

# Hand-Crafted Eats

## TRY A NEW COCKTAIL!



## STARTERS + SHAREABLE APPETIZERS

- Loaded Blue Cheese Chips \$5**  
Deep-fried Chips Smothered in Blue Cheese
- Bavarian Pretzels \$6.5**  
Served w/Siracha Mustard or Beer Cheese
- Hot Pepper Cheese Cubes \$7**  
Served w/Ranch Dressing
- Bacon Wrapped Scallops \$9**  
Marinated in Teriyaki Sauce
- Shrimp Cocktail \$7**  
4 Jumbo Shrimp w/Zesty Cocktail Sauce
- Pickle Chips \$6**  
Breaded & Deep Fried w/Special Sauce
- Bacon Wrapped Jumbo Shrimp \$9**  
8 Shrimp Served with House Made Sauce
- Bang Bang Shrimp \$8**  
10 Savory Sweet & Spicy

## SMALL PLATES

- Oriental Shrimp \$8**  
Served over Rice w/Spicy Chili Sauce
- Reuben Balls \$7.5**  
Corned Beef & Cabbage w/1000 Island Dressing
- Loaded Potato Skins \$7**  
Topped w/Bacon & Cheese
- Tenders & Fries \$7.5**  
BBQ, Buffalo, Honey Mustard, or Chipotle Ranch
- Salmon Cakes \$10**  
Served over Wild Rice  
*Add: Sour Cream or Salsa 50¢*

## SOUPS

- House-Made French Onion Soup With Sweet Vidalia Onions \$5.5**



- Chicken Cheese Enchilada Soup \$4.5**
- Vegetable Medley Soup \$4.5**

## FRESH SALADS

- Southwest Grilled Chicken \$8.5**  
Romaine, Corn, Olives, Tomatoes, Black Beans, Cheese, Grilled Chicken, Chipotle Dressing & Chips
- Grilled Pineapple Chicken \$8.5**  
Grilled Pineapple and Chicken, Romaine Tomatoes, Garbonzo Beans, Red Onion and Poppy Seed Dressing
- Cheddar Bacon Wedge \$7**  
1/2 Head Iceberg, Bacon, Tomatoes Cheddar and Ranch Dressing
- Apple Harvest \$8**  
Romaine, Granny Smith Apple, Walnuts Cranberries and Poppy Seed Dressing
- Urban Grille Cobb \$8**  
Romaine, Ham, Tomatoes, Egg Cucumber and Choice of Dressing  
*Add to Any Salad:  
Shrimp or Chicken \$3  
Blue Cheese Crumbles \$1*

## WINGS

- Boneless or Bone-in
  - Six (6) \$6**
  - Eight (8) \$7.5**
  - Ten (10) \$9**
  - Twelve (12) \$10**
- Served Plain or Tossed In Your Choice Of Sauce: Hot, BBQ, Spicy Ranch, Honey Mustard or Sweet & Spicy Chili Sauce

## FLAME-GRILLED BURGERS

- Hand-Pattied Burgers  
*Served w/Russet Chips & Pickle Spear*
- Chili-Maximus Burger \$9.5**  
Onion Ring, Spicy Chili, Spicy Mayo
- Smokehouse Beer Cheese Burger \$9.5**  
Bacon, Beer Cheese, Onion Ring on Brioche Bun
- Southwest Burger \$9.5**  
Jalapenos, Bacon, Chipotle Sauce on Brioche Bun
- Mushroom Swiss Burger \$9.5**  
Mushrooms & Swiss, served on Pretzel Bun
- Bleu on Black Burger \$9.5**  
Cajun Spices, Blue Cheese & Bacon on Pretzel Bun
- Urban Burger \$9**  
Choice of Toppings on a Brioche Bun  
*Add: Cheese 50¢ Bacon \$1  
Add on Options - one per meal:  
Hand Cut French Fries or  
Side Salad, Cole Slaw or Applesauce \$1  
Onion Rings \$2 Tots \$2*

## BASKETS

- Served w/Pickle Spear and Choice of Hand-Cut Fries, Side Salad, Cole Slaw or Applesauce  
*Add on Option: Onion Rings \$2*
- Battered Cod Basket \$8.5**  
Mild White Cod w/Choice of Side
- Haddock Fish Tail \$9.5**  
Served on Sub Bun w/side of Tartar Sauce
- Italian Grille Sub \$9**  
Ham, Salami, Pepperoni, Cheese, Lettuce, Tomato, Banana Peppers, Italian Dressing  
Served on Toasted Sub Bun
- Three-Cheese Grilled Cheese \$6**  
Classic Grilled Cheese on Sourdough  
*Add Bacon: \$1*
- Asiago & Mushroom Melt \$9.5**  
Tender Beef, Sautéed Mushrooms, Asiago Blend Creamy Horseradish Sauce on Sourdough
- Bacon, Egg, Lettuce, Tomato & Mayo \$8**  
Served on Sourdough w/Cheddar Cheese
- Hot & Spicy Beef Melt \$9.5**  
Tender Beef, Spicy Peppers, Provolone  
Served on Sourdough
- Grilled Chicken \$9**  
Lettuce, Tomato, & Mayo or Buffalo Sauce  
Served on Brioche Bun
- Reuben \$10**  
Thin-Sliced Corned Beef, Sauerkraut, Swiss Cheese on Swirl Rye Bread w/Thousand Island Dressing

## SIDES

- \$3 Each**
- Hand-Cut Fries, Onion Rings, Garlic Mashed Potatoes, Wild Rice, Vegetable of the Day, Side Salad, Cole Slaw, Applesauce, Baked Potato Baked Sweet Potato (Butter and Brown Sugar)**  
*GF = Gluten Free*
- Dressings:**  
Ranch, French, 1000 Island, Blue Cheese, Italian, Balsamic Vinaigrette, Poppy Seed, Honey Mustard, Fat-Free Sun-Dried Tomato Basil  
*\*Dressing on Side by Request*

## FLAMED-GRILLED STEAKS



- Served w/Choice of Two (2) Sides
- Grilled Angus Sirloin \$15**  
Baked in Creamy Mushroom Sauce
- Blackened Angus Ribeye \$20**  
10 oz w/Blackening Spices
- Gorgonzola NY Strip \$20**  
Topped w/Creamy Sauce
- Filet Mignon \$24**  
Aged, 6oz w/AuJus
- Aged Porterhouse \$25**  
One Pound, Grilled to Perfection w/Seasoned Butter  
*Substitute Onion Rings \$2  
Add Mushrooms \$1, Onions \$1  
Onion Strands \$1*

## AGED PRIME RIB

- Certified Angus Beef
- Queen Cut \$22**
- King Cut \$25**  
*\*\*Limited Quantities\*\*  
Fridays & Saturdays After 5pm*



## PASTA & SEAFOOD

- Add: Side Salad \$1
- Crab Cakes & Clam Strips \$16.5**  
Drizzled w/Sun-Dried Tomato House Recipe Sauce w/Garlic Mashed Potatoes & Vegetable of the Day
- Salmon Filet \$16.5**  
Grilled or Blackened, Dill or Asian Sauce w/Garlic Mashed Potatoes & Vegetable of the Day
- Shrimp Medley \$17**  
Cajun, Scampi and Fan Tails w/Wild Rice
- Cajun Linguini \$14**  
Spicy Creamy Sauce w/Roasted Peppers & Garlic
- 3-Cheese Penne \$15**  
w/Garlic & Herb Alfredo Sauce  
*Add to Pasta: Chicken or Shrimp \$3  
Substitute Onion Rings \$2*

## CHICKEN

- Served w/Choice of Two (2) Sides
- Southern Chicken \$18**  
Cornbread Crusted w/Bourbon Pecan Brown Butter
- Bourbon Chicken \$17**  
w/Smokey Whiskey Bourbon Glaze
- Grilled Chicken \$16**  
w/Chipotle BBQ Sauce  
*Substitute Onion Rings \$2*

## DESSERTS

- New York Style Cheesecake \$5**  
*Add Cherries or Chocolate*
- Shareable Decadent Brownies \$6**  
Add: Rich Vanilla Ice Cream \$1
- Ice Cream**
- Rich Vanilla \$2.5**

## BEVERAGES

- Pepsi, Diet Pepsi, Mt. Dew, Sierra Mist
- Fresh-Brewed Sweet/UnSweet Tea,
- Coffee \$2.25
- Lemonade \$2.5
- Bottled Water \$1.5

## KID'S MEALS

- 10 and Under
- Served w/French Fries or Applesauce
- 5 Mini Corn Dogs \$4.5**
- 5 Chicken Bites \$4.5**
- Mac & Cheese \$4.5**
- Kid's Soda \$1.5**

*Notice: The Consumption of Raw or Undercooked Eggs, Meat, Poultry, Seafood, or Shellfish May Increase Your Risk of Food-Borne Illness.*

# The DRINKERY

HANDCRAFTED



## SIGNATURE MIMOSAS

- Strawberry Champagne
- Orange Classic
- Champagne Pineapple

## BOTTLES, DRAFTS & CANS

**BOTTLES:** Budweiser, Bud Light, Mich Ultra, Miller Lite, Bud Select 55, Yuengling, Corona, Dos Equis, Blue Moon, Black Butte Porter, Heineken

**CANS:** Natural Light, Old Milwaukee Light, Busch Light, Rhinegeist Truth IPA, Mystic Mama

**DRAFTS:** Bud Light, Miller Lite, Shock Top, Summer Shandy, Revolving Craft Taps

### COCKTAILS

- Absolute Sunset \$7**  
Absolute Vodka, Peach Schnapps, Grenadine, Orange Juice
- Mulligan \$7**  
Spiced Rum, Blue Curacao, Malibu, Madori, Pineapple Juice
- Appletini \$7**  
Vodka, Midori, Sour Apple Schnapps, Sour Mix
- Bourbon Cream Martini \$7**  
Ezra Brooks Bourbon Cream, Jim Beam
- Long Island Ice Tea House \$7**  
Rum, Gin Tequila, Triple Sec, Lime & Sour Mix
- Top Shelf \$9**  
Grey Goose, Bombay, Bacardi, Triple Sec & Sour Mix
- Billy Mac \$5**  
Sweet Iced Tea & Vodka
- 57 Chevy \$7**  
Crown Royal, Southern Comfort, Amaretto, Pineapple & Cranberry Juice
- Manhattan \$6**  
Whiskey, Sweet Vermouth, Cherrv Garnish
- Bloody Mary \$7**  
Bloody Mary Mix, Vodka, Tabasco, Worcestershire

### AFTER DINNER & COFFEES

- Bailey's & Coffee \$6
- Bourbon Cream & Coffee \$5
- Irish Coffee \$7  
Jameson & Irish Cream
- Hennessey On the Rocks \$7
- Courvoisier \$6.5
- Drambuie \$6.5
- Amarula \$5
- B & B \$7



- Crown Apple Shot \$5
- Jameson Caskmates Shot \$5

### WINE ADVENTURE

- By the Glass \$5
- Moscato**
- Reisling**
- White Zinfandel**
- PINOT GRIGIO**
- Chardonnay*
- CABERNET SAUVIGNON**
- Pinot Noir**



By the Bottle \$\$

(Noble Vines) 667 Pinot Noir \$24



# JOIN US FOR OUR WEEKLY SPECIALS

