

APPETIZERS

Shrimp Cocktail: Ten pieces of shrimp, house made cocktail sauce, lemon 12.95 **GF

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

Tyler's Tenderloin: Tender slices of filet served on French rolls, melted mozzarella served with au jus and horseradish cream sauce 12.95

Pulled Pork Nachos: Slow Roasted Pork, Sracha Queso Sauce, corn & black bean salsa, cilantro, santa fe cream sauce 12.95

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 Coated with a sweet but spicy coating. Accompanied by our secret dipping sauce 11.95 **GF

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)

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

FLAT BREADS 10.95

Bruschetta: Parmesan Cheese, tomato, garlic, basil, fresh mozzarella, balsamic glaze

Candy Pepper bacon & tomato: Candy pepper bacon, tomatoes, basil, garlic aioli, mozzarella cheese

The Billy Goat: Goat Cheese, fresh spinach, caramelized onions, mushrooms & olive oil

Asian Chicken: Spicy Asian Free Range all natural chicken, shredded carrots, cilantro, red onions, Szechwan Peanut Sauce

CHEESE PLATES 17.95

White Wine Cheese Platter: 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 (wine not included)

Red Wine Cheese Platter: Three delicious cheese perfectly paired for red wine to bring out the best in the wine and cheese. Goata Blanc, Pepato, Queso Tres Leches (wine not included)

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

Steak Salad: Mixed greens, blue cheese crumbles, red onions, tomatoes, served with blue cheese dressing Entrée Size 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 Entrée Size 13.95

Caesar Salad: Lettuce blend, parmesan cheese, house made croutons, and Caesar dressing Entrée size 12.95
add chicken \$3 or shrimp \$5

SANDWICHES

Each sandwich comes with choice of two sides

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

The Downtowner: *Our Peppered-Sugar Bacon, brie cheese, pepper jelly, lettuce & tomato, hearty slices of multi-grain bread 13.95*

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

Texas Burger: *½ pound burger stuffed with bacon and cheddar cheese, onions straws, American cheese & BBQ sauce 12.95*

Blue Cheese Burger: *½ pound burger stuffed blue cheese & garlic 12.95*

Peanut Butter & Jelly: *Applewood bacon & cheddar cheese stuffed, topped with chunky peanut butter & pepper jelly 12.95*

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

BUTCHER'S BLOCK

Each steak comes with choice of two sides.

Prime Rib *Slow Roasted Prime Rib served with house au jus and horseradish cream 29.95 **GF*

Filet *6oz Petite Filet 21 Day Aged USDA Certified Black Angus Beef 29.95 **GF Add shrimp \$5*

HOUSE SPECIALTY ENTREES

Rigatoni ala Vodka: *Rigatoni pasta tossed in tomato cream sauce, fresh basil, parmesan cheese 14.95 add chicken \$3 or shrimp \$5*

Signature Meatloaf: *Signature Meatloaf with sweet demi-glaze, atop grilled Italian bread and onion straws accompanied by two sides 18.95*

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

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

Maple Planked Chicken : *Marinated breast of chicken grilled on maple wood plank topped with maple glaze accompanied by two sides 18.95 **GF*

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 Fries
Garlic Mashed Potatoes*

*Vegetable of the Day
Baked Potato (after 4pm)
Jumbo Onion Rings
Pasta Salad*

Premium Sides (sub for \$1)

*Cup of Soup
House Salad
Kale & Brussel Sprout Bacon Slaw
Sweet Potato Fries*

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.