



◀ Appetizers & Small Plates ▶

- Steamed Mussels
Local craft beer, stadium mustard, leeks, chorizo and grilled baguette.....13
- Baked Brie Cheese
Granola crusted, apples, grapes, crackers, seasonal compote.....10
- Sesame Crusted Ahi Tuna
Soy, Citrus, Siracha and Crispy Rice Noodles.....13
- Wild Mushroom Flatbread
Apricot+ Brie+ Roasted Garlic + Thyme13
- Lobster Mac & Cheese
Faggioli, Parmesan and Fennel Cream.....13
- Truffle Maple Brussels
Bacon, Pecans and Butter Nut Squash Aioli.....9
- Scallop Rockefeller
Cognac Cream Sauce, Spinach, Bacon.....13

◀ Soups & Salads ▶

- French Onion Soup Gratinée
Toasted Gruyere.....7
- Lobster Bisque
Saffron + Sherry7
- Caesar Salad
Artisan romaine, parmesan, crouton ,black olives Caesar dressing.....8
with chicken.....12.50
with salmon.....15.50
- House Garden Salad
Mixed greens, mozzarella, heirloom tomatoes cucumber, croutons and pepperoncini.....6
- Beet Salad
Mixed Greens, Roasted Red and Yellow Beets, Feta Crumbles and Pineapple Vinaigrette9

◀ SIDES ▶

- Onion Rings
Beer battered, Cajun dip.....6
- French Fries
Burbank Russets.....5.50
- Homemade Potato Chips
Homemade chips served with French onion dip.....5.50
- Items above.....2.00 as a substitute or 5.50 as a basket

◀ Sandwiches ▶

- Traditional Rubeen—Corned beef, cheese and sauerkraut on marble rye Served with crispy fries.....10.50
- Grilled Chicken Sandwich
Grilled chicken sandwich with lettuce, tomato and Siracha Aioli Served with crispy fries.....9.50
- Perch Sandwich
Lake Erie perch, coleslaw, crispy fries.....11
- French Dip
Shaved prime rib, mozzarella cheese, toasted hoagie bun, savory au jus and crispy fries.....10.50

◀ Burgers ▶

- Black'N'Bleu
Bleu cheese, bacon, seasoned fries.....10.50
- Classic Burger
Hand-packed ground beef, seasoned fries.....10

Additional Toppings:

Swiss	Cheddar	American	Mozzarella
Smoked Gouda	Sautéed Mushrooms	Sautéed Onions	Bacon

Add to any burger.....\$1 per item

◀ Black Bear ribs ▶

- Slow smoked pork ribs, fries, slaw with house sauce
- Half Slab.....20 Full Slab.....28

◀ Wings ▶

- Celery, bleu cheese or ranch
- Per Dozen.....13
- Garlic Parmesan – Hot Garlic Parmesan – Teriyaki
- Buffalo – Barbecue- Thai Chilli
- Flavors in dozens only please —

◀ Pizza ▶

- Cheese.....12
- Pepperoni.....13
- Pepperoni – Mushroom.....14
- Veggie Lovers.....14
- Meat Lovers.....15

Split Plate charge.....3.00

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.
Revised 2/22/2017

◀ BOTTLED BEERS ▶

Bud Light, USA 3.75	Miller Light, USA 3.75	Labatt Blue, Canada 4.25
Budweiser, USA 3.75	Coors Light, USA 3.75	Labatt Blue, Non-Alcoholic, Canada 4.00
Michelob Ultra, USA 3.75	Heineken, Holland 4.25	Gr. Lakes Dortmunder Gold, USA 4.50
Ommegang Hop House, USA 5.00	Corona, Mexico 4.25	Gr. Lakes Edmund Fitzgerald, USA 4.50
Boulevard Unfiltered Wheat, USA 4.50	Corona Light, Mexico 4.25	Brooklyn Brown Ale, USA 5.00
Stella Artois, Belgium 4.75	Fat Head's Bumble Berry, USA 5.00	Dogfish Head 60 Minute IPA, USA 4.50
Stone Delicious IPA, USA 5.00	Guinness, Ireland 5.00	Dogfish Head 61 Minute IPA, USA 6.00

◀ Exceptional Selections ▶

~ Scotch ~	~ Vodka ~	~ Bourbon ~	~ Rum/Tequila ~	~ Cordials ~
Glenlivet 12 yr	Grey Goose	Jefferson's Reserve	Captain Morgan	Disaronna Amaretto
Balvenie 12 yr	Belvedere	Gentleman Jack	Bacardi Gold	B & B
McCallen 18 yr	Ketel One	Knob Creek	Bacardi Silver	Bailey's Irish Crème
Chivas Regal, Dewar's,	Absolut	Woodford Reserve	Myer's Dark	Kahlua
Cutty Sark	Stolichnaya	Bulleit Rye	Jose Cuervo Gold	Chambord
Johnnie Walker Black	Skyy	Basil Hayden's	Patron Silver	Godiva Chocolate
Johnnie Walker Red	3 Olives Cherry/Grape	Booker's	Cabo Wabo	Grand Marnier

~ WINE FLIGHTS ~

3 - 2 oz. pours (Includes descriptor mat)

White Wine Flight...8

Joel Gott Sauvignon Blanc
Kenwood Chardonnay
Noble House Riesling

Red Wine Flight...9

J. Lohr Cabernet Sauvignon
Hob Nob Pinot Noir
XYZIN Zinfandel

~ BEER FLIGHTS ~

4 - 4.5 oz. pours

Your choice of any 4 of our outstanding draft beers.

~ BOURBON TRAIL ~

3 - 3/4 oz. sippers

(Includes descriptor mat)

Choose any 3 of the following:

Woodford Reserve	Jefferson's Reserve
Basil Hayden's	Booker's
Bulleit Rye	Knob Creek

MARTINI'S

I Love Paris

Grey Goose, Chambord and pineapple juice.

Chocolate Indulgence

Grey Goose, Godiva Chocolate Liqueur and cream.

Oatmeal Cookie

Bailey's, Butterscotch Schnapps, cream and cinnamon.

Rum Chata Martini

Rum Chata, Godiva Chocolate Liqueur and Vanilla Stoli

DRAFT BEER

ALL DRAFT BEERS ARE SERVED IN A 20 OZ. GLASS WITH NOTED EXCEPTIONS

Selections and prices do change between printings ask your servers for the most up-to-date listing

COFFEE DRINKS

Cappucino /Latte/Espresso/Dark Roast...	3.75
Black Forest.....	4.75
<i>(Cherry syrup, espresso, chocolate syrup)</i>	
Milky Way.....	4.75
<i>(Caramel, chocolate syrup, espresso, steamed milk)</i>	
Iced White Chocolate Mocha.....	4.75
Iced Mint Chocolate Mocha.....	4.75

Split Plate charge.....3.00

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