

## Kitchen

### Snacks

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|--|------|
| <b>Crispy Ranch Chips</b>  | \$6  |
| <b>Fried Mashed Potato Sticks</b> sour cream, bacon, cheddar       | \$9  |
| <b>Blue Moon Beer Battered Rock Shrimp</b> jalapeno mayo           | \$11 |
| <b>Chicken Wings</b> buffalo, teriyaki, or yuzu chile              | \$8  |
| <b>Chef's Pizza Pie</b>  | \$12 |
| <b>Grilled Kobe Sliders</b> hawaiian sweet roll, cheddar cheese    | \$11 |
| <b>Deep Fried Kobe Sliders</b> hawaiian sweet roll, cheddar cheese | \$12 |

### In The Raw

|   |      |
|---|------|
| <b>Farmer's Greens</b> cucumber vinaigrette | \$7  |
| <b>Crunchy Cucumber Salad</b>               | \$6  |
| <b>Mini Ranch Wedge</b>                     | \$9  |
| <b>Market Oysters</b>                       | MKT  |
| <b>Yellowtail Tartare</b>                   | \$12 |
| <b>Bloody Mary Shrimp Cocktail</b>          | \$13 |

### Small Plates

|  |      |
|--|------|
| <b>Fish &amp; Chips</b> beer battered with maple salted "waffle fries" | \$12 |
| <b>Seared Sea Scallops</b> apple, celery, coconut cream                | \$12 |
| <b>Dirty Fries</b> muenster cheese, bacon, chives, sour cream          | \$10 |
| <b>Bacon Wrapped Shrimp</b> garlic dipping sauce                       | \$12 |
| <b>Seared Tuna</b> lemon, citrus vinaigrette, wasabi greens            | \$12 |
| <b>Pork Spare Ribs</b> cole slaw, cilantro                             | \$12 |
| <b>Pig and Peas Mac and Cheese</b>                                     | \$10 |
| <b>Chef's Soup</b>   | \$7  |

### Sides

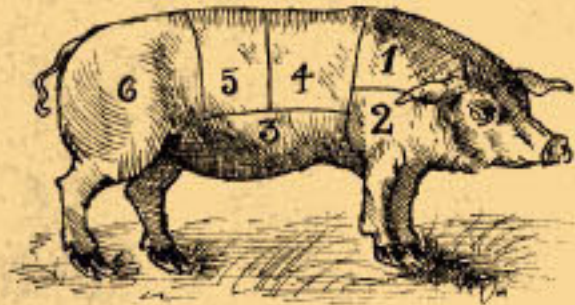
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|--|-----|
| <b>Yukon Gold Mashed Potatoes</b>        | \$5 |
| <b>Spiced Fries</b> japanese seven spice | \$5 |
| <b>Chili Garlic Asparagus</b>            | \$7 |
| <b>Miso Glazed Eggplant</b>              | \$6 |
| <b>Green Beans and Bacon</b>             | \$7 |

### Large Plates

|   |      |
|---|------|
| <b>BBQ Pulled Pork and Andouille Sausage Sandwich</b>                             | \$13 |
| <b>Slow Roasted Organic Chicken Breast</b> mushroom ragout, frisee and beet salad | \$19 |
| <b>Sweet and Spicy Chipotle Salmon</b> asparagus, haricot vert, eggplant          | \$22 |
| <b>Go Fish</b> daily seasonal fish selection                                      | \$24 |
| <b>Old School Burger</b> lettuce, tomato, onion                                   | \$14 |
| <b>"The Works" English Muffin Burger</b>  | \$18 |

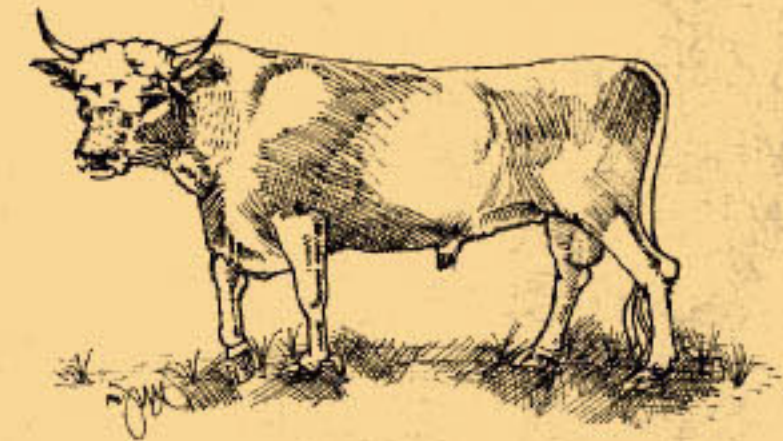
### Steaks

|  |      |
|--|------|
| <b>Prime NY Strip</b> 13 oz, brandy cream sauce                  | \$38 |
| <b>Wet Aged Hanger Steak</b> 10 oz, oyster mushrooms, veal glace | \$29 |
| <b>Pan Roasted Filet</b> stuffed w/bleu cheese                   | \$32 |
| <b>24 oz Cajun Prime Bone-in Ribeye</b> crispy shallots          | \$41 |



# company

kitchen and pub house



### Sweets

|  |      |
|--|------|
| <b>Deep Fried Cheesecake Bites</b> caramel sauce                 | \$7  |
| <b>B-A-N-A-N-A-S Foster</b> caramelized bananas, rum ice cream   | \$8  |
| <b>S'mores</b> house made marshmallow, toffee cake, chocolate    | \$7  |
| <b>Milk Chocolate Molten Cake</b> marshmallow, bourbon ice cream | \$8  |
| <b>Selection of Sorbets</b> seasonal selection                   | \$7  |
| <b>Dessert Tasting</b> choice of three                           | \$18 |

### Pub House

|  |   |
|--|---|
| <p style="text-align: center;">\$5 - 12</p> <p><b>Anchor Steam</b></p> <p><b>Amstel Light</b></p> <p><b>Asahi Kuronama</b></p> <p><b>Bud Light</b></p> <p><b>Budweiser</b></p> <p><b>Coors Light</b></p> <p><b>Corona</b></p> <p><b>Bass Ale</b></p> <p><b>Leffe Blonde Ale</b></p> <p><b>Sierra Nevada Pale Ale</b></p> <p><b>Blue Moon</b></p> | <p><b>Guinness Draft Cans</b></p> <p style="text-align: center;"><b>Harp</b></p> <p style="text-align: center;"><b>Heineken</b></p> <p><b>Pabst Blue Ribbon Can</b></p> <p style="text-align: center;"><b>Pilsner Urquell</b></p> <p style="text-align: center;"><b>Sam Adams</b></p> <p style="text-align: center;"><b>Stella Artois</b></p> <p><b>NBB Fat Tire Amber</b></p> <p><b>Budweiser American Ale</b></p> <p><b>Pyramid Apricot Ale</b></p> <p><b>Newcastle Brown Ale</b></p> |
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