

# Hand-Crafted Eats

## TRY A NEW COCKTAIL!



## STARTERS + SHAREABLE APPETIZERS \*\*

- Loaded Blue Cheese Chips \$6** V  
Deep-fried Chips Smothered in Blue Cheese
- Bavarian Pretzels \$6.5** V  
Served w/Siracha Mustard or Beer Cheese
- Hot Pepper Cheese Cubes \$7** V  
Served w/Ranch Dressing
- Bacon Wrapped Scallops \$9**  
Marinated in Teriyaki Sauce
- Pickle Chips \$6** V  
Breaded & Deep Fried w/Special Sauce
- Bang Bang Shrimp \$8**  
10 Savory Sweet & Spicy
- Spinach Artichoke Dip & Chips \$6.5** V  
Warm, Freshly Made

## SMALL PLATES \*\*

- Oriental Shrimp \$8**  
Served over Rice w/Spicy Chili Sauce
- 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 \$6*



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

## FRESH SALADS \*\*

- Spring Pineapple Salad \$9.5**  
Grilled Pineapple and Chicken, Romaine Tomatoes, Garbanzo Beans, Red Onion  
*Poppy Seed Dressing*
- 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
- Apple Harvest \$8** GF & V  
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:*  
*Shrimp or Chicken \$3 Blue Cheese Crumbles \$1*  
Ranch, French, 1000 Island, Blue Cheese, Italian, Balsamic Vinaigrette, Poppy Seed, Honey Mustard, Fat-Free Sun-Dried Tomato Basil

**Gratuity Added to Parties of 8 or more**

## WINGS \*\*

Boneless or Bone-in

- Six \$6 ~ Eight \$7.5
- Ten \$9 ~ Twelve \$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*
- Whiskey Bacon Burger \$9.5**  
Bacon, Cheddar, Onion Strands
- Smokehouse Beer Cheese Burger \$9.5**  
Bacon, Beer Cheese, Onion Ring 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 or Sweet Potato Fries \$2*

## BASKETS \*\*

- Served w/Pickle Spear and Choice of Side Salad, Hand-Cut Fries, Cole Slaw or Applesauce*  
*Add on Option: Onion Rings or Sweet Potato Fries \$2*
- NEW French Dip \$12**  
Aged Sliced Prime w/Swiss & Au Jus
- NEW Seafood Basket \$13.5**  
Cod, Fantail Shrimp, Clam Strips, Fries, Coleslaw
- 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** V  
Classic Grilled Cheese on Texas Toast  
*Add Bacon: \$1*
- Asiago & Mushroom Melt \$9.5**  
Tender Beef, Sautéed Mushrooms, Asiago Blend Creamy Horseradish Sauce on Texas Toast
- Bacon, Egg, Lettuce, Tomato & Mayo \$8**  
Served on Sourdough w/Cheddar Cheese
- Shredded Chicken Bacon Ranch \$9**  
Chicken Breast, Bacon, Cheddar, Ranch Dressing  
Served on Brioche Bun
- Reuben \$10.5**  
Thin-Sliced Corned Beef, Sauerkraut, Swiss Cheese on Swirl Rye Bread w/Thousand Island Dressing

## DESSERTS

- New York Style Cheesecake \$5** V  
*Add Cherries or Chocolate*
- Shareable Decadent Brownies \$6** V  
*Add: Rich Vanilla Ice Cream \$1*
- Pecan Ball \$5** GF & V  
Rich Vanilla Ice Cream covered in Pecans
- Old Fashioned Berry Cobbler \$6** V  
Warm Mixed Berries, Served with Whip Cream  
*Add: Rich Vanilla Ice Cream \$1*



**\*STEAK TEMPS MAY BE INCONSISTENT THROUGHOUT DUE TO IRREGULAR GRILL SURFACE TEMPS**

## FLAMED-GRILLED STEAKS \*\*

- NEW Bistro Steak over Fried Potatoes \$15**  
8 oz, Grilled to Perfection, served with Salad

*Served w/Choice of Two (2) Sides \**

- Grilled Sirloin \$15 \***  
8 oz, Grilled to Perfection
- Blackened Ribeye \$20 \***  
12 oz, Grilled to Perfection
- 1# Aged Porterhouse \$25 \***  
One Pound, Grilled to Perfection w/Seasoned Butter  
**Substitute Onion Rings or Sweet Potato Fries \$2**  
*Add Mushrooms \$1, Onions \$1*  
*Onion Strands \$1*

## PRIME RIB \*\*

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

**Fridays & Saturdays After 5pm**

## PASTA & SEAFOOD \*\*

- Add: Side Salad \$1*
- Crab Cakes \$16.5**  
Drizzled w/Cajun Remoulade  
w/Garlic Mashed Potatoes & Vegetable of the Day
- NEW Mahi Mahi \$15.5** GF  
Topped w/Pineapple Mango Salsa  
w/Rice and Vegetable of the Day
- Salmon Filet \$16.5** GF  
Grilled or Blackened, Dill or Asian Sauce  
w/Garlic Mashed Potatoes & Vegetable of the Day
- 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** V  
w/Garlic & Herb Alfredo Sauce  
*Add to Pasta: Chicken or Shrimp \$3*  
**Substitute Onion Rings or Sweet Potato Fries \$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**  
Two 4 oz Grilled Breasts, w/Choice of Sauce  
**Substitute Onion Rings or Sweet Potato Fries \$2**

## SIDES

- \$3 Each**
- Hand-Cut Fries, Onion Rings, Baked Potato
- Garlic Mashed Potatoes, Wild Rice, Vegetable of the Day, Side Salad, Cottage Cheese, Cole Slaw, Applesauce, Sweet Potato French Fries w/Maple Dipping Sauce

## BEVERAGES

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

## KID'S MEALS \$4.5 \*\*

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

**GF = Gluten Free V = Vegetarian**

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

# The DRINKERY

HANDCRAFTED

## BOTTLES, DRAFTS & CANS

**BOTTLES:** Budweiser, Bud Light, Mich Ultra, Miller Lite, Yuengling, Corona, Blue Moon, Heineken  
**CANS:** Natural Light, Old Milwaukee Light, Busch Light, Rhinegeist Hustle, Mystic Mama, Mad Tree Lift  
**DRAFTS:** Bud Light, Miller Lite, 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

### Rum Punch \$7

Captain Morgan, Pineapple,  
Orange Juice and Grenadine

### Lemon Drop Martini \$7

Absolut Citron, Triple Sec and Sour Mix

### Long Island Ice Tea

#### House \$7

Rum, Gin, Tequila, Triple Sec,  
and Sour Mix

#### Top Shelf \$9

Grey Goose, Bombay, Cabo Wabo,  
Bacardi, Triple Sec & Sour Mix

#### 57 Chevy \$7

Crown Royal, Southern Comfort, Amaretto  
Pineapple & Cranberry Juice

#### Manhattan \$7

Whiskey, Sweet Vermouth, Cherry Garnish

#### Bloody Mary \$7

Bloody Mary Mix, Vodka, Tabasco,  
Worcestershire



## WINE ADVENTURE

### By the Glass \$6

*Moscato*

*Reisling*

*Chardonnay*

**CABERNET SAUVIGNON**

**Night Hawk Blend**

**Pinot Noir**

*Lambrusco*

### By the Bottle \$24

Noble Vines 667 Pinot Noir

*Estancia* Chardonnay

**White Zinfandel**

## 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

#### Amarula \$5

#### B & B \$7

### Crown Apple Shot \$5

### Jameson Shot \$5

