

STARTERS

Cauliflower Bites \$12

Lightly floured and fried Cauliflower Bites tossed in your choice of BBQ or Asian Sesame Sauce
– Add a side of Ranch or Bleu Cheese .75 –

Bacon Wrapped Water Chestnuts \$11

Crisp Water Chestnuts wrapped in Cherrywood Smoked Bacon, Lightly Fried & tossed in an Asian Sesame Sauce

Insalata Caprese \$14

Fresh Mozzarella, Vine Ripe Tomatoes, Sweet Basil, Extra Virgin Olive Oil w/ a Balsamic Reduction

Stuffed Mushrooms \$11

Pimento Cheese Stuffed Mushroom Caps w/ Diced Bacon & Garlic Infused Breadcrumbs

SOUPS & SALADS

Chili Cup \$5/ Crock \$8

Soup of the Day

French Onion \$8

Cup \$4/Crock \$6

Asian Salad Petite \$10 / Full \$14

Mixed Greens, Mandarin Orange, Red Onion, Shaved Red Cabbage, Sesame Seeds & Crunchy Chow Mein Noodles.
– Served w/ side of Sesame Ginger Dressing –

Caesar Salad Petite \$9 / Full \$13

Romaine Lettuce, Bacon Crumbles, Parmesan Cheese & Croutons.
– Served w/ side of Caesar Dressing –

Harvest Salad \$13

Mixed Greens, Arugula, Strawberries, Blueberries, Craisins, Sugared Pecans & Bleu Cheese Crumbles.
– Served w/ side of Balsamic Vinaigrette –

Add Grilled Chicken \$4, Add Shrimp \$6, Add Grilled Salmon \$8

ENTRÉES

Pecan Crusted Trout \$24

Rushing Rivers Butterfly Trout encrusted w/ Pecans & served w/ Brown Butter Drizzle & Hushpuppies

St. Louis Style BBQ Ribs \$26

A Half Rack of Ribs served w/ Fries & Slaw

Shrimp & Scallop Gratin \$32

Fresh Shrimp & Scallops baked in Maitre d' Hotel Butter w/ Garlic
– Served w/ Garlic Toast Points & a side of Linguini –

Beef Tournedos \$38

Two, Grilled, Center Cut, 4 oz. Beef Tenderloin Medallions served w/ Garlic Mashed Potatoes & Chef's Vegetable of the Day

Tortellini Alfredo \$22

Cheese Filled Tortellini & Broccoli tossed in a Creamy Alfredo Sauce
– Add Grilled Chicken \$4, Add Grilled Shrimp \$6, Add Grilled Salmon \$8 –

Teriyaki Salmon & Salad \$25

Grilled Salmon w/ House Made Teriyaki Glaze. Served on a bed of Hummus w/ our Asian Inspired Slaw.

Coconut Shrimp \$17

Coconut Battered Fried Shrimp w/ Hot & Sour Sauce. Served with Chips, Fries or Chef's Daily Side

Start with a side House Salad \$2 or side Caesar Salad \$2

BURGERS

All Burgers served with your choice of House Made Dusted Chips, French Fries or Chef's Daily Side

Smash Burger \$17

Angus Burger topped with American Cheese, Bacon, House Made Tomato Chutney & Arugula on a Brioche Bun

Veggie Beyond Burger \$15

Topped w/ your choice of American, Swiss, Provolone or Cheddar Jack Cheese, our House Special Sauce, Lettuce, Tomato, Red Onion & Pickles on a Brioche Bun

Bunker Bleu's Burger \$16

Blackened Angus Burger topped w/ Bacon, Caramelized Onions and Bleu Cheese on a Brioche Bun

Eiffel Tower Burger \$18

Angus Burger topped w/ Swiss Cheese, a Beer Battered Onion Ring, Arugula, Roasted Onion Spread & French Onion Aioli on a Brioche Bun

PUB FARE

All Sandwiches served with your choice of House Made Dusted Chips, French Fries or Chef's Daily Side

Chicken Ciabatta Sandwich \$14

Grilled Chicken Breast topped w/ Mozzarella Cheese, Roasted Red Peppers, Arugula & Balsamic Mayo on a Ciabatta Bun

Cow & Company \$15

Shaved Sirloin, Provolone Cheese, Caramelized Onions & Horseradish Mayo on a Ciabatta Bun

Rueben \$16

Corned Beef, Swiss Cheese, Sauerkraut & Thousand Island Dressing served on Toasted Rye

Upgrade to a premium side- Side House or Caesar Salad \$1, Cup Soup of the Day \$2, Cup Chili \$3, French Onion Soup \$4, Onion Rings \$2

WINGS

½ Dozen Wings \$10

Dozen Wings \$18

Choose Ranch or Blue Cheese Dressing. Served with Celery on request. Extra Celery add .50 Extra Dipping Sauce .50

SIDES

French Fries

Side \$4 Basket \$8

Beer Battered Onion Rings

Side \$6 Basket \$11

Dusted Chips

Side \$4 Basket \$8

Side Caesar or House Salad

\$5

Chef's Daily Side

\$4

The Pub



A 20% Gratuity will be added to parties of 8 or more. Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.