

Paddle Sampler
Any 4 Beers on Tap!

Welcome to the Sitting Duck 3/18/18



20 BEERS ON TAP!

Coors Light
Miller Lite
Palm
Fat Tire Ale

Yuengling
Sam Adams Cold Snap
Killian's Irish Red
Harpoon Irish Stout

Citradelic IPA
Angry Orchard Rose'
Angry Orchard Crisp
Great Lakes Irish Ale

Blue Moon
VooDoo Ranger IPA
Harpoon IPA
Green Blaze IPA

Innis & Gunn "oak aged"
Hazy Little Thing IPA
Edmund Fitzgerald
Terrapin Hopsecutioner IPA

Introducing Kendall Jackson Vintner's Reserve Rose' Wine

Starters

Black & Tan Stout Battered Onion Rings- Made with premium dark beer that's *Stout-Right Delicious!* 7.99

Reuben Skins- Potato wedges topped with corned beef, sauerkraut, melted swiss cheese & Russian for dipping 10.99

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

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

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

Winter Sweets

Warm Blueberry Crisp with Ice Cream 6.99 Bailey's Irish Cream Cheesecake 6.99

Chocolate Stout Bread Pudding with Ice Cream 6.99 Shamrock Ice Cream Sundae 4.99

St. Patrick's Day Specials

Grilled Bangers & Mash- Grilled Irish sausage over mashed potatoes with brown gravy & vegetables 15.99

Corned Beef & Cabbage Platter- Braised the old fashioned way with beer & spices! Served with seasoned braised cabbage, red bliss herbed potatoes, buttered carrots & Irish soda muffin 18.99

Killian's Battered Fish-n-Chips- Beer battered cod fillet, deep fried golden brown with crispy French fries, homemade coleslaw & tartar sauce 18.99

Potato & Chive Crusted Grouper- Fresh Grouper Fillet pan seared with an Idaho potato & chive crust. Served with rice pilaf, tartar sauce & lemon crown 20.99

Corned Beef Sandwich- 14oz sliced corned beef sandwich on rye with potato chips, coleslaw & pickle 16.99

Slow Roasted Prime Rib of Beef Au jus with Baked Potato 19.99 (While supplies last)

All American Blended Burger- ½ pound of ground short ribs, chuck, & brisket, grilled on a Brioche roll. Topped with American cheese and served with lettuce, tomato, onion, *deep fried Tater Tots*, coleslaw & pickle 15.99

Barnyard BBQ Sampler- Grilled slice of prime, chicken breast and baby back ribs all brushed with hickory laced BBQ sauce. Served with sweet potato fries & applesauce 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

Bourbon Street Grilled Chicken - Trio of chicken breasts grilled over an open flame then topped with melted Cheddar jack cheese, sauteed onions & a sweet bourbon sauce. Served with rice pilaf 17.99

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

Tavern Salad- Crisp romaine lettuce topped with fire roasted red peppers, sliced hot cherry peppers, diced tomatoes, bleu cheese crumbles & balsamic vinaigrette dressing. Grilled chicken 15.99 Grilled shrimp 16.99 Beef Tenderloin 17.99

Honey Mustard Salmon Fillet- Broiled then brushed with honey mustard sauce & Georgia pecans. Served with rice pilaf & lemon crown 21.99

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

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

Sitting Duck Pork Chops- Two grilled center cut pork chops topped with melted Swiss cheese and our Famous mushroom & onion sauce. Served with rice pilaf 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

