 25.95

**can be cooked to order*

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desserts

carrot cake

layers of moist carrot cake sandwiched with smooth cream cheese icing and studded with pecans and shards of fresh toasted coconut 5.95

banana xangos

rich, creamy cheesecake layered with chunks of banana and a real-butter caramel within a flaky pastry tortilla 5.95

SPECIAL REQUESTS!
we'll do our best to accommodate your request