

PB&C

DINNER MENU

Appetizers

TEMPURA SHRIMP (BANG-BANG)	\$18.00
Five hand dipped fried tempura shrimp dresses with sweet chili aioli	
CHICKEN WINGS	\$18.00
Ten fresh wings with your choice of sauce; BBQ, Buffalo, Teriyaki & Garlic Parmesan	
FRIED CAULIFLOWER	\$16.00
Cauliflower florets dipped in a tempura batter, deep fried and tossed in a Hoisin Sauce	
JARLSBERG CHEESE DIP	\$11.00
House made Jarlsberg Swiss Cheese dip with assorted crackers	
BISTRO FRIES GF	\$14.00
Hand cut parmesan truffle bistro fries with a truffle hot ranch dip	
DUCK AND CORN WONTONS	\$16.00
Confit Duck, Roast Corn & Cheese in Wontons with Sesame Wasabi Sauce	
POTATO CROQUETTES	\$14.00
Potatoes with cheese & scallions rolled in bread crumbs & fried. Served with apple sauce & dill cream	
WHIPPED FETA W/ PEAR & BACON ONION JAM	\$15.00
Feta whipped with cream cheese, chives, & bacon. Topped with chefs pear bacon & onion jam. Served with spiced chips	
BEEF SHORT RIB RAVIOLI	\$18.00
Tender beef in fresh pasta topped w/ Veal Demi, fresh basil & cream	
BUTTERNUT SQUASH RAVIOLI	\$18.00
Savory butternut squash ravioli with chorizo & garlic sage cream	

GF-GLUTEN FREE

*Food Allergy Notice- Please be advised that food prepared here may contain milk, eggs, wheat, tree nuts, peanuts, fish and shellfish

*consuming raw or undercooked meats increases of foodborne illness

Salads

CAESAR SALAD	\$14.00	\$26.00
Crunchy romaine lettuce tossed in caesar dressing, shaved parmesan cheese and seasoned crutons		
CHICKEN & WAFFLE SALAD		\$22.00
Buttermilk fried chicken, on a bed of greens with Pearl Sugar Waffle Croutons, candied pecans, bacon bits, & feta served with Maple Vinaigrette		
CHICKEN CORDON BLEU SALAD		\$24.00
Romaine lettuce topped with grilled chicken, ham, swiss and bleu cheese, red onion & tomato. Served with Honey Mustard Vinaigrette		
GRILLED ASPARAGUS SALAD	\$14.00	\$26.00
Mixed greens, cherry tomatoes, grilled asparagus, feta cheese, potato straws with a parmesan ranch dressing		

Protein choices: Salmon, Tuna Filet, Shrimp or Chicken Breast

Flat Breads

PEPPERONI FLATBREAD	\$16.00
Pepperoni with marinara and mozzarella cheese	
MARGARITA FLATBREAD	\$15.00
Tomatoes, fresh mozzarella, fresh basil, garlic oil, and a balsamic glaze	
ROBS WAY FLATBREAD	\$18.00
Pepperoni, bacon with red sauce, banana peppers, onions, balsamic glaze & mozzarella cheese	
BACON AND JALAPENO FLATBREAD	\$16.00
Marinara, bacon bits, jalapeno's, red onions, mozzarella & cheddar cheese	
FOREST MUSHROOM & SCALLIONS	\$16.00
Garlic oil base with assorted fresh mushrooms, grilled scallions and mozzarella with Hot Honey Drizzle	
PEARS AND PROSCIUTTO	\$17.00
Garlic oil, fresh pears, prosciutto topped with arugula, basil, & feta	

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Entrees

FETTUCCINI & SAUCE	\$15.00	\$26.00	ITALIAN BRAISED BEEF WITH ORECCHIETTE	\$38.00
Fettuccini pasta tossed in a Diablo or Alfredo Sauce		with protein	Tender beef short ribs w/ red sauce over fresh orecchiette pasta, finished with pesto and garlic cream	
SEARED TUNA BOWL		\$32.00	BASIL LEMON CHICKEN	\$28.00
Peppercorn seared Ahi Tuna on a bed of jasmine rice w/ garlic beans, pickled onions, kimchi, crispy mushrooms, caramel fish sauce & cilantro			Sauteed Chicken breast w/ garlic, capers & broccolini in lemon basil honey butter sauce over fettuccini	
BEEF TOWNEDOS	\$48.00	\$24.00	BLACKENED SALMON	\$36.00
Two 4 oz center cut filets, w/ smashed fingerling potatoes, grilled broccolini, wild mushrooms & demi glaze		single filet	Butternut squash risotto, honeyglazed heirloom carrots, remoulade drizzle & beet straws	
CHICKEN FLORENTINE		\$28.00	FRIED SNAPPER & SHRIMP	\$30.00
Sautéed chicken breast topped with spinach, mushrooms & melted mozzarella. On a bed of creamy orecchiette alfredo			Breaded snapper filet & tempura battered shrimp, deep fried & served w/ our house made bistro fries	
KOREAN BARBEQUE SHORT RIBS		\$38.00	PORK TENDERLOIN SCALOPPINI	\$32.00
Tender beef short ribs w/ sweet tang korean bbq sauce on a bed of jasmine rice w/ garlic beans, pickle onions, kimchi, crispy mushrooms & cilantro			Sauteed sliced pork medallions finished w/ pork demi cream sauce w/ garlic & capers over garlic mashed potatoes & broccolini	
FRIED PERCH PLATTER		MARKET PRICE		
Deep fried perch w/ coleslaw & your choice of side				

Sandwiches

All sandwiches are served with one side:

SHORT RIB WITH BACON ONION JAM SLIDERS	\$18.00	PERCH SANDWICH	MARKET PRICE
Two thick sliced tender char grilled short ribs on Hawaiian rolls, with bacon, onion jam, & horse radish pickles		Fried Perch on a brioche bun with lettuce, tomato, pickle & tarter sauce	
BURGER YOUR WAY	\$16.00	GRILLED HAM AND JARLSBERG SANDWICH	\$17.00
8 oz. custom blend ground beef topped with the cheese of your choice, on a brioche bun	Beyond burger	Grilled Rosemary ham & Jarlsberg dip on sourdough bread	
CAJUN CHICKEN BREAST PO'BOY	\$18.00	PEPPERCORN SEARED TUNA BRIOCHE	\$22.00
Blackened chicken breast on a Ciabatta roll topped with remolade, shredded lettuce, & pickle		Peppercorn Seared Ahi Tuna filet on a grilled brioche bun with pickled onion, tomato, & sweet chili	
FRIED GREEN TOMATO BLT	\$17.00		
Crispy bacon on Sourdough topped with fresh lettuce, & breaded fried green tomato			

Choice of Sides:

BAKED RUSSET	FINGERLINGS POTATOES
FRESH CUT FRIES	GARLIC MASHED POTATOES
RISOTTO	SWEET POTATO FRIES
ONION RINGS	COTTAGE CHEESE
COLESLAW	FRUIT
\$2.00 more for a side salad/ asparagus	

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