



Welcome to the Sitting Duck 1/20/18

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
Long Trail Hibernator

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

Flying Fish Winter Ale
Blue Moon
Great Lakes Eliot Ness
Harpoon IPA

Modelo Especial
Green Blaze IPA
Innis & Gunn "oak aged"
Sierra Nevada Torpedo

Starters

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

Pan Fried Chinese Pot-Stickers- Straight from Chinatown with pork, chive & garlic filling 9.99

Deep Fried Pickles- Fried golden brown with spicy cucumber wasabi sauce for dipping 8.99

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!

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

All lunch specials include a cup of soup & a tease of frozen soft serve dessert

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 11.99

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 12.99

Blackened Salmon Tacos – Two flour tortillas topped with blackened salmon, shredded lettuce, cotija cheese, fresh pico de gallo & a drizzle of chipotle aioli. Served with seasoned long branch fries 10.99

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

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

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 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

Chicken Pot Pie- Everyone's favorite comfort food served piping hot with hand pulled chicken meat, celery, onions & carrots in a thick savory sauce. Served with warm garlic toast 11.99

Texas Tommy- Foot long hot dog with chili and melted cheddar jack cheese. Served with waffle fries & coleslaw 10.99

Angry Chicken & Cheese Wrap – Grilled chicken, melted pepper jack cheese, sliced hot cherry peppers, shredded Lettuce & diced tomatoes over stuffed in a flour tortilla with chipotle mayo. Served with French fries & coleslaw 11.99

Blackened Catfish Sandwich- Catfish fillet dusted in cajun seasoning, pan seared on french bread with garlic Mayo, lettuce & tomato. Served with french fries, coleslaw & lemon crown 9.99

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

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 11.99

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

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