

JUST THE BEGINNING

Artichoke French [14]

LIGHTLY EGG BATTERED ARTICHOKE SAUTÉED IN A SHERRY, LEMON, AND WINE SAUCE. FINISHED WITH PARSLEY AND PARMESAN.

• add spaghetti [3] •

Chicken Tenders with Fries [13]

3 CHICKEN TENDERS WITH FRIES, SERVED WITH BLUE CHEESE

Bavarian Pretzels [9]

SERVED WITH BAVARIAN CHEESE SAUCE

Chicken Wings [16]

MILD, MEDIUM, HOT, GUINNESS BBQ, SWEET AND SOUR, CARIBBEAN JERK, CHIPOTLE, CAJUN, HONEY CAJUN, SPICY ASIAN AND GARLIC PARMESAN

Pesto Burrata Bruschetta [16]

GARLIC TOASTED BREAD TOPPED WITH BEEFSTEAK TOMATOES, BURRATA CHEESE, ARUGULA, HOUSE MADE PESTO SAUCE, AND BALSAMIC GLAZE.

Pub Poutine [14]

FRENCH FRIES TOPPED WITH HOUSE-MADE GRAVY, CHEESE CURDS, AND FRESH PARSLEY. SERVED WITH MALT VINEGAR

Shrimp Cocktail [16]

4 JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE AND FRESH LEMON

Quesadilla [10]

GRILLED FLOUR TORTILLA STUFFED WITH TOMATOES, BLACK OLIVES, MONTEREY JACK, CHEDDAR, AND SCALLIONS. SERVED WITH SALSA AND SOUR CREAM

• add chicken/ 6 add steak/ 8 •

SALAD

HOUSE MADE DRESSINGS: ITALIAN, BALSAMIC VINAIGRETTE, GREEK, RANCH, BLUE CHEESE, SESAME GINGER, CAESAR, THOUSAND ISLAND, HONEY MUSTARD, BALSAMIC & OLIVE OIL. CRUMBLY BLUE - ADD 1

add ons to any salad- chicken \$6, shrimp skewer \$9, breaded fried chicken cutlet \$8, steak \$8, Salmon \$10

Athena Greek [13]

ROMAINE LETTUCE, WITH KALAMATA OLIVES, GRAPE TOMATOES, RED ONION, ROASTED RED PEPPER, FETA CHEESE AND GREEK DRESSING

Classic Caesar [12]

CHOPPED ROMAINE LETTUCE, AGED PARMESAN, AND HOUSE-MADE CROUTONS, TOSSED WITH OUR SIGNATURE CAESAR DRESSING

• add anchovies 3 •

House [11]

FRESH FIELD GREENS WITH GRAPE TOMATOES, CARROTS, CUCUMBER, AND HOUSE MADE CROUTONS

The Harvest [13]

FRESH GREENS, APPLES, DRIED CRANBERRIES, CANDIED WALNUTS AND CRUMBLY BLUE WITH BALSAMIC VINAIGRETTE

The Wedge [14]

BABY ICEBERG LETTUCE, DANISH BLEU CHEESE, TOMATO, PICKLED RED ONION, HOUSE BACON, AND CROUTON

Chef's Caesar [27]

GRILLED ROMAINE LETTUCE, HOUSE BACON, PEPPADEW PEPPERS, TOMATO, PICKLED RED ONION, SHAVED ASIAGO, AND CRUMBLED CROUTONS. TOPPED WITH BLACKENED NORWEGIAN SALMON AND CAESAR DRESSING

SOUP

Soup of the Day Cup [4] Bowl [6]

French Onion [8]

CARAMELIZED ONIONS IN SHERRY INFUSED BROTH WITH GARLIC CROUTONS, PROVOLONE AND SWISS CHEESES, AND A GREEN ONION GARNISH

Clam Chowder Cup [5] Bowl [7]

FRIDAY AND SATURDAY ONLY

Seafood Bisque Cup [7] Bowl [9]

A FRESH BLEND OF BLUE CRAB, SHRIMP AND SCALLOPS

• Friday and Saturday Only •

SIGNATURE SANDWICHES

SERVED WITH YOUR CHOICE OF A SIDE AND A PICKLE

COUNTRY WHITE, WHEAT BREAD, KAISER ROLL, FRENCH BREAD, KIMMELWECK, SOURDOUGH, MARBLE RYE, PRETZEL ROLL, GLUTEN FREE ROLL- ADD \$2, FLOUR WRAP

Buttermilk Fried Chicken Sammy [17]

BUTTERMILK MARINATED SEASONED CHICKEN, DEEP-FRIED AND FINISHED WITH LETTUCE, TOMATO, ONION, PICKLES, AND SWEET HEAT DIJON MUSTARD. SERVED ON TOASTED BRIOCHE

Chef's Dip [17]

OUR SLOW-ROASTED ROAST BEEF DIPPED IN AU JUS AND TOPPED WITH CARAMELIZED ONIONS AND MELTED PROVOLONE CHEESE. FINISHED WITH HORSERADISH MAYO, LETTUCE, AND TOMATO. SERVED ON TOASTED FRENCH BREAD

Chicken French Panini [16]

OUR HOUSE CHICKEN FRENCH, SERVED ON GRILLED SOURDOUGH, WITH PROVOLONE CHEESE, AND FRENCH SAUCE FOR DIPPING.

Chicken Parmesan Sandwich [18]

CRISPY, PANKO-CRUSTED CHICKEN, TOPPED WITH HOUSE MARINARA SAUCE, MELTED FRESH MOZZARELLA, SHREDDED MOZZARELLA, AND SHAVED ASIAGO ON GRILLED FRENCH BREAD

Chicken Waldorf Sandwich [17]

CHICKEN SALAD WITH CELERY, ONIONS, APPLES, CANDIED WALNUTS, GRAPES, AND FRESH DILL TOSSED WITH HONEY DIJON MAYO. SERVED ON A WARM BUTTERY CROISSANT WITH MELTED SWISS CHEESE, LETTUCE, AND TOMATO.

Corned Beef Reuben [15]

MARBLE RYE, CORNED BEEF, SAUERKRAUT, SWISS CHEESE, AND THOUSAND ISLAND DRESSING

Grandpa Hank's Roast Beef [15]

ROAST BEEF PILED HIGH ON A KIMMELWICK ROLL WITH LETTUCE, TOMATO, AND MAYO.

Grilled Cheese [10]

GRILLED COUNTRY WHITE BREAD, WITH AMERICAN, AND PROVOLONE CHEESE.

Grilled Chicken [13]

CHARBROILED MARINATED CHICKEN BREAST SERVED WITH LETTUCE, TOMATO, ONION AND MAYO

Pub B.L.T [12]

BACON, CRISP LEAF LETTUCE, SLICED TOMATOES, AND MAYONNAISE.



BURGERS

SERVED WITH YOUR CHOICE OF A SIDE AND A PICKLE, CHOICE OF PRETZEL ROLL OR HARD ROLL, (GLUTEN-FREE ROLL ADD \$2)

+ Sub Impossible burger [2] Add Egg [2] +

Pub 235 Classic Burger [16]

TOPPED WITH LETTUCE, TOMATO, MAYONNAISE, MEAT HOT SAUCE AND AMERICAN CHEESE.

The Classic Burger [15]

8 OZ STEAK BURGER WITH LETTUCE, TOMATO, ONION, PICKLES, MAYONNAISE AND KETCHUP, CHOICE OF ROLL

Impossible Burger [16]

PLANT BASED, GLUTEN FREE BURGER PATTY, SERVED WITH LETTUCE AND TOMATO.

Portabella Black and Bleu Burger [18]

GRILLED PORTABELLA MUSHROOM STUFFED WITH MELTED DANISH BLEU CHEESE PLACED ON TOP OF A CAJUN SEASONED 8 OZ STEAK BURGER, GRILLED TO YOUR LIKING. FINISHED WITH HOUSE BACON, LETTUCE, TOMATO, MAYONNAISE AND ONION, CHOICE OF ROLL

Pub Plate [15]

TWO CHEESEBURGERS, SERVED OVER MAC SALAD AND FRENCH FRIES. TOPPED WITH MEAT HOT SAUCE, ONIONS, KETCHUP AND MUSTARD

DESSERT

Chocolate Volcano [9]

WARM FLOUR-LESS CHOCOLATE CAKE TOPPED WITH VANILLA ICE CREAM. FINISHED WITH RASPBERRY PUREE, WHIPPED CREAM AND MINT

Holy Cannoli [10]

RASPBERRY PUREE AND CHOCOLATE GANACHE

Cowboy Cookie [8]

CAST IRON BAKED CHOCOLATE CHIP COOKIE, FINISHED WITH VANILLA ICE CREAM AND CHOCOLATE GANACHE

SIDES

FRENCH FRIES, TATER TOTS, MAC AND CHEESE, MAC SALAD, COLESLAW, COTTAGE CHEESE, HOUSE VEGGIE, PASTA WITH RED SAUCE, SIDE SALAD
UPGRADE TO A HARVEST OR ATHENA GREEK SIDE SALAD FOR [3], GARLIC PARM FRIES [1], ONION RINGS [4]

ENTRÉES

Asian Salmon [29]

PAN SEARED FRESH NORWEGIAN SALMON, GLAZED WITH HOISIN SAUCE AND SPRINKLED WITH SESAME SEEDS. SERVED OVER A MEDLEY OF SAUTÉED BELL PEPPERS, ONIONS, SHAVED CARROTS AND BROCCOLINI

+ served with choice of side +

Chicken French [24]

LIGHTLY EGG BATTERED CHICKEN SAUTÉED IN A LEMON SHERRY WINE SAUCE WITH BROCCOLINI SERVED OVER SPAGHETTINI

Chicken Milanese [24]

FRIED CHICKEN CUTLET ON A PESTO CREAM SAUCE. TOPPED WITH ARUGULA, TOMATO, MOZZARELLA, ASIAGO, PICKLED ONION, BALSAMIC GLAZE, AND A LEMON VINAIGRETTE DRESSING.

Chicken Parmesan [24]

CRISPY, PANKO-CRUSTED CHICKEN, TOPPED WITH HOUSE MARINARA SAUCE, MELTED FRESH MOZZARELLA, SHREDDED MOZZARELLA, AND SHAVED ASIAGO, SERVED OVER SPAGHETTINI

+ served with garlic bread and a side salad +

Delmonico [34]

16OZ SEASONED RIBEYE STEAK GRILLED TO YOUR LIKING. TOPPED WITH CARAMELIZED ONIONS AND PORTABELLA MUSHROOMS. SERVED ON GARLIC TOAST AND FINISHED WITH AU JUS

+ served with broccolini and choice of side +

French Duet [27]

3 SHRIMP, HALF HADDOCK LIGHTLY EGG BATTERED AND SAUTÉED IN A SHERRY LEMON WINE SAUCE WITH BROCCOLINI

+ served over spaghetti +

Haddock Dinner [17]

CHOICE OF: BEER BATTERED, OR BROILED

+ served with a choice of two sides +

Haddock French [24]

LIGHTLY EGG BATTERED AND SAUTÉED IN A SHERRY, LEMON AND WINE SAUCE WITH BROCCOLINI, FINISHED WITH PARSLEY AND PARMESAN

+ Served over spaghetti +

Pub Riggies [21]

CHEF'S TWIST- PAN SEARED PROSCIUTTO, ARTICHOKE HEARTS, SWEET WHOLE PEPPADEW PEPPERS, FRESH GARLIC, AND A SPICY HABAÑERO VODKA CREAM SAUCE. TOSSED WITH RIGATONI PASTA, AND ASIAGO AND PARMESAN CHEESES.

+ Served with a side salad. add chicken [6] add shrimp [7] +

Shrimp French [27]

5 JUMBO SHRIMP LIGHTLY EGG BATTERED AND SAUTÉED IN A LEMON SHERRY WINE SAUCE WITH BROCCOLINI

+ served over spaghetti +

Strip Steak [32]

16 OZ STEAK GRILLED TO ORDER.

+ served with a choice of two sides +

Twin Pork Chops [25]

TWO 8 OZ PRIME PORK CHOPS SEASONED AND GRILLED. SERVED WITH ROASTED WHITE CORN AND POBLANO PEPPERS. TOPPED WITH FUJI APPLE CONFIT. SERVED WITH A SIDE SALAD.

NO SPLIT CHECKS ON PARTIES OF 8 OR MORE AND WILL INCUR A 20% GRATUITY

INQUIRE NOW ABOUT OUR FULL-SERVICE CATERING AND FOOD TRUCK!