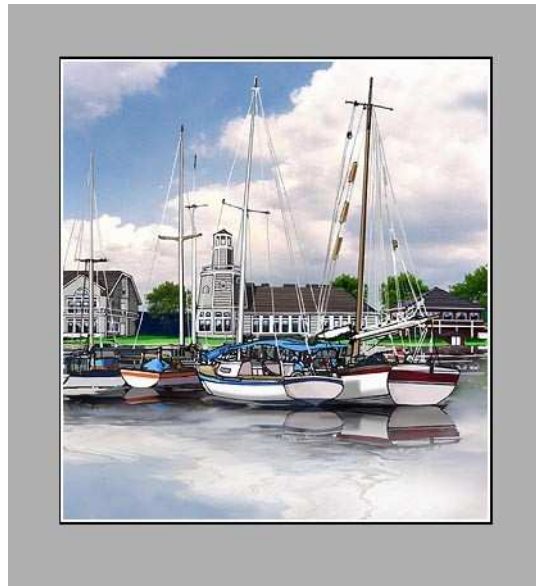


# THE PUB RESTAURANT & WINE BAR


## AUTUMN 2009




*“Life is so brief that we should not glance either too far  
backwards or forwards...therefore study how to fix  
our happiness in our glass and in our plate.”  
- Grimond de la Reynière*

# DINNER MENU


## small plates

	<b>Pub Mussels</b> <i>A generous portion of farm raised mussels, steamed in white wine &amp; served in a cream sauce with fresh chives.</i>		\$10.95
	<b>Grilled Lamb Chops</b> <i>Frenched lamb chops grilled medium rare. Served with mint pesto &amp; corn salsa.</i>		\$13.95
	<b>Beef Tips</b> <i>Served medium rare with a brandy peppercorn sauce, caramelized onions &amp; crostini.</i>		\$11.95
	<b>Baba Ghanoush</b> <i>An eggplant dip with pita crisps, feta cheese &amp; marinated olives.</i>		\$9.95
	<b>Spicy Tuna Tart</b> <i>Seared wasabi marinated tuna set over a pita &amp; a bed of greens. Served with a vegetable stuffed tomato.</i>		\$12.95
	<b>Frutti de Mare</b> <i>Shrimp, lobster, abi tuna &amp; mussels served in a puff pastry with Champagne beurre blanc sauce.</i>		\$13.95

## soup & salad

	<b>Soup of the Day</b> <i>Always house-made &amp; delicious!</i>	<i>cup</i>	\$3.95
		<i>bowl</i>	\$5.95
	<b>The Pub's Fish Chowder</b> <i>Creamy rich, full of fish, potatoes &amp; veggies. Topped with bacon bits &amp; chives. More like a hearty stew than a soup!</i>	<i>cup</i>	\$4.95
		<i>bowl</i>	\$6.95
	<b>Pub Caesar</b> <i>Crisp romaine tossed with an old world Caesar dressing, croutons &amp; shaved parmesan.</i>	<i>small</i>	\$4.95
		<i>large</i>	\$7.95
	<i>With grilled chicken \$10.95</i>	<i>With grilled shrimp</i>	<i>\$14.95</i>
	<b>Spinach Salad With Warm Bacon Dressing</b> <i>Spinach, bacon, walnuts &amp; feta cheese.</i>	<i>small</i>	\$4.95
		<i>large</i>	\$7.95
	<i>With grilled chicken \$10.95</i>	<i>With grilled shrimp</i>	<i>\$14.95</i>

## pizzas

	<b>The Sicilian</b> <i>Spicy Italian sausage, three cheeses &amp; herbs, with a marinara sauce.</i>	\$12.95
	<b>The Marguerite</b> <i>Fresh basil, roma tomatoes &amp; mozzarella, drizzled with fine olive oil.</i>	\$12.95
	<b>Classic Pepperoni</b> <i>Pepperoni, three cheeses &amp; herbs, with a marinara sauce.</i>	\$12.95
	<b>Chicken Pesto</b> <i>Chicken pesto, red onion, marinara sauce &amp; three cheeses.</i>	\$12.95
	<i>Add mushrooms, banana peppers, red onion for an additional \$1 per item</i>	



Denotes House Specialties & Favorites

## fresh from lake superior

*When Available*

### Simply Done

*Whitefish or trout, prepared to perfection & set over a wild rice blend.*

*Served with seasonal fresh vegetables.*

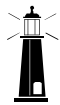
\$16.95

*Add champagne beurre blanc sauce \$2.00*

### Sourdough Breaded Whitefish

*Served with roasted red pepper tarter, wild rice pilaf & broccoli salad.*

\$18.95



### Grilled Trout with Cucumber Salsa

*Ancho chili marinated grilled trout with a chorizo hash.*

\$18.95

## entrees

### Sirloin Steak

*Grilled 10 ounce sirloin with our house potatoes & seasonal fresh vegetables.*

\$18.95

### Grilled Ribeye

*Served with our house potatoes & seasonal fresh vegetables.*

12 ounce

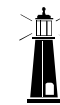
\$21.95

16 ounce

\$24.95

*Add wild mushrooms & gruyere cheese \$2.95*

*Make it blackened \$1.95*



### Land & Sea

*10 ounce grilled sirloin & a five ounce lobster tail. Served with our house potatoes & seasonal fresh vegetables.*

\$26.95

### Seafood Capellini

*Shrimp, lobster, abi tuna & mussels with marinated tomatoes, wild mushrooms, white wine & olive oil. Served over capellini pasta.*

\$21.95

*Vegetarian option with seasonal fresh vegetables.*

\$15.95

### Wild Rice Crusted Chicken Breast

*With wild mushrooms, a cognac Dijon sauce & our house potatoes.*

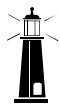
\$18.95

### Grilled Pork Loin Chops

*With caramelized apples, served over blini potatoes & braised red cabbage.*

\$21.95

## pub fare



### Pub Burger

*1/2 lb all natural grass fed patty, grilled to your specifications, served with kettle chips & your choice of cheddar or gruyere cheese.*

\$10.95

*Add caramelized onions at no additional charge*

### Steak Sandwich

*A six ounce sirloin grilled medium rare. Served with caramelized onions, a brandy peppercorn sauce & kettle chips on a French baguette.*

\$13.95

*Substitute a side of house potatoes to either sandwich for an additional \$ 1.95*

### Yankee Pot Roast

*Slow roasted sirloin chuck roast with potatoes, carrots & pearl onions.*

\$16.95

### Whitefish Tacos

*Breaded whitefish, with cheese, lettuce, tomato, chipotle cream sauce & salsa. Served with black beans & rice.*

\$12.95

*No Substitutions on Specials  
18% Gratuity on Parties of 6 or More*

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness.*

*Gift Cards Now Readily Available For Any Denomination!*