

Paddle Sampler  
Any 4 Beers on Tap!

# Welcome to the Sitting Duck 2/16/19

## 20 BEERS ON TAP!



Coors Light	Yuengling Golden Pilsner	Brooklyn Defender IPA	Harpoon Craic Irish Red IPA	Hazy Little Thing IPA
Miller Lite	Killian's Irish Red Ale	Angry Orchard Crisp	Harpoon IPA	Fat Tire Ale
Blue Moon	Harpoon Irish Stout	Wicked Ram Juicy IPA	Torpedo Extra IPA	Sam Adams Cold Snap
Yuengling	Commodore Perry IPA	VooDoo Ranger IPA	Saranac S'more Porter	Terrapin Hopsecutioner

### Starters

**Golden Fried Breaded Mushrooms** – Served with *horseradish sauce* for dippin' 8.99

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

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

**Soft Pretzel Bites** – Soft Bavarian style pretzel nuggets served warm with a homemade cheddar cheese sauce 9.49

**Pan Fried Chinese Dumplings**- Our best yet with pork, chives and garlic with secret sauce 9.99

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

New! **Chocolate Cheesecake 6.99** New! **Chocolate Lava Chip Cookie with Ice Cream 6.99**

New! **Peanut Butter Fudge Nut Brownie 6.99** New! **Warm Cherry Crisp with Ice Cream 6.99**

### 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

**Bacon Wrapped Pork Mignons** – Two 6oz Bacon wrapped pork mignons dusted in a garlic peppercorn rub, Pan seared and finished in the oven. Drizzled with a balsamic glaze & blue cheese crumbles. Baked potato 17.99

**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 21.99

**Roast BBQ Duck** – Slow roasted ½ duckling brushed with Sweet Baby Ray's® bbq sauce  
Served with rice pilaf & steamed seasonal house vegetables 22.99

New! **Giant Crab Cake Sandwich** – 6oz Jumbo Lump Crabcake, pan sautéed on a toasted sour dough roll with sautéed spinach & drizzle of hollandaise sauce. Served with french fries, coleslaw & pickle 17.99

**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 *sour dough roll* with french fries, pickle & coleslaw 15.99

**Sesame Pork Chops** - Two center cut pork chops crusted with sesame seeds, pan seared then topped with A drizzle of Mandarin orange ginger sauce & fresh chopped scallions. 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 22.99

**Tomato Scampi Chicken**- Sautéed chicken breast tenders served over steaming penne pasta with fresh garlic, seasonal house vegetables, fresh spinach, lemon, white wine, butter & a splash of tomato basil sauce 18.99

**Petite Tenderloin of Beef**- Hand cut in house, pan seared then finished in the oven.  
Sliced with mashed potatoes then drizzled with mushroom marsala wine sauce and steamed seasonal house vegetables 22.99

**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

**Honey Mustard Salmon Fillet**- Broiled then brushed with honey mustard sauce & Georgia pecans.  
Served with rice pilaf & lemon crown 22.99

**Blackened Grouper**- Cajun spiced fresh Grouper filet pan seared then topped with fresh  
diced tomatoes & chopped scallions. Served with rice pilaf 20.99

**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

**Butcher's Blend Burger** - ½ pound of freshly ground short ribs, chuck, & brisket, grilled on a sour dough roll.  
Served with crispy French fries, lettuce, sliced tomato, onion & coleslaw 16.99

**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

**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