



APPETIZERS

CLASSIC WINGS \$10

Choice of: Hot wings with gorgonzola OR Caesar wings with parmesan cheese. Served with a side of ranch or bleu cheese.

STEAK TIPS \$10

Sauteed with bacon, wine, garlic, cajun seasoning, and bleu cheese crumbles.

BRUSSELS SPROUTS \$10

Pan-fried sprouts and bacon topped with goat cheese.

GARLIC CHEESE CURDS \$10

Farm fresh fried cheese curds with a side of ranch.

SHASHIMI NACHOS \$10

Fried wonton chips topped with marinated ahi Tuna, wasabi goat cheese, sriracha hot sauce, and chives.

CRAB STUFFED MUSHROOMS \$10

Crab meat and cream cheese blend with lemon pepper seasoning. Topped with cheddar cheese and chives.

RED CHILI CALAMARI \$11

Breaded, fried, and tossed in seasoning with red chili flakes. Served with a side of roasted red pepper aioli.

EGGPLANT DIP \$8.50

Roasted eggplant with coriander and spice, blended with cream cheese, and topped with feta. Served with sweet potato chips.

PUB PLATES

WARM KALE & BEETS \$14

Sauteed kale, garlic, and roasted beets topped with two eggs cooked over-easy, finished with green tabasco. Choice of side.

CHICKEN FRIED POUTINE \$13

Hand-cut fries topped with white cheddar cheese curds, chicken fried steak, and brown gravy.

CORNED BEEF 'N' CABBAGE \$14

House braised corned beef and cabbage in a butter au jus sauce. Served on truffle mashed potatoes.

THAI CURRY NOODLES \$13

Noodles and broccoli tossed in house-made sweet & spicy coconut curry sauce. ADD: CHICKEN \$2.50 | SHRIMP \$6

FUNK'S SALMON \$17

Blackened wild Alaskan salmon on a bed of spinach, topped with house-made pico de gallo. Choice of side.

CURRY VEGETABLE LENTILS & RICE \$12

Green bell peppers, lentils, onions, peas, cabbage, and broccoli in a house curry sauce with steamed basmati rice. ADD: CHICKEN \$2.50

BACON MAC & CHEESE \$14

ADD: CHICKEN \$2.50 | BLACKENED SALMON \$9

SALADS

ADD: Chicken \$2.50 Blackened Ahi \$4.50
Shrimp \$6 Steak \$5.25

COBB SALAD \$9

Spring mix greens with bacon, egg, avocado, gorgonzola cheese, and diced tomato. Choice of dressing on side.

SHERRY BERRY \$10

Spinach drizzled our with house-made balsamic vinaigrette. Topped with gouda, pickled peppers, fresh berries, and pistachios.

KALE CAESAR SALAD \$9

Kale topped with radishes, parmesan, and classic caesar dressing.

BEET SALAD \$10

House roasted and pickled beets, goat cheese, bacon, and carrots on spring mix with your choice of dressing.

HAND-PATTIED BURGERS

Topped with shredded lettuce, onion, tomato & pickle. Served with hand-cut fries or sweet potato chips. All other side substitutions are an additional \$1.25.

Gluten Free?

Substitute a lettuce bun and gluten free fries for no additional cost.

HAMBURGER OR CHEESEBURGER \$12

COWBOY CLASSIC \$14

Cheddar cheese, bacon, and house-made BBQ sauce.

THE WILSON \$14

Gouda cheese, bacon, spicy tomato jam, and creamy peanut butter.

GOUDA JALAPENO \$14

House pickled jalapenos, gouda cheese, and jalapeno aioli.

BLACK BLEU AND PEPPADEW \$14

Cajun seasoned patty with gorgonzola bleu cheese and peppadews (pickled sweet & mild red peppers).

STEAKHOUSE MUSHROOM SWISS \$13

Steakhouse style mushrooms and Swiss cheese.

PESTO FETA \$13

Topped with house-made pesto and feta cheese.

THE EROCK \$13

Cajun seasoned patty topped with pepperjack cheese and roasted red pepper aioli.

PICO AVOCADO \$14

House-made pico de gallo, cheddar, and avocado.

SIDES

Sweet Potato Chips

Garlic Asparagus

Truffle Mashed Potatoes

- Loaded Mashed \$2.00

Baked Potato (After 5pm)

- Loaded Baked Potato \$2.00

Baked Yam with Honey Butter (After 5pm)

Fresh Fruit Cup

French Fries

Basmati Rice

Broccoli & Cheese

ENTREES

Add a cup of soup or side salad \$3.50

CHICKEN JERUSALEM \$15

Two breaded and fried chicken medallions topped with garlic, parmesan, mushrooms, and artichokes. Your choice of side.

CHICKEN BACON TORTELLINI \$22

Cheese stuffed tortellini tossed in feta cream sauce with bacon & peas. Topped with a grilled & sliced chicken breast.

RIBEYE \$35

16 oz. steakhouse classic, seasoned & grilled at high heat. Your choice of side.

PETITE FILET \$22

Lean and tender 5 oz. filet of beef. Your choice of side.

PORK MEDALLIONS \$22

Served with pesto, apples, feta cheese and balsamic reduction. Your choice of side.

SIGNATURE SANDWICHES

Served with hand-cut fries or sweet potato chips. All other side substitutions are an additional \$1.25.

BRISKET DIP \$13

Sliced, smoked brisket topped with Swiss cheese on a hoagie bun. Served with a side of au jus.

BUFFALO CHICKEN SANDWICH \$12

Hand breaded chicken breast tossed in house hot sauce. Topped with Swiss cheese and shredded lettuce.

GRILLED CHICKEN BACON SWISS \$12

Served with honey mustard, bacon, shredded lettuce, tomato, and onion.

AHI CLUB \$13

Ahi tuna steaked seared RARE on rye bread with melted Swiss, tomato, bacon, avocado, and shredded lettuce. Served with a side of house-made wasabi mayo.

VEGETARIAN BLACK BEAN BURGER \$12

House-made plant based patty made with black beans, yams, green bell peppers, onions, and spices. Topped with feta cheese, tomato, spinach, and rosemary aioli.