

Paddle Sampler
Any 4 Beers on Tap!

Welcome to the Sitting Duck 9/23/17



20 BEERS ON TAP!

Coors Light
Miller Lite
Sam Adams Octoberfest
Fat Tire Ale

Yuengling
Long Trail Harvest
Harpoon UFO Cranberry
Flying Fish Oktoberfish

Hacker-Pschorr Oktoberfest
Citradelic Tangerine IPA
Edmund Fitzgerald
Angry Orchard

Palm
Blue Moon
Pumpkin Shandy
Harpoon IPA

Great Lakes Oktoberfest
Green Blaze IPA
Blue Moon Pumpkin
Sierra Nevada Torpedo

Starters!

Giant Bavarian Pretzel – Served warm with cheddar cheese sauce & honey mustard for dipping 9.99

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

New! Fried 5 Cheese Sticks – A blend of five cheeses breaded & deep fried with horseradish dipping sauce 8.99

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

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

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

FALL SWEETS!

Pumpkin Cheesecake 6.99 German Chocolate Cake 6.99

7 Layer Carrot Cake 6.99 Black Forest Cake 6.99 Pumpkin Pie 5.99

Grilled N.Y. Strip Steak & Golden Fried Shrimp 19.99

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

Tomato Scampi Lobster & Shrimp - Sautéed lobster tail medallions & tiger shrimp served over linguini with fresh garlic, seasonal house vegetables, fresh spinach, lemon, white wine, butter & a splash of tomato basil sauce 21.99

Belly Buster Fried Fish Sandwich- 14 ounces of hand breaded grouper fillet piled high on a Kaiser roll with lettuce, tomato & tartar sauce. Served with French fries, coleslaw & pickle 15.99

Mushroom & Swiss Blend Burger- ½ pound of ground short ribs, chuck, & brisket, grilled on a Brioche roll. Topped with sauteed mushrooms & melted Swiss. Served with crispy French fries, coleslaw & pickle 15.99

Island Style Coconut Shrimp – Hand breaded with sweet coconut then deep fried perfectly!
Served with French fries, coleslaw & orange horseradish marmalade 20.99

Grilled BBQ Pork Chops- Two center cut pork chops grilled perfectly with Sweet Baby Ray's® bbq sauce. Served with crispy French fries & steamed seasonal vegetables 19.99

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

Sautéed Chicken Napoli- Tender chicken breast, whole plum tomatoes, baby spinach, sweet Italian sausage, chicken stock, garlic, fresh basil & shredded parmesan cheese – all served over steaming penne pasta 19.99

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

Fried Sea Scallops – Dry Sea scallops, hand breaded then fried golden brown with crispy French fries, coleslaw, lemon crown & tartar sauce 22.99

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

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 *brioche roll* with french fries, pickle & coleslaw 15.99

Crabcakes Po' Boy- Two Sautéed jumbo lump crabcakes on French bread with lettuce, tomato & tartar sauce. Served with crispy French fries, pickle & coleslaw 19.99

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

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

Kansas City BBQ Baby Back Ribs- One full pound of slow roasted baby back ribs, basted with our own hickory smoked BBQ sauce. Served with crispy French fries & applesauce 22.99

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