

Pub Menu

Seared Ahi Tuna

Pickled ginger, sesame sea salad, miso-ginger vinaigrette and wasabi aioli. **11.00**

Spinach & Artichoke Dip

Creamy blend of spinach, artichoke hearts and Asiago cheese served with pita chips. **8.25**

Grilled Oysters

Pancetta garlic-parmesan butter. **12.00**

Burrata

Fresh mozzarella with a creamy mozzarella filling, extra virgin olive oil, aged balsamic reduction, toasted focaccia, crisp prosciutto. **9.50**

Meat & Cheese Board

Check with your server for tonight's selection. **7.50**

Chicken Wings

Choice of: Buffalo Style with blue cheese dressing, Butter-Garlic or Golden Honey-BBQ. **10.00**

Shrimp Po'Boy

Lightly dusted gulf shrimp deep fried, served on a toasted roll with lettuce, tomato and creole tartar sauce. **9.75**

Pub Burger

A half pound of Certified Black Angus Beef grilled to your request and served with your choice of American, Swiss, provolone, cheddar or blue cheese on a toasted brioche roll. **9.95**

Oven-Roasted Chicken Salad Sandwich

Roasted chicken meat made the traditional style with diced celery, onions and peppers. Served on thick sourdough toast with lettuce and tomato. **8.00**

Fish Tacos

Crispy fried Florida grouper fillet, roasted corn cabbage slaw, cilantro sour cream, soft flour taco shell. **8.25**

Traditional Club Sandwich

Ham, turkey, bacon, Swiss and American cheeses, lettuce, tomato and mayonnaise with your choice of toasted bread. **7.75**

Reuben

Grilled rye bread, shaved corned beef, Swiss cheese, sauerkraut and a side of Thousand Island dressing. **9.25**

Pulled Pork BBQ Sandwich

Slow braised pork shoulder, tangy southern BBQ sauce, toasted brioche roll and coleslaw. **9.00**

Fire-Stone Pizza 10.00

Club made dough, fire-grilled and finished in the oven. Your choice of the following:

Traditional Pepperoni

Tuscan tomato-basil sauce with Asiago and provolone cheeses.

Pizza Margherita

Fresh mozzarella, ripe tomatoes, basil, and infused olive oil.