



Welcome to the Sitting Duck 9/23/17

20 BEERS ON TAP!

Paddle Sampler
Any 4 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 dippin' 9.99

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

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

New! Fried 5 Cheese Sticks – A blend of five cheeses breaded & deep fried with horseradish dippin' 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**

All lunch specials include a cup of soup or chilled 3 bean salad & a tease of frozen soft serve dessert

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 11.99

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 potato wedges, pickle & coleslaw 10.99

Spinach & Cheese Quiche- Fresh chopped spinach & cheddar jack cheese in a rich egg custard. Baked in a pie crust and Served with our famous garden salad or shrimp & egg salad with choice of dressing 9.99

Spicy Fried Chicken Sandwich – Deep fried spicy chicken breast filet on a Kaiser roll with melted pepper jack Cheese, lettuce, tomato & onion. Served with french fries, coleslaw & pickle spear 11.99

Blackened Chicken Tacos – Two flour tortillas with blackened chicken, shredded lettuce, cotija cheese, fresh pico de gallo & a drizzle of chipotle aioli. Served with spicy rice & beans 11.99

Country Fried Salad- Crisp romaine lettuce topped with tomatoes, broccoli, cauliflower, shaved radishes, shredded Red cabbage, red onion, shredded carrots & crispy fried chicken tenders. Served with your choice of dressing 11.99

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 11.99 Grilled shrimp 13.99 Beef Tenderloin 14.99

Apple & Beet Salad – Crisp romaine lettuce topped with roasted sliced beets, sliced apples, goat cheese crumbles, pecans & Apple cider vinaigrette. Grilled Chicken 11.99 Grilled Shrimp 13.99 Beef Tenderloin 14.99

Chipotle Ham & Swiss Club- Sliced ham, swiss, lettuce, tomato, and bacon all served triple decker style on White toast with chipotle mayonnaise. Served with crispy French fries, pickle & coleslaw 11.99

New! Chicken Schnitzel BLT – Deep fried chicken breast on a kaiser roll with bacon strips, sliced tomato Lettuce & roasted garlic aioli. Served with french fries, coleslaw & pickle 11.99

Chicken Burrito- 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 10.99

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 12.99

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 11.99

Sesame Salmon - North Atlantic salmon fillet coated with sesame seeds, pan seared then finished in the oven Topped with a drizzle of mandarin orange ginger sauce & chopped scallions. Served with rice pilaf 13.99

Potato & Chive Crusted Grouper- Fresh Grouper Fillet pan seared with a potato chip & chive crust. Served with rice pilaf, tartar sauce & lemon crown 11.99

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 14.99