



Welcome to the Sitting Duck 3/18/18

20 BEERS ON TAP!

Paddle Sampler
Any 4 Beers On Tap

Coors Light
Miller Lite
Palm
Fat Tire Ale

Yuengling
Sam Adams Cold Snap
Edmund Fitzgerald
Killian's Irish Red

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

Harpoon Irish Stout
Blue Moon
VooDoo Ranger IPA
Harpoon IPA

Green Blaze IPA
Innis & Gunn "oak aged"
Hazy Little Thing IPA
Terrapin Hopsecutioner IPA

Introducing Kendall Jackson Vintner's Reserve Rose' Wine

Starters

- Reuben Skins**- Potato wedges topped with corned beef, sauerkraut, melted swiss cheese & Russian for dipping 10.99
- Black & Tan Stout Battered Onion Rings**- Made with premium dark beer that's *Stout-Right Delicious!* 7.99
- Pan Fried Chinese Pot-Stickers**- Straight from Chinatown with pork, chive & garlic filling 9.99
- Fresh Maine Steamers**- Served with warm drawn butter & lemon. 1 lb.15.99
- 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


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 10.99
- 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 14.99
- Killian's Battered Fish-n-Chips**- Beer battered cod fillet, deep fried golden brown with crispy French fries, homemade coleslaw & tartar sauce 12.99
- Potato & Chive Crusted Grouper**- Fresh Grouper Fillet pan seared with an Idaho potato & chive crust. Served with rice pilaf, tartar sauce & lemon crown 11.99
- Corned Beef Sandwich**- Sliced corned beef sandwich on rye with potato chips, coleslaw & pickle 11.99



-  **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 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

Grilled Slice of Prime Rib- Grilled slice of prime rib on garlic toast with a dollop of garlic butter. Served with crispy potato wedges & coleslaw 12.99

Café Steak & Cheese- Pounded & grilled N.Y. strip steak on french bread with melted swiss cheese and our Famous mushroom & onion sauce. Served with french fries, pickle & coleslaw 11.99

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

Filet Mignon Tacos – Two flour tortillas with garlic peppercorn crusted filet mignon, shredded lettuce, cotija cheese, fresh pico de gallo & a drizzle of chipotle aioli. Served with spicy rice & beans 14.99

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

Smothered Chicken Sandwich- Grilled chicken breast topped with melted provolone cheese, wilted spinach, fire roasted red peppers & garlic. Served on a Kaiser roll with French fries & coleslaw 11.99

Honey Mustard Salmon Fillet- Broiled then brushed with honey mustard sauce & Georgia pecans. Served with rice pilaf & lemon crown 13.99

Baked Stuffed Peppers- A delicate blend of sausage, ground beef, rice & tomato basil sauce over-stuffed in Tender green bell peppers with melted shredded mozzarella cheese. Served with linguini & warm garlic toast 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