



Starters

Chesapeake Crab Fondue

Great to share!

Spicy Crab Dip with roasted Chilies and assorted Breads

\$14.95

Mini Crab Cakes

Roasted Red Pepper Old Bay Aioli, Micro Herb Salad

\$8.95

Duck and Mushroom Quesadilla

Braised Duck, Portobello Mushrooms, House Made Mozzarella

\$8.95

Calamari Frito Misto

Baby Squid, shaved Lemon, and flash- fried Banana Peppers

Roasted Garlic Aioli

\$9.95

Roasted Mushroom Hummus*

Topped with French Feta Cheese, accompanied by grilled Pita

\$6.95

Potato Cheddar Pierogies

Caramelized Onions, Chive Sour Cream, and Bacon

\$7.95

Garlic Fries

with Pimento Cheese Dip

\$6.95

Soups and Salads

Onion and Ale Soup

Caramelized Onions, simmered in Beef Broth and Ale

\$ 5.95

Corn and Crab Chowder

Fresh Corn, Lump Crab Meat and Bacon

\$ 6.95

Mixed Fall Greens ♦

Slow roasted Tomatoes, crispy Potatoes, Cucumber, shaved Red Onion and Blue Cheese Crumbles with choice of Dressing

\$7.95

Add Chicken \$4.00

Add Shrimp \$6.00

Add Two Mini Crab cakes \$4.00

Spinach Salad ♦

Roasted Butternut Squash, dried Cranberries, Apricots, candid Walnuts, and Goat Cheese Tossed in a Maple-Sherry Vinaigrette

\$ 9.95

Add Chicken \$ 4.00

Add Shrimp \$ 6.00

Add Two Mini Crab cakes \$4.00

Caesar Salad

Romaine Lettuce tossed in a creamy Caesar Dressing with toasted Bread Crumbs and shaved Parmesan Cheese

\$8.95

Add Chicken \$4.00

Add Shrimp \$6.00

Add Two Mini Crab cakes \$4.00

Iceburg Wedge*

Blue Cheese Dressing, Diced Tomato, Onion and Bacon with Blue Cheese Crumbles

\$7.95

Sandwiches

BBQ Beef Short Rib Sandwich

Braised boneless Short Rib simmered in BBQ Sauce, topped with Cheddar Cheese and Bacon on a soft Roll

\$10.95

Reuben Sandwich

Thick cut, fork tender Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing on thick sliced Marble Rye Bread

\$12.95

Grilled Portobello Sandwich*

Slow roasted Tomatoes, aged Provolone Cheese and grilled Red Onion on Focaccia Bread

\$9.95

Hershey Grill Burger

Lettuce, Tomato, Onion and choice of American, Swiss, Provolone, Pepperjack, Cheddar or Blue Cheese

\$9.95

Add Bacon \$1.50

**Add sautéed Mushrooms
and/or Onions \$1.00**

Lamb Burger

Baby Arugula, grilled Red Onion, Rosemary Aioli and Feta Cheese

\$13.95

Chicken Saltimbocca

Grilled marinated Chicken Breast, aged Provolone Cheese, Prosciutto, with Herb Mayonnaise

\$9.95

Broiled Walleye Sandwich

Lemon Butter Panko Bread Crumbs, Lettuce, Tomato, Onion and Tartar Sauce on a toasted Kaiser Roll

\$12.95

Lunch Specialties

Hershey Grill Omelet ◊

3 Egg Omelet with French Feta Cheese, Spinach and sautéed Mushrooms

\$11.50

Shrimp and Grits

Gulf Shrimp sautéed with Tomatoes and Spinach, served over Chroizo-Cheddar Grits

\$21.95

Brick Sandwiches

Similar to a Panini, these sandwiches are made with fresh Focaccia Bread, served with Steak Fries or House Salad

Turkey Provolone Brick

All natural Turkey Breast, Provolone Cheese, roasted Red Peppers

\$9.95

Grilled Vegetable Brick

Zucchini, Yellow Squash, Tomato, Sweet Onion, Spinach,
Artichoke Spread, house made Mozzarella

\$9.95

Brick of the Day

Ask your server for today's special

\$9.95

The Perfect Lunch Option!

Enjoy Lighter Portions of any two for \$9.95

or any three for \$12.95

Onion and Ale Soup

Corn and Crab Chowder

Mixed Fall Greens Salad

Spinach Salad

Turkey Provolone Brick Sandwich

Brick of the Day Sandwich

Ask your Server for Today's Special

Entrees

Corned Beef and Cabbage

Slow roasted Corned Beef and Savoy Cabbage
served fork tender with Carrots, Red Potatoes and Onions
\$18.95

Filet Mignon

Horseradish Blue Cheese Butter, Mashed Potatoes and Chef's Vegetables
\$27.95

Petite Filet \$23.95

Walleye Cioppino

Walleye Pike, Mussels, Squid and Shrimp in a spicy Tomato-Fennel Broth
\$21.95

Fennel Crusted Diver Scallops

Slow roasted Tomato Winter Vegetable Ragout, Herb Risotto
\$24.95

Chicken Papardelle

Chorizo, Banana Peppers, roasted Tomato-Basil Sauce
and shaved Parmesan Cheese
\$18.95

Crab and Morel Linguine

Linguine Pasta tossed with Jumbo Lump Crab, Morel Mushrooms,
Spinach and Tomatoes in a light Alfredo Sauce
\$23.95

Butternut Squash and Goat Cheese Ravioli*

Sautéed Greens and Tomatoes in Sage Brown Butter
with Goat Cheese and candied Walnuts
\$18.95

*Vegetarian Menu Option ◇Gluten Free Menu Option

All of our food preparations are free from artificial Trans Fat.

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

Please alert your server to known food allergies.

**Menu and pricing subject to change*