

Paddle Sampler
Any 4 Beers on Tap!

Welcome to the Sitting Duck 9/21/18

20 BEERS ON TAP!



Coors Light	Yuengling Golden Pilsner	Blue Moon Mango Wheat	Flying Fish Oktoberfish	Hazy Little Thing IPA
Miller Lite	Harpoon Pumpkin Ale	Angry Orchard Crisp	Harpoon IPA	Fat Tire
Blue Moon	Harpoon Irish Stout	Blue Moon Harvest Pumpkin	Green Blaze IPA	Sam Adams Seasonal
Yuengling	Traveler Pumpkin Shandy	Hacker Pschorr Oktoberfest	Long Trail Harvest Ale	Terrapin Hopsecutioner

Starters

Homemade Potato Pancakes- Fried golden brown with a side of sour cream & applesauce 8.99

Fresh Maine Steamers- Served with warm drawn butter & lemon. 1 lb.15.99 / 2lb. 27.99

New! **Teriyaki Calamari**- Fried calamari tossed with teriyaki glaze & sesame seeds 11.99

Soft Pretzel Bites – Soft Bavarian style pretzel nuggets served warm with a homemade cheddar cheese sauce 8.99

Pan Fried Chinese Pot-Stickers- Straight from Chinatown with pork, chive & garlic filling 9.99

Jumbo Shrimp Cocktail- Large black tiger shrimp with cocktail sauce and a lemon crown 11.99

Fall Sweets

New! **Pumpkin Cheesecake 6.99** **Fudge Nut Brownie with Ice Cream 6.99**

Warm Apple Crisp ala Mode 6.99 **N.Y. Style Cheesecake 6.99** **Chocolate Lava Cake 6.99**

Baked Stuffed Black Tiger Shrimp with rice pilaf 18.99

Prime Rib of Beef- Slow roasted for eighteen hours then hand cut to order with warm au jus. Served with an Idaho baked potato, sour cream & butter 28.99

Porky Pig BBQ Combo – Grilled center cut pork chop, baby back ribs & pulled bbq pork. Brushed with Sweet baby rays sauce and served with sweet potato fries & applesauce 19.99

Petite Tenderloin of Beef- Hand cut in house, pan seared then finished in the oven.

Sliced over mashed potatoes then drizzled with mushroom marsala wine sauce and steamed seasonal house vegetables 22.99

Smokehouse Butcher's Burger- ½ pound of freshly ground short ribs, chuck, & brisket on a sourdough roll. Topped with bacon, bbq sauce & frizzled onions. Served with french fries, coleslaw & pickle 15.99

Sautéed Tuscany Chicken- Tender chicken breast, grape tomatoes, baby spinach, sweet Italian sausage, Garlic herb sauce, fresh basil & shredded parmesan cheese – all served over steaming penne pasta 18.99

Veal Parmigiana- Tender veal cutlets, lightly pounded then hand breaded and fried golden brown. Topped with homemade tomato basil sauce & melted shredded mozzarella cheese. Served with warm garlic toast & linguini 20.99

Smothered Pork Chops- Two center cut pork chops grilled perfectly then topped with fresh wilted spinach, roasted red peppers, garlic & melted mozzarella cheese. Served with rice pilaf 19.99

Fried Sea Scallops – Dry Sea scallops, hand breaded then fried golden brown with crispy French fries, coleslaw, lemon crown & tartar sauce 23.99

New! **Giant Crab Cake Sandwich** – 6oz Jumbo Lump Crabcake, pan sautéed on a sour dough roll with lettuce, tomato & tartar sauce. Served with french fries, coleslaw & pickle 17.99

BBQ Salmon Filet- Grilled then brushed with Sweet Baby Ray's® bbq sauce & fresh chopped scallions. Served with rice pilaf & lemon crown 22.99

Ritz® Cracker Crusted Grouper - Fresh Grouper Fillet pan seared with a Ritz® cracker & herb crust Served with rice pilaf, tartar sauce & lemon crown 20.99

Philly Cheesesteak Panini- Thin sliced Philly steak with peppers, onions and shredded mozzarella cheese. Served on a toasted panini roll with French fries, pickle & coleslaw 15.99

Blackened Chicken Tacos – Three flour tortillas with blackened chicken, shredded lettuce, cotija cheese, fresh pico de gallo & a drizzle of chipotle aioli. Served with spicy rice & beans 17.99

French Dip – Thin sliced Roast Beef on French bread with melted Swiss cheese & sautéed onions. Served with warm Au jus, French fries, coleslaw & pickle 15.99

Whiskey Pulled BBQ Pork- Slow roasted for 14 hours, then hand pulled and simmered with our own special blend of bbq sauce, brown sugar & Tennessee Whiskey. Served on a **sourdough roll** with french fries, pickle & coleslaw 15.99

Apple & Beet Salad – Crisp romaine lettuce topped with roasted sliced beets, sliced apples, goat cheese crumbles, pecans & Apple cider vinaigrette. Grilled Chicken 15.99 Grilled Shrimp 16.99 Beef Tenderloin 17.99

Pub Style Fish & Chips- Fresh cod filet dipped in a Yuengling lager® beer batter, fried golden brown with French fries, coleslaw, lemon crown & tartar sauce 18.99