

SHARABLES

Lobster Nachos

Tortilla chips topped with beer cheese, onion, jalapeños, lobster, and cheddar cheese served with salsa and sour cream | \$14

**Sub Pulled Pork or Smoked Chicken*

Buffalo Chicken Dip

Creamy dip with pulled chicken, jalapeños, and buffalo sauce served with tortilla chips | \$11

Pub Pretzels

6 soft pretzels served with house beer cheese dip | \$9.5

Chicken Wings

House smoked chicken wings fried crispy tossed with choice of dry rub or garlic parmesan. 10 per order | \$12.5

Sticky Fingers

Hand bread chicken tossed in our house sticky sauce topped with sesame seeds and scallions plated over wild rice | \$12

**Sub Plain Fingers + Fries*

Pulled Pork Poutine

Fresh cut fries smothered in house beer cheese, BBQ pulled pork, melted cheese curds, and jalapeños | \$13

Burning Mussels

Steamed blue mussel with onions, garlic, tomatoes, jalapeños, and Todd's peppers in a fiery white wine and butter broth.

Accompanied with garlic toast | \$14

BURGERS

TC Classic Burger

1/2 pound locally raised Angus burger built to order | \$12

**Sub Grilled Chicken or Vegetarian Black Bean Patty for free*

**Sub Ny strip steak burger (+\$6) | salmon burger (+\$6)*

**Sub gluten free bread (+\$2)*

Free Adds : Lettuce | Tomato | Onion | Spinach | BBQ | Buffalo | Sriracha Aioli

Cheese \$1 American | Swiss | Cheddar | Pepperjack | Curds | Provolone | Bleu | Beer Cheese | Goat Cheese

Extras \$1.5 Bacon | Mushrooms | Grilled Onions | Fried Egg | Todd's Peppers | Jalapeños |

Toppers \$3 Pork Belly | BBQ Pulled Pork | Fresh Mozzarella

***Exit 113**

1/2 pound burger with thick cut pork belly, cheddar cheese, a fried egg and sriracha aioli | \$15.5

***Rusty Smash**

1/2 pound burger with bacon, lettuce, and tomato, between a sourdough grilled cheese | \$14.5

***New Yorker**

House ground New York strip steak burger cooked to request on a brioche roll with grilled onions and dry bleu cheese | \$18

***Hot Mess**

1/4 pound burger topped with BBQ pulled pork, melted cheese curds, and Todd's peppers | \$13

Salmon BLT

House made Alaskan salmon burger with bacon, spinach, cucumber and tomato | \$18

SMALL PLATES

***Shark Bites**

Beer battered wild Alaskan halibut bites paired with cajun seared Ahi tuna served with sweet chili and cajun remoulade | \$18

Belly and Brussels

Thick cut pork belly over fried Brussels sprouts topped with sriracha and goat cheese | \$13

Smoked Chicken Tacos

3 soft tacos loaded with house smoked chicken, coleslaw, and sriracha aioli | \$10

Mac Attack

House mac and cheese tossed with bacon and jalapeño with choice of *BBQ pulled pork OR house smoked chicken* | \$11

***Cajun Filet Tips**

House cut filet mignon tips broiled to request in a cajun butter sauce. Accompanied with garlic toast | \$15

***Lamb Lollipops**

3 single bone New Zealand lamb chops seared to request over rosemary garlic risotto accompanied with garlic cream sauce and Todd's peppers | \$16

***TC Trio**

Blackened sea scallop, house crab cake, and twin scampi style shrimp over rosemary garlic risotto | \$18

SANDWICHES

Honey Tender Wrap

Crispy chicken rolled in a grilled tortilla with lettuce, tomato, bacon, cheddar, and honey mustard | \$12

Cranberry Chicken Croissant

Cranberry chicken salad, lettuce, and tomato on a butter croissant | \$12

Lamb Gyro

Shaved lamb on a naan flatbread with cucumber sauce, lettuce, tomato, onion, and feta cheese | \$14

Tap Head Melt

Shaved prime rib, ham, turkey, bacon, and cheddar with lettuce, tomato, and dijon mayo on toasted sour dough | \$15

Sloppy Pig

Fat Eddy's slow smoked BBQ pulled pork topped melted cheese curds and Todd's peppers with house slaw on a toasted roll | \$13

Freaky Greek

Roasted artichokes, and chickpeas with spinach, tomato, red onions, feta, and cucumber sauce wrapped in a warm naan bread | \$12

Oh My Cod

Beer battered cod on a hoagie roll served with tartar sauce | \$16

Turkey Club Croissant

Grilled turkey breast with melted Swiss, cucumber, tomato, and a cranberry mayo on a toasted butter croissant | \$12

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FARM

*Filet Mignon

8oz hand cut angus. Choice of two classic sides | \$34

*Ribeye

13oz hand cut angus. Choice of two classic sides | \$36

*Ny Strip

10oz hand cut angus. Choice of two classic sides | \$29

*Baby Back Ribs

Slow roasted in house choice of dry rub or BBQ. Choice of two classic sides | half rack \$20 | full rack \$29

*New Zealand Lamb Chops

8 bone rack seasoned with rosemary garlic, seared, and roasted to request. Accompanied with a garlic cream sauce Todd's Peppers, and two classic sides | \$34

SEA

Alaskan Salmon

Wild caught salmon dusted with choice of cajun or lemon pepper served over garlic sautéed spinach and asiago roasted asparagus | \$24

Crab Cakes

Jumbo lump crab cakes roasted and served over wild rice with asiago asparagus and creamy hollandaise | \$28

*Ahi Tuna

Ahi fillet crusted with sesame seared rare and sliced over wild rice, served with wasabi, soy, and sweet chili | \$22

Fish and Chips

Wild cod fillet hand battered and fried golden brown served with fries cut fries, coleslaw, lemon and tarter | \$21

Black and Blue Scallops

Seared sea scallops dusted with cajun seasoning finished with a fiery blue cheese sauce over house risotto. Accompanied with asiago asparagus | \$30

TC Tower

Lemon pepper salmon topped with a house crab cake, a blackened sea scallop, and two scampi style shrimp. Served over spinach with broccoli and creamy hollandaise | \$36

BIRDS

Chicken Caprese

Pan seared chicken breasts served over house risotto topped with fresh mozzarella, roasted tomatoes, basil, and balsamic glaze | \$25

Chicken Oscar

Twin lemon pepper chicken breasts over wild rice topped with a jumbo lump crab cake. Accompanied with creamy hollandaise and asiago asparagus | \$28

Asiago Chicken Marsala

Crispy asiago crusted chicken breast served over mashed potatoes topped with a portobello mushrooms and marsala wine gravy. Accompanied with garlic green beans | \$22

PASTA

Tipsy Chicken

Linguini spun in a vodka blush sauce, topped with breaded chicken breast, fresh mozzarella, and basil. Accompanied with garlic toast | \$22

Lobster Mac & Cheese

Cavatappi noodles in house beer cheese with shrimp and lobster finished with melted cheddar and Asiago | \$23

Seafood Scampi

Sea scallop, shrimp, and lobster in a garlic butter wine sauce over linguini with asparagus, tomatoes, asiago, and crushed red pepper. Accompanied with garlic toast | \$28

Vegetable Stir Fry

Lo mein noodles with stir fried, cabbage, carrots, mushrooms and bell peppers in house sticky sauce finished with sesame and scallions | \$17

add choice of protein

Diablo Tortellini

Tri colored cheese tortellini tossed in a spicy blush sauce with spinach and portobello mushrooms | \$18

add choice of protein

SALAD

Ranch, Bleu Cheese, Italian, Honey Mustard, Balsamic, Caesar, Raspberry

Brew House

Mixed greens with spinach, tomatoes, cucumber, onions, cheddar cheese and french fries | \$9

add choice of protein

**sub sweet fries \$1 *sub feta or blue cheese \$1*

BLT Caesar

Chopped Romaine with parmesan, croutons, tomatoes, bacon, and homemade caesar dressing | \$10

add choice of protein

ADD PROTEINS

Grilled Chicken \$5 | Crispy Chicken \$5 | Steak \$10 |
Shrimp \$8 | Scallops \$12 | Ahi Tuna \$10 |
Salmon \$18 | Crab Cake \$12 |
Pork Belly \$5 | Tofu \$5 | Chickpeas \$4 | Egg \$1.5

EXTRAS

Mushrooms | Grilled Onions | Grilled Peppers | Jalapeños |
Bacon | Feta | Bleu Cheese | Goat Cheese |
Garlic Butter | Todd's Pepper | \$1.5

SIDES

Classic: Fries | Slaw | Chips | Applesauce |
Baked Potato | Mashed Potatoes | Rice | Veggies | \$2.5

House: Mac & Cheese | Sweet Potato Fries |
Side Salad | Bowl of Soup | \$4.5

Premium: Rosemary Garlic Risotto | Asiago Asparagus |
Belly and Brussels | Poutine | \$6.5

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WOOD FIRED SPECIALTIES

*PLEASE NOTE THE WOOD FIRE OVEN IS SEPARATE FROM OUR KITCHEN, THESE ITEMS OFTEN WILL BE SERVED SEPARATE FROM ITEMS ORDER FROM THE MAIN MENU

APPETIZERS

Pizza Bread

Hand made pepperoni roll sliced and served with house marinara | \$12

Seafood Fondue

Beer cheese dip with pepperjack, lobster, and shrimp served with toasted naan bread | \$13

Cheesy Garlic Stix

Thin hand tossed pizza crust with garlic herb oil and melted mozzarella served with marinara | \$9

Chicken Caprese Flatbread

Thin hand tossed pizza crust with basil pesto, pulled chicken, bruschetta, mozzarella, and balsamic glaze | \$13

CUSTOM PIZZA AND STROMBOLI

12" Pizza

Hand tossed thin crust | san marzano tomato sauce | mozzarella | \$10

Stromboli

Hand rolled with mozzarella, garlic herb oil and marinara | \$11

Add Toppings: \$1 each

pepperoni | sausage | bacon | chicken | mushrooms | onions | bell peppers | Todd's peppers | black olives | spinach | tomatoes | extra cheese

HOUSE SPECIALTY PIZZAS

Margherita

basil | roma tomatoes | fresh mozzarella | balsamic glaze | \$13

Buffalo Chicken

ranch | pulled chicken | mozzarella | bacon | scallions | buffalo sauce | \$14

Greek Veggie

garlic herb oil | bruschetta | spinach | bell peppers | black olives | feta | \$12

Bruschetta Shrimp

garlic herb oil | blacken shrimp | spinach | bruschetta | mozzarella | \$14

WOOD FIRE HOAGIES

Prime Rib Philly

shaved prime rib | bell peppers | onions | mushrooms | swiss | au jus | \$15

Italian Melt

salami | pepperoni | ham | provolone | lettuce | tomato | Todd's peppers | Italian dressing | \$14

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