FOOD B4 FOOD

POTSTICKERS | $5.5
Five crispy Chinese dumplings filled with teriyaki chicken, scallions, garlic & Napa cabbage, served with sweet & spicy Asian dipping sauce

LOBSTER & CRAB CAKES | $14
Two cakes of fresh pulled lobster & lump blue crab meat mixed with panko bread crumbs. Old Bay seasoning, diced red & green peppers, flash fried, served over white rice, pickled pineapple, finished with a red pepper aioli swirl

BACON JAM BRUSCHETTA | $11
Crispy garlic bread crostini topped with maple-browned bacon jam. Gorgonzola cheese, arugula & oven-roasted grape tomato

THAI MUSSELS | $14
Icy Bay Musseis steamed in a broth of coconut milk, lime juice, red curry, white wine, garlic & Thai spices, topped with fresh cilantro & garlic toast points

SOUP-ER

ULTIMATE BAKED POTATO | 5/7
Tender potatoes. Applewood smoked bacon, Wisconsin cheddar cheese in a roux thickened, hand crafted chicken stock with sautéed garlic & chopped chives

NOT SO RABBIT FOOD-ISH

HOUSE | 8/11
Mixed field greens topped with oven-roasted grape tomatoes, pickled red onion, house made wontons, shredded cheddar & Monterey jack

GRILLED CAESAR | 8/11
Fresh half or whole romaine heart brushed with Meyer lemon vinaigrette, lightly char grilled, drizzled with house made caesar dressing, a touch of fresh squeezed lemon juice, fresh grated parmesan cheese, daily baked butter herb croûtons & oven-roasted tomatoes

DRESSINGS
Red Balsamic Vinaigrette
Cucumber Wasabi
Strawberry Poppyseed
Ranch
Blue Cheese

ADDITIONS
- 6oz Julienne Grilled Or Crispy Chicken | 5
- 5oz Grilled And Sliced Tenderloin | 6
- 1 Skewer of Sweet Chili Glazed & Char-Grilled Shrimp | 6
- 4oz Pan-Seared Rare & Sliced Yellowfin Tuna | 8

INVENTIVE SANDWICHES

PANKO CHICKEN | 13.5
Tender, boneless, skinless, panko breaded chicken breast, served on a toasted Ciabatta roll with crispy Applewood smoked bacon, Pepper jack cheese, American Honey bourbon-chipotle remoulade, crisp lettuce & fresh tomato

MANGIA STEAK | 16
Thick cut Italian garlic bread, topped with garlic herb goat cheese, fresh arugula, oven-roasted tomatoes, grilled, seeded & sliced tenderloin, finished with a drizzle of balsamic reduction and a crispy onion nest

SHRIMP PO’ BOY | 14
Light cornmeal & buttermilk hand-battered spiced shrimp, flash fried, served on a toasted baguette with Creole remoulade & traditional New Orleans vinegar sauce, topped with sliced tomato & pickle. You’ll be saying, ‘Let the good times roll!’

CHICKEN & WAFFLE SANDWICH | 14
Freshly made Belgian chive waffle, sliced in half, filled with a southern spiced, buttermilk battered, panko fried chicken breast, jalapeno cole slaw, Applewood smoked bacon, sliced Wisconsin cheddar & drizzled with spicy maple mayonnaise

FRESH HANDMADE BURGERS

Our burgers are a half-pound custom blend of firefly ground chuck, short rib & sirloin made just for us! Char-grilled and served on a toasted brioche bun with arugula, fresh tomatoes and crispy onion when ordered. One of our signature burgers or custom make your own served with pickle chips & house BBQ spice rubbed natural skin-on fries or upgrade to a different tasty side.

HAMBURGER | 12
Surf N’ TURF BURGER | 17
Pan fried lobster & crab cake, served on top of our custom blended burger. spicy red pepper aioli

JALAPENO CREAM CHEESE BURGER | 15
Spicy jalapeno cream cheese, whole, fresh jalapeno

BAKON JAM BURGER | 15
Maple bourbon ham. Gorgonzola cheese, fried egg

WILD GAME BURGER | 18
Wait until you hear what we have this week

TURKEY BURGER | 13
A savory blend of white and dark ground turkey, mixed with garlic, rosemary & onion, topped with herb goat cheese & fresh black bean corn salsa

SPICY VEGAN BURGER | 12.5
A house made vegan mixture of black bean, roasted corn, garlic, panko breadcrumbs, cilantro, jalapeno, red pepper, onion & spices

CUSTOM TOPPINGS
- Applewood Smoked Bacon | 2
- American * Cheddar * Pepper Jack | 1
- Gruyere * Smoked Gouda * Gorgonzola | 15
- Sausage Mushrooms * Sautéed Onions | 75
- Fried Egg | 1.5

CREATIVE ENTRES

CHICKEN GRUYERE | 18
Two kopecroues of all natural, sous-vide & grilled chicken breast in seasoned flour, pan fried until golden brown, topped with sautéed mushrooms, caramelized onions & freshly grated gruyere cheese, baked in the oven, served over smoked gouda shells and cheese & marinated, charred asparagus

KONA COFFEE STEAK | 26
A grilled and sliced 8oz kona coffee. Brown sugar & spice-rubbed, Angus Reserve strip cut sirloin steak, topped with a caramelized red onion relish, served over creamy Yukon gold mashed potatoes with marinated, charred asparagus

WILD CAUGHT RED SNAPPER | 28
Pan-seared, light flour dredged red snapper, presented over coconut ginger basmati rice with a passion fruit-cilantro aioli drizzle, topped with toasted coconut, spicy pineapple slaw & served with charred asparagus

SMOKED GOUDA SHELLS & CHEESE | 16
Al dente shell pasta tossed with our signature smoked Gouda cheese cream sauce, topped with crushed Ritzi crackers. You will never want boring mac n cheese again!

SMOKED GOUDA SHELLS & CHEESE | 18
With Grilled Chicken & Oven-Roasted Tomatoes - 19

SMOKED GOUDA SHELLS & CHEESE | 21
With Sliced Tenderloin & Carmelized Onions - 21

SIDEs

You can upgrade your side on sandwiches and burgers! Instead of house BBQ spice rubbed natural skin-on fries 12. Additional sides 4

Root Beer Baked Beans
Coconut Ginger Basmati Rice
Charred Asparagus
Yukon Gold Mashed Potatoes & Mixed Cranberry Sauce
Black & Tan Onion Rings
Sweet Potato Fries Tossed In Honey Butter
Smoked Gouda Shells & Cheese

SOUR CREAM & CHIVES | 8
Served on a crispy wonton shell with Asian slaw, drizzled with wasabi aioli & sweet chili sauce

BUFFALO CHICKEN DEVILED EGGS | 8.5
Fried deviled eggs topped with diced buffalo hot sauce, served with blue cheese, fresh chives & crispy buffalo chicken

OLD BAY CALAMARI | 13
Semiolina flour and corn starch, flash-fried, topped with lemon zest & chives, served with garlic aioli

POUTINE | 8
House BBQ spice rubbed natural skin-on fries, topped with fresh white cheddar cheese curds & a mix of hand-crafted roasted chicken & rich beef gravy

BLUE CRAB DIP | 12
Lump blue crab mixed with parmesan, mozzarella & cream cheese, red peppers, onion & fresh herbs. Baked in the oven. served with crispy toasted garlic bread crostini
**PUB MENU**

**PIZZA LOGS | 8**
A WNY tradition! Four eggroll wrappers filled with sliced mozzarella & pepperoni, rolled up & flash-fried, served with house made marinara sauce

**MOZZARELLA STICKS | 7**
Battered & fried mozzarella cheese sticks. served with house made marinara sauce

**BLACK & TAN ONION RINGS | 6**
A basket of hand-battered, thick-cut onion rings, drizzled with Guinness reduction served with barbecue sauce

**EL MACHO NACHOS | 13**
Fresh fried, tri-colored nacho chips topped with sliced black olives, house made Mexican queso, roasted black bean & corn salsa, fresh made salsa, cheddar & monterey jack cheese, baked in the oven, finished with chopped romaine, diced tomatoes & Mexican crema
**Add 5oz Diced Tenderloin / 6oz Grilled Chicken / 6oz Crispy Chicken - 5**

**CRISPY SHRIMP BASKET | 13**
Eight jumbo cornmeal & buttermilk hand-battered spicy shrimp, flash-fried, served over House BBQ spice rubbed fresh-cut fries

**SWEET POTATO FRIES | 6**
A basket of fresh-cut sweet potato fries tossed with honey butter

**HOUSE BBQ SPICE FRENCH FRIES | 6**
A basket of House BBQ spice rubbed natural skin-on fries with roasted garlic aioli

**ONLY SERVED FRIDAYS**
We only use fresh, boneless skinless haddock, served with House BBQ spice rubbed natural skin-on fries, cole slaw & garlic knot.

**BEER BATTERED OR BAKED | 13**

**CAJUN CRUNCH | 13.5**
Panko breaded, lightly Cajun seasoned & golden brown, crispy on the outside, moist & flaky on the inside

**BAKED BUTTER CRISP | 13.5**
Fresh Haddock, coated & baked in crushed Ritz crackers & a touch of fresh drawn butter. Delicious!

**ITALIANO BROILED | 13.5**
Broiled Haddock seasoned with lemon pepper, garlic and white wine topped with sliced tomatoes, parmesan cheese & topped with fresh basil

**PU B PLATTER | 15**
All of your favorites on one plate – 2 pizza logs, 2 mozzarella sticks, 2 homemade chicken tenders, onion rings, all topped with our House BBQ spice rubbed natural skin-on fries, served with BBQ, honey mustard & marinara sauces

**CHICKEN WINGS, BONELESS WINGS & TENDERS**

**SAUCES**
Mild | Medium | Hot | Sweet Georgia Barbeque
Honey Mustard | Honey Chipotle
Honey Sriracha | Pub Rub | Garlic Parmesan
Asian | Boom Boom | Gold Rush

**CHICKEN WINGS & BONELESS WINGS**
Our jumbo wings & tasty boneless wings have been said to be ‘The best in the world’ by Justin Timberlake & Wayne Gretzky! Served with celery and blue cheese

**WINGS**:
**SINGLE** (8) | $11
**DOUBLE** (16) | $21
**TRIPLE** (24) | $32

**BONELESS**:
**SINGLE** (8) | $9.95
**DOUBLE** (16) | $16.95
**TRIPLE** (24) | $25.95

- **CHAR-GRILLED** | **ADD $2.25 PER WING**
- **EXTRA CELERY** | **$1.70**
- **EXTRA RANCH** | **$1.75**
- **EXTRA SAUCE** - $1.75
- **EXTRA BLUE CHEESE** | $1.90

**HOMEMADE CHICKEN TENDERS**
Marinade our fresh chicken tenders overnight in buttermilk, then we coat with seasoned flour, hand-batter & lightly fry until a crispy golden brown. So good you’ll wanna slap yourself! Served with choice of sauce on side for your dipping pleasure

**SINGLE** (4) | 9.95
**DOUBLE** (8) | 16.95

Make it a basket by adding our House BBQ spice rubbed natural skin-on fries for only $3

**FRIDAY FISH**

**WINE & COCKTAILS**
If beer is not your thing, we have an extensive selection of liquors and wines and our bartenders would love to make a nice handcrafted cocktail for you.

**MADE WITH LOVE**
Our food is cooked to order with fresh ingredients and love. We thank you ahead of time for your patience.

If you have any kind of special dietary restrictions or other requests, please let your server know. It’s our pleasure to meet your needs!

**6 PACK FOR THE KITCHEN CREW | 10**
This is for our guests that kept asking how they could thank the cooks behind the scenes. Has your meal exceeded all expectations? Do you want to show some love to the hard working team that prepared it for you? Here is your chance! Nothing beats a cold brew after a very long, very hard shift!