Pint & Platter

APPETIZERS

CHICKEN WINGS
Plain, Buffalo or Teriyaki, Celery & Ranch
16

RUEBEN POTATO SKINS
Corned Beef, Sauerkraut, Swiss, 1000 Island
15

CRISPY ASIAN RIBS
Fire Braised St Louis Ribs, Sweet Chile Crisp, Shaved Cabbage
17

CRAB CAKES
Lump Crab, Herbs, Breadcrumbs, Sweet Chile Sauce, Lemon
19

SOUP & SALAD

SOUP DU JOUR
Selection Changes Daily
8

CLAM CHOWDER
New England Style Clam Chowder
12 Bread Bowl +5

PUB SALAD
Mixed Greens, Tomato, Cucumber, Red Onion, Avocado, Shredded Cheese, Hard Boiled Egg, Croutons, Grilled Chicken
18

GARDEN SALAD
Mixed Greens, Tomato, Cucumber, Red Onion, Carrot, Cheddar Jack Cheese, Croutons
Small 8 / Large 12

SANDWICHES

SANDWICHES SERVED WITH CHOICE OF FRIES OR HOUSEMADE CHIPS

SMASH BURGER*
5oz All Natural Angus Beef, Pub Sauce, Shredded Lettuce, Dill Pickle, Potato Roll, American Cheese
16

SOUTHWEST TURKEY HOAGIE
Hickory Smoked Turkey, Bacon, Avocado, Pepperjack Cheese, Lettuce, Tomato, Chipotle Mayo, Hoagie Roll
16

REUBEN
Corned Beef, Sauerkraut, Swiss, 1000 Island Dressing, Rye Bread
17

CHICKEN CORDON BLEU
Grilled Chicken Breast, Black Forest Ham, Swiss, Honey Mustard, Lettuce, Potato Roll
17

HOT ITALIAN SANDWICH
Ham, Capicola, Salami, Provolone Cheese, Arugula, Sweet Red Pepper Relish, Mayo, Focaccia Bread
18

BISON FRENCH DIP
Slow Roasted Bison Prime Rib, Red Leicester Cheddar, Caramelized Onion, Horseradish Sauce, Hoagie Roll, Cabernet Jus
23

BLACKENED CHICKEN SANDWICH
Blackened Chicken Breast, Avocado, Lettuce, Tomato, Mayo, Potato Roll
17

PULLED PORK PHILLY
Pulled Pork, Grilled Peppers, Onions & Green Chiles, Queso, Hoagie Roll
16

ENTREES

Add a Pound Snow Crab to Any Entrée 20

***ATLANTIC SALMON**
Lemon Herb Butter, Rice Pilaf, Veg Du Jour
30

***N.Y. STRIP**
Prime, Roasted Mushroom & Onion Ragu, Baked Potato, Veg Du Jour
42

***ROAST BEEF DINNER**
Slow Roasted Angus Sirloin, Served Open Faced on Texas Toast, Mashed Potato, Brown Gravy, Crispy Onions, Mixed Greens
28

BEEF & SAUSAGE BOLOGNESE
Beef & Sausage, Penne Pasta, Bolognese Sauce, Garlic Toast
22

***PORK CHOP PORTERHOUSE**
10oz Pepper Crusted Pork Chop Porterhouse, Blackberry Sage Gastric, Mashed Potato, Mint Jus, Veg du Jour
27

FISH OR SHRIMP & CHIPS
Choice of Guinness Beer Battered Cod or Guinness Beer Battered Shrimp, Tartar Sauce or Cocktail Sauce, Lemon Wedge, Choice of Fries or House Made Chips
22

***BISON SHORT RIB**
Bone In, Guinness Braised, Pistachio Gremolata, Mashed Potatoes, Veg du Jour
34

CHICKEN MARSALA
Pan Seared Chicken Breast, Marsala Sauce, Mashed Potatoes, Veg du Jour, Garlic Toast
28

DESSERTS

Vanilla Crème Brulee- 12
Bourbon Pecan Pie- 10

Brownie Sundae- 12
Root Beer Float (Born in Cripple Creek CO) - 4

Split Plate- 2

* These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.