

## **Appetizers**

*Fresh Mozzarella Marinara / 11*

*Hand Breaded Fresh Mozzarella, Flash Fried, Marinara Sauce*

*Shrimp Cocktail / 14*

*Poached Colossal Shrimp, Traditional Cocktail Sauce*

*General Tso Style Steak Bites / 12*

*Hand Cut Tenderloin Tips, Spicy Asian Glaze*

*Margarita Pizza Flatbread / 13*

*Fresh Mozzarella, Tomato, Sweet Basil, EVOO*

*Sausage Stuffed Portabello / 11*

*Oven Baked, Portabello Mushroom, Italian Sausage, Provolone Cheese, Balsamic Glaze*

*Calamari New Orleans / 13*

*Lightly Dusted, Tender Rings of Calamari, Louisiana Aioli*

*Yuengling Lager Shrimp / 13*

*Hand Battered Colossal Shrimp, Orange Dipping Sauce*

## **Pubwiches**

*Classic Irem Burger / 12*

*Char Grilled, Hand Made Burger, Lettuce, Tomato, Onions and American Cheese*

*Grilled Chicken BLT Sandwich / 12*

*Marinated, Grilled Breast of Chicken, Applewood Smoked Bacon, Lettuce, Tomato, Honey*

*Mustard*

*Hoosier Style Pork Sandwich / 12*

*Panko Crusted Prime Pork, Lettuce, Tomato, Maryland Aioli*

## **Salads**

*Deluxe Romaine Salad / 11*

*Romaine, Grapes, Gorgonzola Cheese, Golden Pineapple, Apples & Candied Walnuts,*

*Tossed with White Balsamic Vinaigrette*

*Mediterranean Salad / 11*

*Miniature Lettuce, Tomatoes, Cucumbers, Roasted Red Peppers, Feta Cheese, Red*

*Onions, Kalamata Olives, Tossed with Red Wine Vinaigrette*

*Country Chopped Salad / 11*

*Romaine, Tomato, Cucumber, Hard Boiled Eggs, American Cheese, Croutons, Applewood*

*Smoked Bacon, Tossed with Tomato Ranch Dressing*

**\*\*\* Cooking Techniques Fuse Ingredients That May Be Unexpected\*\*\***

**Consult With Your Server If You Have Any Food Allergies**