

STARTERS

Bases Loaded

Five potato halves fried until golden brown and topped with shredded cheddar and jack cheeses, fresh crumbled bacon and scallions. Served with sour cream on the side - 7.95

Spiced Steamed Shrimp

One half pound of shrimp steamed with Old Bay seasoning and served with cocktail sauce and lemon wedge - 9.95

★ *Buffalo Shrimp*

Lightly battered popcorn shrimp fried and tossed in our hot and spicy buffalo sauce. Served with bleu cheese dressing and celery sticks - 8.95

Chef's Quesadilla

Monterey jack cheese, sautéed red and green peppers folded inside an authentic sun dried tomato flour tortilla. Topped with shredded cheddar and jack cheeses, diced tomatoes and scallions.

Served hot with sides of fresh salsa and sour cream - 8.95
With Spicy Grilled Chicken - 10.95

Brew City Jalapeño Poppers

Six cheddar cheese stuffed jalapeño poppers fried until golden brown. Served with tomato basil sauce and ranch dressing - 8.95

Spinach Artichoke Dip

Creamy spinach and artichoke mix baked until golden brown. Served with tri-color tortilla chips - 9.95

Nachos Deluxe

Our famous black bean chili served over a bed of tri-color tortilla chips.

Topped with nacho cheese, black olives, diced tomatoes and jalapeño pepper slices. Served with sour cream and fresh salsa - 9.95
With Spicy Grilled Chicken - 11.95

★ *Jumbo Chicken Wings*

One dozen hot and spicy Buffalo style or BBQ style jumbo chicken wings served with chilled celery sticks and bleu cheese dressing - 9.95

Chicken Fingers

Boneless breast of chicken strips lightly breaded and fried until golden brown. Served with honey mustard dressing. Served plain or buffalo style - 8.95

★ *Brew City Mozzarella Sticks*

Beer battered soft mozzarella sticks fried until golden and served with tomato basil sauce - 8.95

★ *Boo Boo Platter*

A combination platter of Onion Rings, Buffalo Wings, Loaded Potato Skins, Mozzarella Sticks and Chicken Fingers. Served with bleu cheese and honey mustard dressing, sour cream and hot tomato basil sauce - 11.95

SOUP

French Onion Soup Au Gratin

Fresh onions cooked in a beef broth with a touch of sherry. Baked with garlic croutons and provolone cheese.
Bowl - 4.95 Cup - 3.95

Soup du Jour

Please ask your server for today's soup of the day.

Chef's Black Bean Chili

Slowly cooked with fresh tomatoes, black beans, green peppers, mushrooms and onions. Topped with shredded cheddar and jack cheeses, fresh scallions and a dollop of sour cream.
Bowl - 4.25 Cup - 3.25

New England Clam Chowder

Our Chef's own creamy New England style clam chowder.
Bowl - 4.95 Cup - 3.95

FRESH SALADS

Served with bread and butter.

Classic Caesar Salad

Crisp romaine lettuce tossed in our caesar vinaigrette dressing sprinkled with garlic croutons, diced tomatoes and freshly grated parmesan cheese - 8.95
With Grilled Chicken Breast - 10.95
With Marinated Fajita Steak - 11.95
With Grilled or Blackened Salmon - 13.95
With Grilled Shrimp - 13.95

Chicken Fruit Salad

Grilled chicken breast, mandarin oranges, peaches, raspberries and strawberries served over a field of greens - 10.95

★ *Santa Fe Salad*

Our Chef's black bean chili served over a bed of garden greens topped with cheddar and jack cheeses, diced tomatoes, black olives, scallions and tortilla chips. Served with ranch dressing - 8.95
With Grilled Chicken Breast - 10.95
With Marinated Fajita Steak - 11.95

Turkey Cobb Salad

Smoked turkey breast, cured ham and monterey jack cheese over fresh garden greens with crumbled bacon, diced tomatoes and sliced hard boiled egg. Served with bleu cheese dressing - 10.95

★ HOUSE SPECIALTY

SALAD DRESSINGS

Buttermilk Ranch, Bleu Cheese, Honey Dijon, Caesar, Fat Free Italian, Thousand Island, Balsamic Vinaigrette, Raspberry Vinaigrette and Oil & Red Wine Vinegar.