

Plates to Share

Seared Ahi Tuna Lettuce Wraps \$13

Sesame seared ahi tuna, pickled vegetables and fresh herbs

Shrimp Cocktail \$12

6 Texas brown shrimp poached and served with homemade cocktail sauce

Brisket Poutine \$14.75

Jumbo fries, brisket smoked in-house, cheese curds & onion gravy

Calamari Fries \$12.5

Fried hand-breaded Calamari steak fries & sweet chili sauce

Coconut Shrimp \$12.5

Five large fried shrimp, coconut batter & sweet chili sauce

Smoked & Fried Wings \$13.5

Ten wings & drumsticks tossed in BBQ or Buffalo & ranch or blue cheese on the side.

Twice Baked Potato Bites \$10

Bacon & scallions. Served with ranch

Beer Battered Mushrooms \$12

Hand-Battered Onion Rings \$11

Fried Cheese Curds \$9.50

Crispy Fried Cauliflower \$10

SAUCES

- BBQ GF
- Buffalo GF DF
- Creole Remoulade GF
- Garlic Aioli
- Ranch GF
- Bleu Cheese GF

RUBS

- Cajun
- Savory

DRESSINGS

- Bleu Cheese GF
- Citrus Vinaigrette
- French
- Honey Mustard
- Lemon Basil Vinaigrette
- Ranch GF
- Red Wine Vinaigrette

Drinkables

1919 Root Beer on Tap \$4

Hot Tea \$3

Ask for current selections

Iced Tea \$3 *free refills*

Unsweetened & Sweet

Milk \$3 Regular | \$1 Kids

White or Chocolate

Coffee \$2 *free refills*

Regular & Decaf

Soda \$3 *free refills*

Coca-Cola, Coke Zero, Diet Coke, Sprite, Sprite Zero, Fanta Orange, Mellow Yellow & Mr. Pibb

Juice \$3

Apple, Orange, Cranberry, Lemonade & Hi-C Fruit Punch

STONE PORCH

ALEHOUSE

Soups & Salads

Add on six shrimp \$7, 6 oz. salmon filet \$10
smoked chicken thigh or grilled chicken breast \$4

Soup of the Day

\$4 cup | \$6.50 bowl

Soup & Salad \$7

Side salad with a cup of our soup of the day
Substitute French Onion Soup \$1.50

Wedge Salad \$12

Bacon, hard-boiled egg, tomato, cucumber, croutons, blue cheese & French dressing

French Onion Soup \$5.50

Baked Swiss cheese & house-made croutons

Roasted Beet Salad \$13 GF

Slow roasted beets, goat cheese, pistachios, green pumpkin seeds & citrus vinaigrette dressing

Cobb Salad \$16 GF

Smoked chicken thigh, bacon, avocado, blue cheese, tomato, cucumber & red wine vinaigrette

Homestyle Fried Chicken

Brined, slathered & coated in our house breading

Fried Chicken Dinner

2 pc. \$12.5 | 4 pc. \$16

Cooked to order, allow for extra time

Seasonal vegetables, mashed potatoes & gravy

Fried Chicken with Waffles

\$16

Boneless chicken thigh, homemade waffle, whipped honey butter, peppered gravy, local Martin & Sons maple syrup

Hand-Dipped Chicken Tenders

\$13.5

Chicken breast, house batter & your choice of sauce and one side

Handhelds

Served with house chips, fruit, cornbread or coleslaw.
Upgrade to a premium side for \$2.5 | Gluten-free bun \$2

Shrimp Po Boy \$13.5

Fried shrimp, Creole remoulade, lettuce & tomato on a French roll

Pulled Pork Sandwich \$12

House-smoked pork, coleslaw, BBQ sauce & crispy fried onions on a French roll

Cuban Sandwich \$12

House-smoked pulled pork, ham, Swiss, red onion, pickles & yellow mustard on a pressed roll

Portabella Mushroom Sandwich \$11 GF

Grilled portabella cap, sautéed onions, red pepper pesto & Gouda on a house bun

Chicken Bacon Wrap \$12

Grilled chicken breast, bacon, mixed greens, cheddar, tomato & ranch dressing on a flour tortilla

Chicken Sandwich \$12

Grilled or fried chicken thigh, lettuce, tomato & garlic aioli on a buttery croissant bun. Can substitute chicken tenders

Nashville Chicken Tacos \$13.5

Fried chicken thigh, our Nashville hot seasoning blend, queso cotija, pico de gallo & pickled red onion on corn tortillas

Nashville Hot Chicken Sandwich \$12

Fried chicken thigh, our Nashville hot seasoning blend, lettuce, tomato, pickles & garlic aioli on a croissant bun

Prime Rib Sandwich \$14

Shaved prime rib, creamy horseradish & crispy fried onions on a French roll

House Sides

Fresh Fruit

Cornbread

Coleslaw

House Chips

+ Add french onion dip +\$1

Jasmine Rice

Premium Sides

Candied Yams GF

Seasoned Fries

Mashed Potatoes GF

Seasonal Vegetable GF

Mac N' Cheese

Side Salad

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions • Split plates will incur a charge of \$2. No charge for an extra plate.

Stone Fire Oven Flatbreads

Available Wednesday - Saturday • 4pm to 8:30pm

All are 10" and made on homemade, hand-stretched dough brushed with olive oil. Gluten-free crust available +\$4

Pickled Pepper & Pepperoni \$13.5

red sauce + mozzarella blend + Usinger's pepperoni + sweet & spicy pickled peppers

BBQ Chicken \$16

smoked chicken thigh + bacon + pineapple + mozzarella blend + pickled red onion + jalapenos + bbq

Margarita \$12.50

red sauce + tomatoes + fresh basil + seasoning blend + fresh mozzarella + balsamic reduction

Apricot & Sausage \$12.5

Apricot preserves + Fraboni's sausage + mozzarella blend + sunflower microgreens

Bacon & Butternut Squash \$12.5

mozzarella blend + bacon + rosemary roasted butternut squash + goat cheese + hot honey

Chicken & Pesto \$13.5

pesto + mozzarella blend + smoked chicken thigh + tomato + broccoli

Pepperoni & Hot Honey \$13.5

classic red sauce + fresh mozzarella + pepperoni + red onion + hot honey

Build Your Own \$11

Sauces: Homemade Red, Pesto

Cheeses: Whole milk mozzarella blend, fresh mozzarella, goat cheese

Meats: Pepperoni, Fraboni's sausage, smoked chicken thigh, bacon \$2.

Veggies: fresh basil, broccoli, tomatoes, onions, jalapeno, pineapple, mushrooms, pickled peppers \$1

Add a swirl of hot honey or balsamic reduction!

For the Little Ones

Includes one side

Cheeseburger \$8 GF

Mac & Cheese \$7

Chicken Tenders \$7

Grilled Cheese \$7

House Specialties

Alehouse Poke Bowl (GF)

Jasmine rice + ginger sesame vegetables + avocado + sriracha mayo drizzle

Eggplant \$11 | Ahi Tuna \$14
can be prepared vegan

Alehouse Mac & Cheese \$10

Add Bacon, smoked chicken thigh, chicken tenders, broccoli or sliced portabella mushrooms \$2

Half Herb Roasted Chicken (GF) \$16

Roasted potatoes, carrots & lemon herb jus

Burgers

Served with house chips, fruit, cornbread or coleslaw.
Burgers served on a house bun unless specified
Upgrade to a premium side for \$2.5 | Gluten-free bun \$2

BYO Burger \$10 GF*

1/2 lb burger | Add second patty \$4

Cheese \$1 ea.

Blue cheese crumbles, cheddar, Gouda, Swiss

Sauces

BBQ, bleu cheese, buffalo, Creole remoulade, garlic aioli, ranch

Toppings \$1.50 ea.

Avocado, bacon, coleslaw, crispy egg, crispy fried onions, red pepper pesto sautéed mushrooms

Free Add Ons

Lettuce, onions, pickles, tomatoes

Jalapeno Popper Burger \$13.5

Bacon, deep fried jalapeño, cream cheese & cheddar medallion & pickled onions

Gouda Pub Burger \$12

House-smoked bacon, Gouda, crispy fried onions & house BBQ sauce

Mushroom Swiss Burger \$12 GF*

Sautéed mushrooms, Swiss, & garlic aioli

Bacon Blue Burger \$12 GF*

House-smoked bacon, blue cheese & roasted garlic aioli

Entrees

Served with 2 sides

Shrimp Dinner \$19 GF

Ten grilled or fried Texas Brown Shrimp & cocktail sauce or butter

Almond Crusted Walleye \$18

Lemon basil vinaigrette

Alaskan Cod Dinner

Two piece fried with tartar sauce \$16
8oz Baked filet with butter \$17

Ginger Sesame Salmon \$18

6 oz salmon filet & house-made ginger sesame sauce

Fried Bluegill \$18

6 - 1 oz bluegill filets & tartar

Smothered Pork Chop \$17.50

Boneless pork chops, mushrooms, onions & roasted garlic bordelaise

Weekly Specials

FRIDAY FISH FRY

Available all day Friday

Includes slice of thick rye, coleslaw and choice of fries, mashed potatoes or mac and cheese

Fried Cod Dinner 2 Piece: \$15 | 3 Piece: \$18

Baked Cod Dinner 8 oz filet \$16

Shrimp Dinner \$18

Fried Bluegill \$17

SATURDAY PRIME RIB

Available after 4 pm.

Includes soup or salad & choice of potato.

Choice Angus Prime Rib 14 oz \$30

BBO & BRUNCH SUNDAYS

1/2 lb and 1 lb brisket or smoked chicken + Nachos + Brunchie specials

\$3

LOADED

BAKED POTATO!

Cheese sauce, bacon, broccoli & more cheese
SATURDAYS AFTER 4

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