



ON TOBY CREEK ESTABLISHED 2008

Take-out Available - Private Meeting Room

Join Us for \$2.00 OFF Happy Hour

5PM - 6PM Tuesday-Friday (Includes beverages purchased at our Bar and Patio—Dining Room excluded)

STARTERS

CALAMARI SICILIANO

Crisp calamari with plum tomatoes, spinach, balsamic glaze, & garlic aioli
Sm. \$7.5 Lg. \$12.5

BAVARIAN PRETZEL

Authentic recipe pretzel with crab artichoke and spinach dip \$10

SHRIMP COCKTAIL

Shrimp cocktail with lemon \$12

GARY'S GRASS-FED PUB CHIPS

Grass-fed beef and shallots in a local IPA cheese sauce over fresh fried potato chips, secret BBQ spices, and topped with roasted tomato and scallions ~ \$8

SMOKEHOUSE BRISKET POUTINE

Fresh cut fries with cheddar cheese curds, scallions, and smoky lager gravy \$8

SOUPS & SALADS

SOUP & SALAD BAR

Soup & Salad Bar (Available 11:30 to 2:00)

Unlimited soup, salad bar, and hearth-baked bread \$10

Add unlimited soup & salad to any sandwich or lunch entree \$4.5

Make a meal by adding any of the following to your prepared salad or salad bar:

Herb-Marinated Chicken \$5

*Salmon Fillet \$8.5

Crab Cake \$8.5

5 oz. Steak \$6.5

Chicken Salad w/ Grapes \$3.5

ORANGE COGNAC HOUSE SALAD

Field greens, dried cranberries, candied walnuts, gorgonzola, finished with orange cognac dressing Sm. \$6.5 Lg. \$8.5

FRESCA GARDEN SALAD

Field greens, tomatoes, cucumber, onion & croutons Sm. \$5.5 Lg. \$7.5

Add chilled marinated ratatouille zucchini and peppers \$2.5

CAESAR SALAD

Chopped romaine, onion, kalamata olives, croutons, finished with lemon caesar dressing and grated cheese Sm. \$6 Lg. \$8

BAKED FRENCH ONION WITH GRUYERE CHEESE

Caramelized onions, applejack whiskey, fresh stock, and croutons \$6.5

FEATURED SOUPS OF THE DAY

Either of our two daily creations, featured on our soup & salad bar \$4 cup \$5 bowl

CLASSIC FIRE AND ICE ROASTED CHICKEN SALAD

With grapes and herbs over lettuce, tomato, onion and cucumber \$11

ARTICHOKE BACON TOMATO SALAD

Fresh greens, artichoke hearts, bacon, parmesan peppercorn dressing, crostini and balsamic glaze \$9.5

SEARED DIVER SCALLOP SALAD

Baby Spinach Salad with white balsamic marinated mushroom pickled shallot, crispy prosciutto, and topped with warm bacon maple dressing \$15

CAJUN STEAK BLEU CHEESE SALAD*

Blackened Cajun Sirloin over Seasonal greens, tomato, cucumber, crumbled blue cheese, and, onions \$12.5

Many items can be altered upon request to accommodate dietary needs.

PANINI PRESSED SANDWICHES AND BURGERS

All sandwiches include fresh fried truffle parmesan chips or House cut fresh French fries

FIRE GRILLED GRASS-FED BURGER*

Local sourced grass-fed 6 oz. burger with lettuce, tomato, onion and cooper cheese \$10.5

Choice of: Multigrain roll or sliced hearth bread.

Add: Sautéed mushrooms \$1.5 Bacon \$2 Fried Egg \$2 Fresh Kraut \$2

MEATBALL PANINI

Aged provolone with a light marinara, roasted tomatoes and peppers on a Hearth Hoagie style bread \$9.5

TURKEY PANINI MELT

Slow-roasted pulled turkey breast with boursin & cooper American cheeses, topped with caramelized onion, artichokes and sliced tomato \$9

CHICAGO STYLE CHEESE STEAK

House smoked beef sautéed with onion And chopped gardenia and roasted sweet peppers with aged provolone over fire ice garlic griddled ciabatta (hoagie style) -- our twist on a Chicago classic \$9

FIRE AND ICE CHICKEN SALAD SANDWICH

Fresh grapes and herbs with lettuce on thin slice house baked hearth bread \$8.5

HOUSE SMOKED BEEF BRISKET SANDWICH

Horseradish sauce, slaw, crispy fried onions on spent grain poppy roll \$9.5

GRILLED BUTTERFLIED STEAK SANDWICH

With crispy onion straws and Grated horseradish, served French dip style \$11

TURKEY BLT

Hearth Bread stacked Roasted Sliced Turkey with Lettuce Tomato And crispy Prosciutto with Bacon Jam Aioli \$9

FIRE AND ICE CLASSIC PORK BBQ

Our classic smoked pork BBQ Recipe on house baked bread \$8.5

GRILLED PORTABELLO "BURGER"

Marinated whole portobello mushroom stuffed with goat cheese, kale and roasted tomatoes on poppy onion roll \$9.5

SIDES

SWEET POTATO FRIES WITH DIPPING SAUCE \$4

SLAW \$2.5

UNLIMITED SOUP SALAD BAR \$5.5

CUP OF SOUP \$3.5

COMFORT FOOD FAVORITES

Accompanied by mashed potatoes and chef's seasonal vegetables.

BEER-BATTERED FISH BASKET

Served with hand-cut fries, lemon dill aioli and a side of house made slaw \$10.5

MAMA BELLA MEATBALLS

House-made meatballs served with marinara over angel hair pasta \$12.5

STELLA ARTOIS CHICKEN POT PIE

Free range chicken simmered with Stella Artois beer and rich chicken stock, served in flaky crust with puff pastry \$12.5

GARLIC AGLI E OLIO CAPPELINNI

Sautéed ratatouille with garlic olive oil, sautéed spinach, and roasted tomatoes. \$9

CLASSIC CRAB CAKE

Served with remoulade and lemon \$14.5

BROILED HADDOCK

With lemon pepper seasoning, white wine, & olive oil \$10.5