

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



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