

2019

Winter MENU

SOUPS

All of our soups are made from scratch.

NEW ENGLAND CLAM CHOWDER
or "chowdah", depending on where you're from. Small 5.99 Large 7.99

CHILI
A powerhouse of fiery Southwestern flavor. Small 4.99 Large 6.99

FRENCH ONION SOUP
A rich and hearty broth full of onions, topped with Gruyere cheese and frizzled onions. 6.99

BAKED POTATO SOUP
Available on Tuesday and Friday only. Small 4.99 Large 6.99

WORLD FAMOUS BAR BITES

Little burgers done better than anywhere else. Served with French Fries. Sub Sweet Potato Fries for \$1.79 or Parmesan Tater Tots for \$.99

BISON BITES*
Mini bison burgers with a touch of chipotle topped with avocado aioli, American cheese and frizzled onions. Double 26.99 Single 13.99

BAR BITES*
Mini Angus burgers topped with American cheese, pickles and Honey Dijon. Double 19.99 Single 11.99
Sub Beyond Meat™ Burger for \$4

BAR CHICKS
Blackened chicken with American cheese, caramelized onions and chipotle aioli. Double 19.99 Single 11.79

All of our grilled and blackened chicken is raised naturally and humanely, without hormones or antibiotics.

THIS N' THAT

SESAME AHI TUNA*
Sushi grade yellow fin seared to a perfect rare. 11.99

ENGINE #11 FIREHOUSE WINGS
Buffalo, Habanero, Thai, BBQ, Garlic Romano or Honey Mustard with a side of Blue Cheese. Double 21.99 Single 11.99

SPINACH-N-ARTICHOKE DIP
Spinach and artichoke hearts in a rich Reggiano Parmesan cream sauce served with tortilla chips. 9.99

FRIED CHEESE CURDS
Golden brown nuggets of cheese lightly breaded cherry peppers, topped with diced bacon and a spicy aioli, served with our own marinara sauce. 10.99

POINT JUDITH CALAMARI
Crispy and lightly breaded, cherry peppers, fresh tomatoes & scallions served with chipotle aioli. 11.99

HUMMUS PLATE
Our housemade hummus served with cucumbers, grape tomatoes, Feta cheese, Kalamata olives, red onion, artichokes, roasted red peppers, and warm pita bread. 11.99

MONSTER NACHOS
Choose chicken or beef, smothered with cheese, sour cream, tomatoes, jalapenos, black beans and shredded lettuce. Full 13.99 Half 10.99

PHILLY CHEESESTEAK EGG ROLLS
Stuffed with shaved prime rib, cheese and onions served with a creamy horseradish dipping sauce. 10.99

CHICKEN TENDERS
Served on a bed of fries with BBQ sauce or Honey Dijon or have them Buffalo Style. 10.99

QUESADILLA
Stuffed with chicken, caramelized onions, bacon and cheese. 11.99

VEG-N-OUT

Tap Off Your Salad: **Chicken \$5 Grilled or Blackened • Steak \$7 • Bison \$7 • Beef Burger \$4 • Turkey Burger \$5 Wagyu Burger \$7 • Salmon \$6 • Shrimp \$7 • Ahi Tuna \$5 • Veggie Burger \$4 • Fried Goat Cheese Balls \$2 Beyond Meat™ Burger \$7**

HOUSE SALAD
Chopped egg, bacon, cheese, tomatoes, croutons, Balsamic vinaigrette. Small 6.29 Large 8.49

ARUGULA SALAD
Apples, grapes, walnuts, Apricot Vinaigrette and fried goat cheese balls. 10.99

CALIFORNIA COBB SALAD
Avocado, bacon, chopped egg, red onion, Kalamata olives, tomatoes, croutons, Jack and Cheddar with Honey Mustard dressing. 10.99

CAESAR SALAD
House made Caesar dressing, topped with croutons and Reggiano Parmesan. Small 6.99 Large 10.99

CHOP HOUSE STEAK SALAD*
Blue cheese, walnuts, tomatoes, chopped egg, red peppers, carrots and bacon tossed in Blue Cheese Vinaigrette. Topped with Bourbon marinated steak and frizzled onions. 15.49

THAI SALAD
Vermicelli over a bed of greens tossed with Rice Wine Vinaigrette with chopped peanuts, sesame seeds and orange slices. 9.99

Dressings: Honey Mustard, Blue Cheese, Caesar, Ranch, Thousand Island
Vinaigrettes: Balsamic, Apricot, Rice Wine, Tomato

SANDWICHES AND WRAPS

Served with French Fries. Sub Sweet Potato Fries for \$1.79 or Parmesan Tater Tots for \$.99

BUFFALO CHICKEN WRAP
Crispy buffalo chicken, lettuce, tomato, Blue Cheese crumbles and Ranch dressing. 10.99

CHOICE CHICKEN SANDWICH
Grilled or blackened topped with Jack cheese, lettuce, tomato, pickle and Honey Dijon. 11.99

THAI CHICKEN WRAP
Thai grilled chicken, vermicelli, greens tossed in rice wine vinaigrette, peanuts and orange slices. 12.99

VEGGIE HUMMUS WRAP
Hummus, lettuce, tomato, avocado, olives, onion, peppers and Balsamic Vinaigrette. 10.49
With chicken 12.99

REUBEN
Corned Beef shaved thin and piled high with sauerkraut, melted Swiss and Thousand Island. 13.59

MARINA'S SANDWICH*
Fresh Atlantic salmon with leaf lettuce, tomato, pickle and a dill tartar sauce. Choose grilled or blackened. 13.99

TURKEY CARVER
Hand carved turkey, applewood smoked bacon, tomato and lettuce on wheat berry bread with cranberry mayo. 13.49

STEAK BURRITO Or Make it a Bowl!
Lime cilantro rice, black beans, cheddar and jack cheese, steak, quajilo sauce and pico de gallo. 13.99

BURGERS

All 1/2 lb.* burgers are served on an Artisan Brioche Roll. Served with French Fries. Sub Sweet Potato Fries for \$1.79 or Parmesan Tater Tots for \$.99

HICKORY BURGER*
Cheddar cheese, frizzled onions, applewood smoked bacon and BBQ sauce. 13.49

THE CLASSIC BURGER*
Topped with American cheese, lettuce, tomato, diced onions, pickles, mustard and mayo. 12.99

BACON BURGER*
Applewood smoked bacon, Cheddar cheese, caramelized onions, lettuce, tomato, pickles, mustard and mayo. 13.49

WAGYU*
Hand pattied 100% all natural, pasture raised and topped with lettuce, tomato and mayo. 14.99

BBQ BEYOND™ BURGER
Beyond Meat™ burger plant-based patty with lettuce, tomato, pickles and our homemade BBQ sauce topped with frizzled onions. 14.49

TAP IT YOUR WAY
Sub any burger for a Beyond Meat™ or Wagyu burger for \$4. Top any burger with a farm fresh egg for \$1

TACOS

Mix-n-Match! Order by the Each

STEAK
Citrus slaw, Orange-lime marinated steak, guajillo sauce, avocado aioli. 4.75

CHICKEN
Citrus slaw, adobo chicken, pickled red onions, spicy aioli and micro cilantro. 4.25

FISH
Citrus slaw, crispy fish, pickled red onions, spicy aioli and micro cilantro. 4.75

PASTA

Substitute Gluten-Free pasta** 3.99. Add a House or Caesar salad to any pasta or pizza for only \$2.99. Add Chicken \$5, Shrimp \$7

ANGEL HAIR
Garlic butter wine sauce with spinach, tomatoes, onion and Parmesan. 13.99

BLACKENED CHICKEN PASTA
Mushrooms, tomatoes and blackened chicken in a Cajun cream sauce, tossed with penne. 15.99

MAC-N-CHEESE
Spicy! Four Cheese with a hint of chipotle pepper. 12.99

PENNE ALLA VODKA
Penne pasta and local peas in a tomato vodka sauce, topped with Parmesan. 13.99

FLATBREADS

For a Lower Carb alternative to our house prepared dough, substitute cauliflower crust** made with Gluten-Free ingredients for 4.99

CAJUN 11.99

BBQ 11.99

TOMATO BASIL 11.49

PROSCIUTTO ARUGULA GOAT CHEESE 11.99

MAC & CHEESE 11.49

**Please be advised that your gluten-free menu choice may come in contact with ingredients containing gluten.

STEAKS

All of our steaks are prepared to your liking and served with our famous garlic mashed potatoes and grilled asparagus. Substitutions gladly made upon request. Add shrimp \$7. Add Sautéed onions or mushrooms for \$1.99.

FILET MEDALLIONS*
Perfectly seasoned, fork tender, topped with our delicious Bordelaise sauce...Melt in your mouth! 6oz 20.99/9oz 24.99

BOURBON SIRLOIN*
A sweet and sassy bourbon marinated pub steak. 17.99

RIB EYE STEAK FRITES
Rib Eye cap steak, crispy fries, chimichurri, garlic aioli. 22

FILET CUT TOP SIRLOIN*
Tender, juicy and full of flavor! 17.99

BY LAND OR BY SEA

BABY BACK RIBS
Ribs smothered in our house made Jack Daniels sauce, served with sweet fries and coleslaw. Full Rack 24.99 Half Rack 16.99

ATLANTIC SALMON*
Hand cut fresh salmon served with Parmesan risotto and grilled asparagus. 20.99

FISH AND CHIPS
Beer battered and served with French fries and coleslaw. 15.49

WICKED GOOD SIDES

Single 2.99/Double 4.99

Parmesan Tater Tots
Sweet Potato Fries
French Fries
Parmesan Fries

Garlic Mashed Potatoes
Grilled Asparagus
Brussel Sprouts
Buttered Broccoli

Parmesan Risotto
Cilantro Lime Rice

* This symbol identifies menu items prepared to your liking that may be under cooked or raw or contain under cooked or raw ingredients. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness. Pricing and availability are subject to change based on market fluctuation and cost.



STUFFED SOLE

2019 Winter DRINKS

CRAN-ORANGE 'RITA

Deep Eddy Cranberry, Grand Marnier Cuvée, Cranberry and fresh citrus. 9.25

MOSCOW MISTRESS

Wild Strawberry Liquor, Jack Honey and crisp ginger beer. 8.75

WHISKEY THYME

Roe & Co Whiskey, blueberry, citrus and fresh thyme. 9.25

FIRESIDE FEELINGS

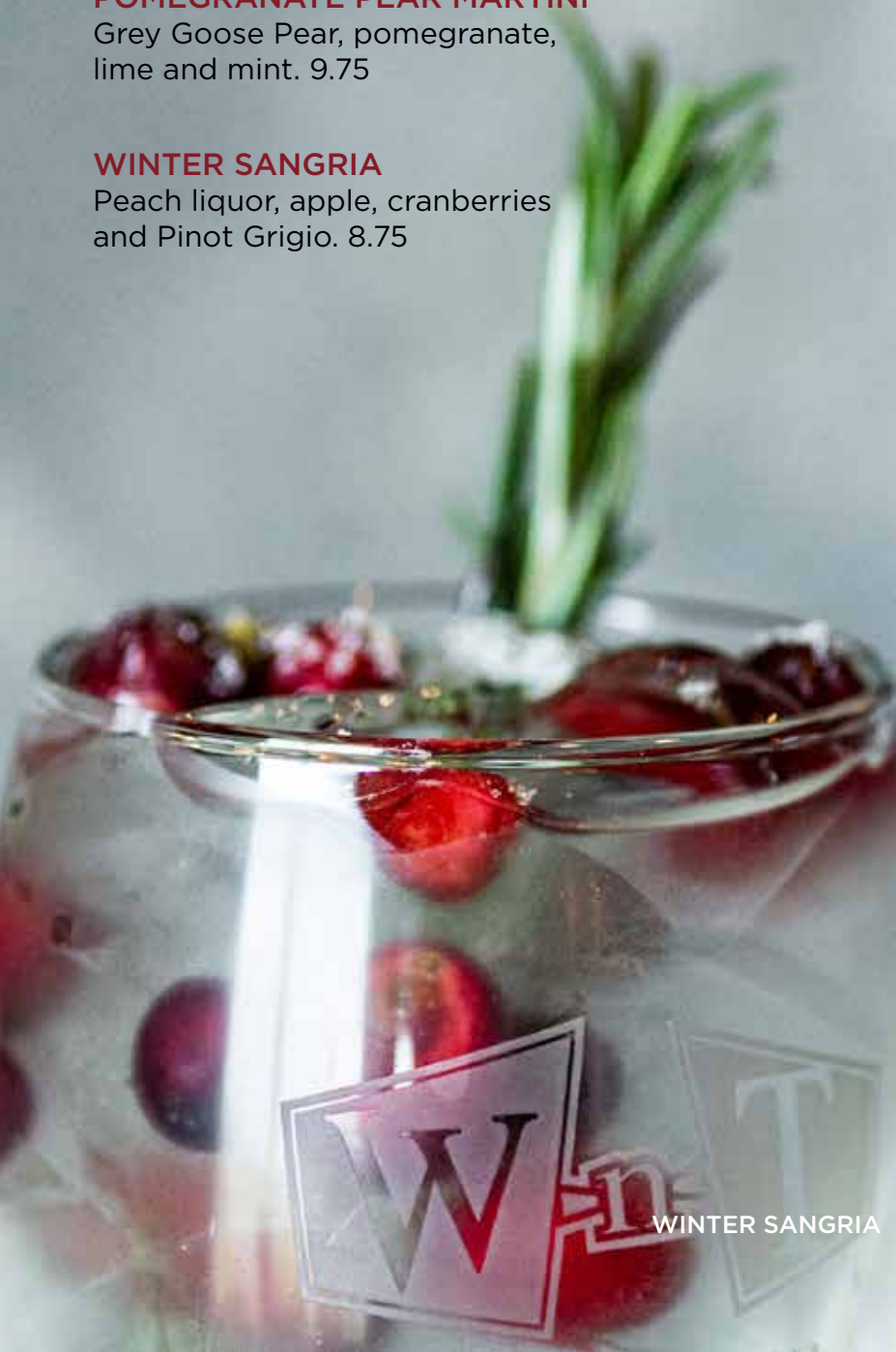
Cleveland Smok'n Bourbon, Grand Marnier Cuvée, Sugar and Lemon. 9.25

POMEGRANATE PEAR MARTINI

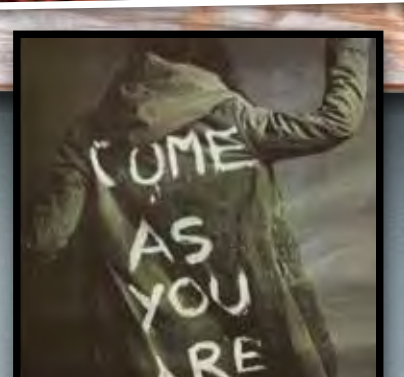
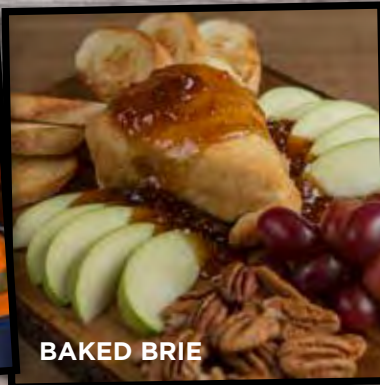
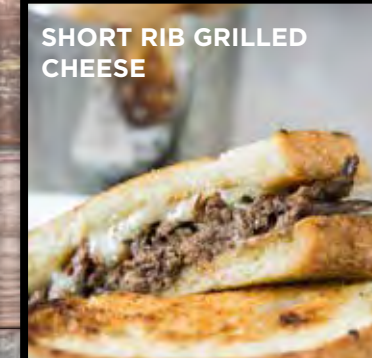
Grey Goose Pear, pomegranate, lime and mint. 9.75

WINTER SANGRIA

Peach liquor, apple, cranberries and Pinot Grigio. 8.75



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TAKE A PIC POST IT UP #WOODNTAP GET ON THE MENU!