

APPETIZERS

Caprese Portabella : Marinated Portabella mushroom stuffed with cheese, basil, garlic & tomatoes topped with Balsamic vinegar glaze 11.95 **GF

Bavarian Pretzel Sticks : Warm Artisan Pretzel Sticks with choice of one dipping sauce 7.95
(Cheddar, Honey Mustard, Horseradish Aioli, Marinara or Chipotle,)

Chicken Wings : Enjoy eight breaded wings a mixture of seasoned and spicy served with thai chili sauce, blue cheese and our firecracker sauce 11.95

Bruschetta: Diced tomato, fresh basil, olive oil, garlic & Parmesan Cheese atop toasted baguettes 8.95

Stuffed mushrooms: 3 Giant Stuffed mushroom caps filled with herbed cream cheese, beer battered and fried served with Sweet chili thai sauce 9.95

Classic Potato Skins: loaded with cheddar cheese, green onions, bacon and sour cream 7.95

Tomato Tower: Stacked tomatoes, fresh mozzarella, balsamic glaze, garlic olive oil & fresh basil. 9.95

Goat Cheese al Forno: Creamy Goat Cheese baked in marinara sauce served with baguettes, 10.95
(*GF Make it Gluten Free with Tortilla Chips)

"The Sheila" Sweet & Spicy Chicken Skewers: Tender chicken wrapped in applewood bacon **GF
Coated with a sweet but spicy coating. Accompanied by our secret dipping sauce 11.95

Spinach Artichoke Dip: Famous McGinnis Pub recipe served with tortilla chips 11.95
A favorite for all cream cheese lovers! **GF

Hummus: Roasted Red Pepper hummus, topped with feta cheese, red onions and drizzled with olive oil served with fresh cucumbers & toasted pita 11.95 (Make it Gluten Free with Tortilla chips)

Prime Rib Tacos- Three corn tortillas filled with Prime rib, chopped onion and fresh cilantro topped with Chipotle Horseradish Crema. 12.95 **GF

Baked Brie – Delicious Baked Brie in pastry puff topped with a warm brown sugar walnut sauce with a hint of Raspberry.
Served with sliced Granny Smith Apples. 12.95

CHEESE PLATES 16.95

White Wine Cheese Flight – Three delicious cheese perfectly paired for white wine to bring out the best in the wine and cheese.
2 year cheddar, Morel & Leek, Monterrey Jack & Artigiano classic

Red Wine Cheese Flight – Three delicious cheese perfectly paired for red wine to bring out the best in the wine and cheese.
Goat Blanc, Pepato, Queso Tres Leches

Brewmaster Flight – Three delicious cheese perfectly paired for favorite beer to bring out the best in the beer and cheese.
St. Joseph, Cowda, Great Year Gruyere

FLAT BREADS 10.95

Bruschetta - Parmesan Cheese, Tomato, Garlic, Basil, Fresh Mozzarella, Balsamic Glaze
Kansas City BBQ – BBQ Chicken, blue cheese, cheddar jack, red onions

SOUPS & SALADS:

Ask your server for Soup of the day. Cup 4 Bowl 5

Classic Wedge Salad: A wedge of iceberg lettuce with tomato, purple onions, bacon crumbles, crumbled blue cheese & creamy blue cheese dressing 7.95

The Greek: Tomatoes, cucumbers, peppers, red onions, olives & feta cheese on top of Romaine & Artisan Lettuce blend
with Greek Vinaigrette Dressing 13.95

Asian Salmon : 4oz Grilled Salmon atop a bed of artisan lettuce, mandarin oranges, cranberries and chopped peanuts served with an
Asian sesame dressing 15.95

Southwest Salad: Lettuce blend topped with grilled chicken, Cheddar cheese, black beans, corn, tomatoes, green onions & tortilla strips served with
Chipotle Ranch dressing 13.95

NEW Summer Sensation Salad: Lettuce blend topped with seasonal fruit, goat cheese, dried cranberries, apple slices & served with Poppy Seed
Vinaigrette Dressing 14.95

Thank you for supporting our small family business. We have been blessed to live in a community that has allowed us to meet many great friends and support other local family run businesses. We purchase from Peter Rubi's Fresh Produce Market and Tischler's Market & Deli both located in the Plainfield Plaza on Route 59.

By purchasing local it allows us to use the freshest produce and fresh meat daily and never frozen which offers you a tasteful experience.

SANDWICHES: *Each sandwich comes with choice of two sides*

NEW Plainfield Philly Cheesesteak: *Tender slices of Filet, beer cheese, mozzarella cheese, mushrooms, green peppers on a bed of onion straws served open face on French roll. 15.95*

NEW Firecracker Shrimp Po Boy: *Breaded shrimp tossed in our Firecracker sauce, lettuce, tomato on a French roll 13.95*

Caprese Chicken: *Grilled marinated chicken breast on a French roll topped with fresh mozzarella cheese, tomato, garlic infused olive oil, fresh basil and balsamic glaze 12.95*

Pot Roast Sandwich *Tender pot roast topped with mozzarella cheese, caramelized onions with a side of Au Jus 13.95*

Portabella Mushroom Focaccia *Grilled Portabella Mushroom, topped with sautéed spinach, melted swiss cheese, Red pepper aioli served on a tomato focaccia bun 13.95*

GOURMET STUFFED BURGERS:

"Why have your burger topped when they could be inside?"

*We purchase ½ lb ground chuck burgers fresh daily from Tischler's Market here in Plainfield
We then hand stuff each burger with gourmet toppings. Each burger comes with choice of two sides
Lettuce, tomato, pickle & onion only upon request*

NEW Burger of the week: *Ask your server for the special burger of the week.*

Bacon Cheeseburger *Stuffed with Applewood smoked bacon & cheddar cheese 12.95*

NEW El Diablo Burger *Stuffed with cream cheese and sliced jalapenos topped with Ghost Pepper Cheese and roasted fresh jalapenos 12.95 **Hot*

Peanut Butter & Jelly *Stuffed with Applewood smoked bacon and cheddar cheese, topped with chunky peanut butter, jelly, sracha and crunchy bacon bits 12.95*

Just a Burger *½ lb ground chuck burger 11.95 add cheese .50*

HOUSE SPECIALTY ENTREES

Ribeye Steak *14oz 21 Day Aged USDA Certified Black Angus Beef, accompanied by two sides 29.95 **GF*

Filet *8oz 21 Day Aged USDA Certified Black Angus Beef, accompanied by two sides 34.95 **GF*

Spinach Artichoke Penne: *Penne Pasta tossed in a garlic cream sauce with fried artichokes 15.95 Add Chicken \$3*

NEW Santa Fe Shrimp Pasta: *Penne Pasta tossed in Chipotle Cream sauce, shrimp, diced tomato, fresh basil, parmesan cheese 17.95*

Salmon Dijon: *8oz Salmon Filet baked to perfection topped with a caramelized Dijon mustard glaze, accompanied by two sides 20.95 **GF*

Down Home Pot Roast Dinner: *This comfort food includes Tender pot roast drizzled with a rich brown gravy, accompanied by two sides 16.95*

Chicken Pot Pie: *Chicken & Vegetables baked in a Puff Pastry dough 16.95*

Fish & Chips *Fresh cod, battered with Guinness beer batter and fried to perfection accompanied by two sides 19.95*

Signature Sides

Garlic Potato Wedges
Baked Sweet Potato (after 4pm)
Sea Salt & Pepper Fries **NEW**
Sweet Potato Fries

Vegetable of the Day
Baked Potato (after 4pm)
Cucumber Salad
Pasta Salad

Cup of Soup
House Salad
Crunchy Coleslaw

Extra Individual sides \$4 each