

Hand-Crafted Eats

TRY A NEW COCKTAIL!



STARTERS + SHAREABLE APPETIZERS

- Loaded Blue Cheese Chips \$6**
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** GF
4 Jumbo Shrimp w/Zesty Cocktail Sauce
- Pickle Chips \$6**
Breaded & Deep Fried w/Special Sauce
- Bang Bang Shrimp \$8**
10 Savory Sweet & Spicy
- NEW Spinach Artichoke Dip & Chips \$6.5**
Warm, Freshly Made

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 50¢

SOUPS

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



- Chicken Cheese Enchilada Soup \$4.5** GF
- Vegetable Medley Soup \$4.5**
**Add Diced Chicken to Soup \$3*

FRESH SALADS

- NEW Prime Salad \$9** GF
Marinated and Shaved Prime Rib, Romaine, Diced Tomatoes, Cheddar Cheese, and Red Onion
- Southwest Grilled Chicken \$8.5**
Romaine, Corn, Olives, Tomatoes, Black Beans, Cheese, Grilled Chicken, Chipotle Dressing & Chips
- Grilled Pineapple Chicken \$8.5** GF
Grilled Pineapple and Chicken, Romaine, Tomatoes, Garbanzo Beans, Red Onion and Poppy Seed Dressing
- Apple Harvest \$8** GF
Romaine, Granny Smith Apple, Walnuts, Cranberries and Poppy Seed Dressing
- Urban Grille Cobb \$8** GF
Romaine, Ham, Tomatoes, Egg, Cucumber and Choice of Dressing
Add to Any Salad:

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, Carolina Gold, Parmesan Garlic or Sweet & Spicy Chili Sauce

FLAME-GRILLED BURGERS

- Hand-Pattied Burgers
Served w/Russet Chips & Pickle Spear
- NEW Whiskey Bacon Burger \$9.5**
Bacon, Cheddar, Onion Strands
- 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 Side Salad, Hand-Cut Fries, Cole Slaw or Applesauce
Add on Option: Onion Rings \$2
- Battered Cod Basket \$8.5**
Mild White Cod w/Choice of Side
- Italian Grille Sub \$9**
Ham, Salami, Pepperoni, Cheese, Lettuce, Tomato, Banana Peppers, Italian Dressing
Served on Toasted Sub Bun
- Three-Cheese Grilled Cheese \$7**
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
- NEW Shredded Chicken Bacon Ranch \$9**
Chicken Breast, Bacon, Cheddar, Ranch Dressing
Served on Brioche Bun
- Reuben \$10**
Thin-Sliced Corned Beef, Sauerkraut, Swiss Cheese on Swirl Rye Bread w/Thousand Island Dressing

FALL DESSERTS

- New York Style Cheesecake \$5**
Add Cherries or Chocolate
 - Shareable Decadent Brownies \$6** GF
Add: Rich Vanilla Ice Cream \$1
 - NEW Old Fashioned Berry Cobbler \$6**
Warm Mixed Berries, Served with Whip Cream
Add: Rich Vanilla Ice Cream \$1
 - Pecan Ball \$5**
Rich Vanilla Ice Cream covered in Pecans
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- Dressings:**
Ranch, French, 1000 Island, Blue Cheese, Italian, Balsamic Vinaigrette, Poppy Seed, Honey Mustard, Fat-Free Sun-Dried Tomato Basil

*STEAK TEMPS MAY BE INCONSISTENT

FLAMED-GRILLED STEAKS *

- Served w/Choice of Two (2) Sides
- Grilled Sirloin \$15**
8 oz, Grilled to Perfection
- Blackened Ribeye \$20**
12 oz, Grilled to Perfection
- New York Strip \$21**
10 oz, Grilled to Perfection
- 1# Aged Porterhouse \$25**
One Pound, Grilled to Perfection w/Seasoned Butter
Substitute Onion Rings \$2
Add Mushrooms \$1, Onions \$1
Onion Strands \$1

PRIME RIB & LOBSTER MAC



- Queen Cut \$23** Includes 2 Sides
- King Cut \$26** Includes 2 Sides
- **Limited Quantities***

Freshly Prepared Lobster Mac \$17
Choice of Salad or Vegetable
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** GF
Grilled or Blackened, Dill or Asian Sauce w/Garlic Mashed Potatoes & Vegetable of the Day
- NEW 20 Honey Garlic Shrimp Skillet \$17**
w/Garlic Mashed Potatoes and Vegetable of the Day
- 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/BBQ Sauce
Substitute Onion Rings \$2

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)*

BEVERAGES

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

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**

GF = Gluten Free

Shrimp or Chicken \$3
Blue Cheese Crumbles \$1

THROUGHOUT DUE TO IRREGULAR
GRILL SURFACE TEMPS

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

The DRINKERY

HANDCRAFTED



Ask about our Fall Craft Beer Selection

BOTTLES, DRAFTS & CANS

BOTTLES: Budweiser, Bud Light, Mich Ultra, Miller Lite, Bud Select 55, Yuengling, Corona, 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, Cherry 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



WEEKLY SPECIALS

