



Welcome to the Sitting Duck 5/20/18

20 BEERS ON TAP!

Paddle Sampler
Any 4 Beers On Tap

Coors Light
Miller Lite
Palm
Fat Tire Ale

Yuengling
Modelo Especial
Leinenkugel Shandy
Coney Mermaid Pilsner

Flying Fish Farm House
Brooklyn Summer Ale
Angry Orchard Rose'
Angry Orchard Crisp

Harpoon Irish Stout
Blue Moon
VooDoo Ranger IPA
Harpoon IPA

Green Blaze IPA
Sam Adams Summer
Hazy Little Thing IPA
Terrapin Hopsecutioner IPA

Starters

Corn on the Cob- One of everyone's favorite vegetables with warm drawn butter 2.50

Deep Fried Cheese Ravioli- Hand breaded and served with homemade tomato basil sauce 8.99

Spinach Artichoke Dip- Served warm with crisp tortilla chips for dipping 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

Spring Sweets

Warm Strawberry Crisp with Ice Cream 6.99 Reese's® Peanut Butter Pie 6.99

Rice Pudding with Whipped Cream 5.99 Peach Pie with Cinnamon Ice Cream 6.99

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

Tuna Salad Stuffed Avocado – Two ripe avocado half's over-stuffed with freshly made tuna salad.

Served over romaine lettuce with grape tomatoes, chopped egg, feta crumbles & chipotle ranch dressing 11.99

Waldorf Chicken Salad Croissant- Our homemade all-white meat grilled chicken salad with walnuts, apples and sun dried cranberries over-stuffed on a all-butter croissant with lettuce & tomato. Served with potato chips 9.49

Soft Shell Crab Sandwich – Hand breaded *JUMBO* Maryland soft shell crab on a brioche roll

With lettuce, tomato & tartar sauce. Served with french fries, coleslaw & pickle 14.99

Butcher's Blend Burger - ½ pound of freshly ground short ribs, chuck, & brisket, grilled on a Brioche roll.

Served with crispy French fries, lettuce, sliced tomato, onion & coleslaw 13.99

Sitting Duck Slice of Prime Rib - Grilled slice of prime rib on garlic toast with our famous mushroom & onion Sauce. Served with crispy potato wedges, pickle & coleslaw 12.99

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

French Dip – Thin sliced Roast Beef on French bread with melted Swiss cheese & sautéed onions.

Served with warm Au jus, French fries, coleslaw & pickle 11.99

Fried Seafood Sampler- Golden fried flounder fillet, breaded tiger shrimp & clam strips. Served with crispy French fries, coleslaw, tartar & cocktail sauce and lemon crown 13.99

Honey Mustard Salmon Fillet- Broiled then brushed with honey mustard sauce & Georgia pecans.

Served with rice pilaf & lemon crown 14.99

All American Chicken Sandwich- Grilled chicken breast on a Kaiser roll with melted American cheese.

Served with lettuce, tomato, onion, *deep fried Tater Tots*, coleslaw & pickle 11.99

Cheddar Bay Crusted Grouper - Fresh Grouper Fillet pan seared with a pancko, cheez-it® & herb crust

Served with rice pilaf, tartar sauce & lemon crown 11.99

Meatloaf Stack- Homemade sliced meatloaf served atop a slice of garlic toast with homemade brown gravy.

Served with freshly made Idaho mashed potatoes and steamed seasonal vegetables 11.99

Tennessee Salad- Crisp romaine lettuce topped with grape tomatoes, minced red onion, bacon bits, cheddar jack cheese, Croutons, ranch dressing & Sweet Baby Rays® bbq glazed Grilled chicken 11.99 Grilled shrimp 13.99 Beef Tenderloin 14.99

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 *brियोche roll* with french fries, pickle & coleslaw 10.99

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 12.99

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