

Apps & Lite Bites

Steakburger Chili ~ Bowl/Cup \$7/4

French Onion Soup ~ Bowl/Cup \$8/4

Bacon Jam Toast Our house made Bacon Jam atop goat cheese on grilled crostini 13.50

Smoked Fish Dip House smoked and prepared with French Bread Crackers. Great to share! 9

Shrimp & Grit Cakes (5) Roasted Jalapeno Grit Cakes with Rock Shrimp, Tomato Salsa & Bacon 15

Street Corn (6 pieces) Grilled Corn with Butter, Cotija Cheese, Paprika, Lime 10.50

Smoked Wings (10) - Brined & Smoked Wings. Choose Dry, BBQ, Buffalo or Lemon Pepper. Served with Ranch or Blue Cheese Sauce. Celery & Carrots. 13.50

Burgers & Sandwiches

Ultimate Steak Burger Our half pound, house-blend Wagyu Beef Burger with Cheddar Cheese, Grilled Onions, Lettuce, Tomato & Pickle. With Hand-cut Fries 15.50 Add Bacon + 2

Queen City Chicken Sandwich Marinated & pulled Chicken Breast served with Cheddar Cheese, Grilled Onions & Sweet Peppers. With choice of BBQ Sauce, Honey Lime,

Buffalo & Gorgonzola Sauce or Thai Peanut with Sriracha. Served with Kettle Chips 13.50

Pulled Pork Melt Pulled pork with Pepper Jack Cheese, Grilled Red Peppers, Onion Straws & BBQ sauce served on Grilled, Thickly-sliced White Bread. Served with Kettle Chips & Pickles 14.50

Fried Catfish Sandwich Catfish Filet, Cornmeal-crust on a Grilled Bun with Tartar Sauce & Cole Slaw on the Side. Served with Kettle Chips 15.50

BBQ Fried Chicken Sandwich Hand-dredged Chicken Breast, tossed in Spicy BBQ Sauce, Bacon, Sharp Cheddar & Cole Slaw on a grilled bun. Served with Kettle Chips 15.50

Smoked Turkey Wrap House-smoked Turkey, Swiss Cheese, Lettuce, Tomato, Bacon, Remoulade Sauce in a 12" flour tortilla. Served with Kettle Chips 15

Entrée Salads

Served with Garlic Bread

Wedge Salad

Entrée ~ 14 & Half Portion ~ 8

Crispy Iceberg Lettuce with Bacon, Radish, Almond, Blue Cheese Crumbles, Cherry Tomatoes, Almond Slices, Soft Boiled Egg with Cucumber Ranch Dressing

Couscous Salad with Grilled Vegetables

Entrée Portion 14 & Half Portion 8

Pearl Couscous with Grilled Vegetables, Slivered Almonds, Cranberries, Goat Cheese, Cherry Tomatoes & Sesame-Citrus Dressing.

To either salad above you may add:

Grilled Chicken +\$7 ~ 5oz New York Strip Steak + \$7

See Sides, Kid's Meals & Beverages on Reverse Side.

We are using disposable menus for your safety.

Please inform your server of any allergies.

20% Gratuity added for parties of 6 or more

Caution: Consuming raw or undercooked meats, poultry, shellfish or eggs may increase chance of foodborne illness.

Dinner Served at 4 pm

Ribeye Steak Chimichurri

14 oz. Grilled Ribeye with Smokey Red Chimichurri. Served with Daily Accompaniments 31

Mahi Mahi Filet

Grilled Mahi with Tomato Florentine Sauce over Red Pepper Risotto + Vegetable of the Day. 29

Smoked Pork Loin Chop

Grilled 8 oz. Boneless Chop topped with Maple Bourbon Butter Glaze. Served with Daily Accompaniments 24

Smoked Portobello Pasta

Smoked Portobello Mushroom atop Bucatini with Heirloom Tomato Sauce & Vegetables. (V) Served with Garlic Bread. 19

Add Grilled Chicken + 6 ~ Salmon or Steak +8

Gerber Farms Pan Seared Chicken

Breast & Wing, Sauce of the Day + Daily accompaniments 23

Signature Sides

Hand-cut Fries 4

Mac 'n Cheese 4

Tossed Green Salad 4

Couscous Salad with Vegetables 5
(contains Tree Nuts)

Cole Slaw 3

Garlic Bread 2

Additional items available at 4pm:

Vegetable of the Day 4

Starch of the Day 4

Kid's Meals 5

for 10yrs & under

Served with Kettle Chips

Chicken Tenders

Grilled Cheese Sandwich

Mini Burger with Cheese

Desserts

Key Lime Pie

with Strawberry Bourbon Sauce 6

Bread Pudding, See server for flavor 8

Chocolate Chip Cookie/Brownie Skillet
with Chocolate Sauce and
Vanilla Ice Cream 8

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Mich Ultra
Miller Lite
Coors Light
Corona Extra
Sam Adams Boston Lager
Stella Artois
Pabst Blue Ribbon
Modelo Especial
Truth
Nellie's Key Lime

Heineken Pale Lager
Budweiser
Bud Light
Lagunitas Little Sumpin Ale
Deschutes Fresh Squeezed IPA
Founders All Day IPA
Duclaw Sweet Baby Jesus
Cidergeist Semi-Dry
Troeg's Perpetual IPA
Shock Top Belgian White

Yuengling Lager
Woodchuck Amber Hard Cider
Woodchuck Granny Smith
Guinness
New Holland Dragons Milk Stout
Java Head Coffee Stout—Troeg
St Pauli N/A
Bud Light Seltzer
White Claw Seltzer
High Noon Sun Sips Hard Seltzer

	<u>6 oz</u>	<u>9 oz</u>	<u>Btl</u>
Chardonnay			
Sterling Vineyards ~ Napa	\$8	\$12	\$26
Kendall Jackson ~ California	10	15	36
Butter, Jam Cellars ~ California	12	18	42
La Crema ~ Sonoma	12	18	42
Sauvignon Blanc			
Sterling Vineyard ~ Napa	8	12	28
La Playa ~ Chile	8	12	26
Kim Crawford ~ New Zealand	12	18	41
Pinot Grigio			
Clos du Bois ~ Sonoma	8	12	26
Sterling Vineyard ~ Napa	8	12	28
Ruffino, Lumina ~ Italy	9	14	36
Laurentia ~ Anderson Twncshp	10	15	34
Riesling			
Washington Hills	8	12	28
Sparkling			
Piper Sonoma Brut	-	-	32
Korbel Brut Champagne	-	-	36
LaMarca Prosecco Italia	Split ~	12	32
Rose			
Fleur de Mer—Provence, France	12	18	42
Chapoutier Belleruche- France	8	11	30
White Blend			
Oliver, Soft White ~ Indiana	8	11	26
Blush			
Stone Cellars White Zinfandel	8	12	28
Moscato			
Capasaldo	8	12	28
Oliver, Blueberry ~ Indiana	8	12	28
Oliver, Cherry ~ Indiana	8	12	28

	<u>6 oz</u>	<u>9 oz</u>	<u>Btl</u>
Cabernet Sauvignon			
Sterling Vineyard ~ Napa	8	12	26
Joel Gott ~ CA	8	12	28
La Playa ~ Chile	8	12	28
Josh Cellars ~ Napa	10	15	36
Carlotta ~ Anderson Twncshp	10	15	34
Merlot			
Clos du Bois	8	12	26
Josh Cellars ~ Napa	10	15	36
Stag's Leap	13	19	44
Blend			
19 Crimes ~ Australia	8	11	28
Apothic Red	9	14	32
Zinfandel			
Cline ~ Lodi, CA	8	12	28
Pinot Noir			
Sterling Vineyard ~ Napa	8	12	26
A to Z Winery ~ Oregon	12	18	42
Meomi ~ California	14	19	48
Syrah			
J. Lohr	8	12	28
Chianti			
Ruffino Superiore	8	12	28
Malbec			
Coppola	10	15	36
The Show	9	14	32

Proprietors: Randy Reichelderfer & Betsy Eicher
Head Chef: Rafael de la Paz

Our House Cocktails

Cincy Sipper 10

Absolut Citron + Absolut Mandarin + Grand Marnier + Agave Nectar + Prosecco

Eastsider 9

Absolute Citron + Limoncello + Amaretto + fresh squeezed lemon juice over ice

Smoky Joe 9

Bulleit Rye + Dewars Scotch + muddled cherry and orange + Sweet Vermouth on the rocks.

Little Miami 8

Malibu Rum + Muddled pineapple + soda

Moscow (or Kentucky) Mule 8

Titos (or Jim Beam) + fresh squeezed lime juice + Fever Tree Ginger Beer

Blackberry Mule 10

Distillery Blackberry Vodka + Fresh Squeezed Lime Juice + Fever Tree Ginger Beer

Route 32 8

Tanqueray + fresh squeezed Lemon Juice + Prosecco

Urban Cosmo 9

Absolut Citron + Cointreau + White Cranberry Juice

Old Fashioned 8

Made with Bulleit

No Name on Main 9

1800 Silver + fresh squeezed Grapefruit & Lime Juices.

Draft Beer

Alaskan Amber

Bud Light

Miller Lite

Bell's Oberon

Bell's Two Hearted IPA

Lost Coast Tangerine Wheat

Peroni

Taff's Nellie's Key Lime