

SHARABLES

LOBSTER NACHOS

Tortilla chips topped with house beer cheese, lobster, onions, jalapeños, and melted cheddar. Served with salsa and sour cream | \$16

PUB PRETZELS

6 soft pretzel stix with house beer cheese | \$10

SPINACH ARTICHOKE DIP ^{GF}

Homemade spinach & artichoke dip with melted mozzarella. Served with tortilla chips | \$13

STEAK POUTINE

Rosemary garlic filet tips over fresh cut fries with gravy, melted cheese curds, and scallions | \$20

BURNING MUSSELS

Mussels steamed with bacon, Todd's peppers, and tomatoes, in a fiery garlic butter white wine broth. Finished with asiago and parmesan. Accompanied with garlic toast | \$14

ZUCCHINI PLANKS

Breaded zucchini lightly fried, dusted with asiago cheese and served with homemade blush marinara | \$12

STICKY FINGERS

Hand breaded chicken tenders tossed in choice of sauce. | \$13
• **BBQ, Buffalo, or Sticky Sauce**

BURGERS

8oz Black Angus burgers locally raised on our family farm
Includes Classic Side

STEAK HOUSE

Bacon, pepperjack cheese, crispy fried onions, and A1 peppercorn sauce on a pretzel roll | \$20

TOOL CITY

Cajun seasoned, dry bleu cheese, garlic aioli, sautéed mushrooms and onions on a brioche bun. | \$19

BBQ BACON SMASH

BBQ bacon jam, fried egg, cheddar cheese, sriracha aioli on toasted sourdough | \$21

TC CLASSIC BURGER

Grilled to request. Built to order. | \$16

Freely Substitute Chicken or Veggie Patty for any Burger

● Free : Lettuce | Tomato | Onion | BBQ | Garlic Aioli
A1 Peppercorn | Sriracha Aioli

● Cheese \$1.5 : American | Swiss | Cheddar | Pepperjack | Provolone

● Extras \$2 : Bacon | Mushrooms | Grilled Onions | Grilled Peppers
Pretzel Roll | Gluten Free Bread

● Toppers \$2.5 : Fried Egg | Bacon Jam | Crispy Fried Onions

SMALL PLATES

SHRIMP TACOS

3 warm flour tortillas with cabbage, sticky fried shrimp, pineapple salsa, and sriracha aioli | \$16

CAJUN TIPS

Filet mignon tips broiled in a cajun garlic butter with spinach and blue cheese crumbles. Accompanied with garlic toast | \$18

TC DUO ^{GF}

Blackened sea scallop and scampi style shrimp over rosemary garlic risotto. Garnished with roasted asparagus and asiago cajun cream sauce | \$19

LAMB LOLLIPOPS ^{GF}

3 single bone New Zealand lamb chops seared to request over rosemary garlic risotto. Accompanied with garlic cream sauce and Todd's peppers | \$18

SHARK BITES

Sesame seared tuna with wasabi, ginger, and sticky sauces paired with hot honey fried shrimp | \$17

CHICKEN FETA ^{GF}

Grilled blackened chicken breast over garden rice topped with garlic spinach, mushrooms, and feta | \$14

SANDWICHES

Includes Classic Side. Gluten Free Bread +\$2

TAP HEAD MELT

Shaved prime rib, ham, turkey, bacon, and cheddar with lettuce, tomato, and garlic aioli on toasted sourdough | \$18

TC HOT CHICKEN

Hand breaded chicken breast tossed in house hot honey sauce on a toasted pretzel roll with pickles and coleslaw | \$16

OH MY COD

Beer battered cod on a toasted hoagie roll served with lemon and tartar sauce | \$19

TURKEY CLUB CROISSANT

Grilled turkey breast with bacon, swiss cheese, lettuce, tomato, red onion, and cranberry mayo on a toasted croissant | \$15

LAMB GYRO

Shaved lamb on warm naan with cucumber sauce, lettuce, tomato, onion, and feta cheese | \$17

• **Freely substitute Chicken or Veggie patty**

CRANBERRY CHICKEN CROISSANT

Homemade cranberry and pecan chicken salad with lettuce and tomato on a toasted butter croissant | \$15

TENDER WRAP

Crispy chicken in a grilled garlic herb wrap with lettuce, tomato, bacon, and cheddar | \$16

• **Ranch, BBQ, Buffalo, or Honey Mustard**

SEAFOOD

FAROE ISLAND SALMON GF

8oz grilled salmon fillet over garden rice with garlic sautéed spinach and asiago roasted asparagus | \$31

• **Blackened, Lemon Pepper, or Salt & Pepper**

SHRIMP & SCALLOPS GF

Blackened sea scallops with scampi shrimp served over house risotto finished with asiago cajun cream sauce. Accompanied with steamed broccoli | \$36

AHI TUNA GF

Sesame seared tuna sliced over stir fried rice with sweet chili, snap peas, and cabbage. Finished with house sticky sauce and scallions. Accompanied with wasabi and pickled ginger | \$28

FISH & CHIPS

Wild cod fillet hand dipped in Liberty Blonde batter, fried golden brown served with fresh cut fries, fresh coleslaw, lemon, and homemade tartar | \$25

CHICKEN

CHICKEN CAPRESE

Pan seared chicken breasts topped with fresh mozzarella and roasted tomatoes over house risotto with basil, balsamic glaze and asiago | \$28

ASIAGO CHICKEN MARSALA

Crispy asiago crusted chicken breast served over mashed potatoes topped with a portobello mushroom and marsala wine gravy. Accompanied with green beans | \$25

PINEAPPLE CHICKEN GF

BBQ glazed grilled chicken breasts over garden rice, topped with a homemade pineapple salsa. Accompanied with steamed broccoli | \$26

SALAD

Ranch | Bleu Cheese | Italian | Honey Mustard | Balsamic | Raspberry

BREW HOUSE SALAD GF

Spinach and spring greens with fresh tomatoes, cucumbers, and onions topped with french fries, and cheddar cheese | \$15

• **Add your choice of protein**

BLT CAESAR

Romaine with parmesan, bacon, croutons, tomatoes, and homemade Caesar dressing | \$14

• **Add your choice of protein**

PROTEINS

Grilled Chicken \$7 | Fried Chicken \$7.5 | Blackened Chicken \$7.5
Crispy Tofu \$7 | Scampi Shrimp \$10 | Ahi Tuna \$11 | Filet Tips \$18
Salmon \$19 | Sea Scallops \$18

STEAK & LAMB

FILET MIGNON GF

8oz Black Angus Filet Mignon grilled to request. Accompanied with two classic sides | \$51

RIBEYE GF

13oz Black Angus Ribeye grilled to request. Accompanied with two classic sides | \$46

NEW YORK STRIP GF

10oz Black Angus Strip grilled to request. Accompanied with two classic sides | \$42

LAMB CHOPS GF

6 single bone lamb chops seared with rosemary garlic served over house risotto. Accompanied with asiago roasted asparagus, garlic cream sauce, and Todd's peppers | \$39

PEPPERCORN TIPS

Filet mignon tips over garlic mashed potatoes topped with grilled peppers, mushrooms, and crispy fried onions. Finished with A1 peppercorn sauce. Accompanied with steamed broccoli | \$34

UPGRADES

Garlic Mushrooms & Onions | Cowboy Compound Butter
BBQ Bacon Jam & Bleu Cheese | \$3 each

PASTA

TIPSY CHICKEN

Breaded chicken breast topped with fresh mozzarella and basil over linguini spun in homemade blush vodka marinara. Accompanied with garlic toast | \$26

LOBSTER MAC & CHEESE

Cavatappi noodles with house beer cheese, shrimp, and lobster. Finished with melted cheddar and asiago | \$28

TC SCAMPI

Shrimp, lobster, and mussels over linguini spun with diced tomatoes, spinach, and onions in a fiery garlic butter white wine broth finished with asiago and parmesan. Accompanied with garlic toast | \$29

TORTELLINI ALFREDO

Tri color cheese tortellini in cajun asiago cream sauce with spinach, mushrooms, and roasted tomatoes. Accompanied with garlic toast | \$20.5

• **Add your choice of protein**

VEGETABLE STIR FRY

Lo mein noodles with stir fried snap peas, cabbage, carrots, mushrooms, broccoli, and bell peppers in house sticky sauce finished with sesame and scallions | \$20

• **Add your choice of protein**