

Paddle Sampler
Any 4 Beers on Tap!

Welcome to the Sitting Duck 1/20/18



20 BEERS ON TAP!

Coors Light
Miller Lite
Palm
Fat Tire Ale

Yuengling
Sam Adams Cold Snap
Long Trail Hibernator
Flying Fish Winter Ale

Pacific Apricot Wheat
Drip Drop Coffee Stout
Angry Orchard
Jolly Traveler Winter Ale

Blue Moon
Great Lakes Eliot Ness
Harpoon IPA
Green Blaze IPA

Innis & Gunn "oak aged"
Sierra Nevada Torpedo
Edmund Fitzgerald
Modelo Especial

Starters

New! **Loaded Tots** – Deep fried Tater Tots topped with melted cheddar jack cheese, bacon, scallions & sour cream 9.99

Deep Fried Pickles- Fried golden brown with spicy cucumber wasabi sauce for dipping 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

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

Winter Sweets!

New **Chocolate Thunder with Ice Cream** 6.99

New **Caramel Brownie Cheesecake** 6.99

New **Warm Cherry Crisp with Ice Cream** 6.99

New **Warm Bread Pudding 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

Grilled Ribeye Steak- 14oz hand cut rib-eye steak, grilled perfectly then finished with a drizzle of garlic herb butter. Served with an Idaho baked potato, sour cream & butter 28.99

Yankee Pot Roast Stack - Braised the old fashioned way then sliced over warm garlic toast with brown gravy. Served with steamed seasonal vegetables & mashed potatoes 17.99

New **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

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

Chicken Burritos- Diced tomatoes, fresh cilantro, cheddar jack cheese, scallions, salsa and grilled chicken rolled in a flour tortilla then baked and topped with cheddar jack cheese. Served with refried beans and spicy rice 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 *brioche roll* with french fries, pickle & coleslaw 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

Sitting Duck 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

Peach Bourbon Salmon - Fresh North Atlantic salmon fillet grilled with a sweet peach bourbon glaze. Topped with crushed Georgia pecans & served with rice pilaf 21.99

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

Absolut Vodka Chicken- Tender chicken tossed with steaming penne pasta, garlic, onions, fresh basil, prosciutto, tomato basil sauce, Absolut vodka, shredded parmesan cheese & a dash of cream 18.99

Five Alarm Pork Chops - Two center cut pork chops dusted in Cajun seasonings, pan seared then topped with melted pepper jack cheese & sliced hot cherry peppers. Served with seasoned long branch french fries & coleslaw 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

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

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