

# SMALL PLATES

## \*Tuna Tartare

Fresh Tuna Shallots Avocado Sesame Seed  
Cucumber Truffle Oil Ponzu Quail Egg 14

## Maryland Crab Cakes

Poblano Remoulade Chipotle Aioli Micro Greens 14

## Jumbo Shrimp Cocktail

Vodka Bloody Mary Cocktail Sauce Poblano Remoulade 13

## Bam Bam Shrimp

Fried Jumbo Shrimp Chipotle Aioli Greens 13

## Hand-Breaded Calamari

Served with Poblano Remoulade 12

## Honey Goat Cheese

Deep Fried Panko-Encrusted Goat Cheese 12

## Potstickers

Served with Bourbon-Soy Dipping Sauce 10

## Charcuterie Artisan Cheese Board

European Aged Meats & Imported Cheeses 19

## Jumbo Pretzel

Sea Salt Cheese Sauce IPA Mustard 9

## Gastro Wings

Buffalo Bourbon BBQ Thai Peanut 14

## Trio Empanadas

One Sweet Corn One Shrimp One Beef & Chorizo 14

## IPA Steamed Mussels

PEI Mussels Pancetta Pale Ale Mini Heirloom Tomatoes  
Blistered Shishito Pepper Garlic Truffle Fries  
Crostoni 17



# BRICK OVEN PIZZERIA

## Lobster Pizza

Lobster Tail Fresh Roasted Corn & Red Pepper  
Mozzarella Tomato Greens  
Black Truffle Oil Lobster-Crème Sauce 18

## Thai Pizza

Thai Peanut Sauce Crispy Chicken Cabbage  
Carrot Peanuts Cilantro 16

## Margherita Pizza

Olive Oil Tomato Fresh Mozzarella  
Basil Balsamic Glaze 16

## Mediterranean Pizza

Pesto Sauce Grilled Chicken Feta Cheese Tomato  
Cucumber Red Onion Mediterranean Salad 16

*\*Notice: The consumption of raw or undercooked eggs,  
meat, poultry, seafood or shellfish may increase your  
risk of food borne illness*

# PUB SALADS

## Champagne Salad

Greens Grilled Chicken Candied Orange  
Poached Pear Candied Walnuts Grapes  
Goat Cheese Champagne Vinaigrette 13

## Parmesan Bowl Salad

Baby Spinach Grilled Chicken Red Onion  
Seasonal Fruit Candied Walnuts Goat Cheese  
Strawberry Vinaigrette 13

## Buffalo Chicken Salad

Greens Crispy Buffalo Chicken Red Onion Celery Bacon  
Blue Cheese Ranch 13

## Mediterranean Shrimp Salad

Greens Jumbo Grilled Shrimp Calamata Olives  
Mini Heirloom Tomatoes Cucumbers Red Onion  
Artichokes Feta Cheese Mediterranean Dressing 16

## Artisan Roasted Romaine Salad

Baby Romaine Tenderloin Mini Heirloom Tomatoes  
Red Onion Avocado Blue Cheese Crumbles  
Ranch Dressing 15

## Wasabi & Sesame-Encrusted Tuna Salad

Greens Fresh Ahi Tuna Red Cabbage Cucumber  
Enoki Mushroom Carrot Seaweed Salad  
Mango-Avocado Chutney Sesame-Ginger Soy Dressing 17

**Soup du Jour Cup 5 Bowl 9**

# PUB BURGERS

*(Prime Sirloin Patties served with  
Truffle Fries, Salad, Soup, or Sweet Potato Fries)*



## \*Draft Burger

Stout-Caramelized Onion Bacon  
Fried Egg Swiss Cheese Dijon Aioli 14

## \*Whiskey BBQ Burger

WI Cheddar Bacon Greens Tomato Fried Onion Straws  
Chipotle Aioli Pecan-Whiskey BBQ Sauce 14

## \*Caprese Burger

Bacon Fresh Mozzarella Heirloom Tomato  
Greens Basil-Pesto Aioli Balsamic Glaze 14

## \*Black & Blue Bobber Burger

Moody Blue Cheese Blu Bobber™-Berry Compote  
Pesto Aioli Lettuce Tomato Red Onion 14

## \*Draft Sliders (2)

WI Cheddar Greens Tomato Onion Chipotle Aioli 12

# SANDWICHES & PANINIS

*(Truffle Fries, Salad, Soup, or Sweet Potato Fries)*

## Maine Lobster Roll

Choose Regular Lobster Roll or Spicy Jalapeno & Bacon  
House-made Lobster Salad Lettuce Avocado  
Micro Greens 17

## \*French Dip Sandwich

Iowa Premium Prime Rib Au Jus Swiss Cheese  
Caramelized Onion Horseradish Crème 15

## \*SBLTA

Fresh Salmon Bacon Greens Tomato  
Avocado Shishito Remoulade 14

## Buffalo Chicken Sandwich

Crispy Chicken Buffalo Sauce Blue Cheese Bacon Greens  
Onion Cucumber Chipotle Aioli 13

## Thai Chicken & Waffle Sliders (2)

Belgian Waffle Crispy Chicken Cucumber  
Cabbage & Carrot Slaw Thai Peanut Sauce 13

## Bacon-Caprese Panini

Bacon Fresh Mozzarella Tomato  
Avocado Basil Oregano Balsamic Glaze 12

## Chicken Pesto Panini

Grilled Chicken Bacon Tomato Fresh Mozzarella  
Basil-Pesto Sauce 12

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# LARGE PLATES

## **Pistachio-Encrusted Sea Scallops**

Fresh Pan-Seared Jumbo Sea Scallops Pistachios  
Chardonnay-Florentine Crème Risotto  
Seasonal Vegetable 30

## **Thai Red Snapper**

Pan-Seared Red Snapper Thai Chile Sauce  
Seasonal Vegetable Mango-Shrimp Risotto  
Poblano Remoulade Micro Greens 34

## **\*Black Pepper-Encrusted Tuna**

Fresh Tuna Mango Chutney Risotto  
Seasonal Vegetable Seaweed Salad 25

## **\*Spicy Wasabi-Encrusted Tuna**

Fresh Tuna Thai Sauce Kimchi Risotto  
Seasonal Vegetable Seaweed Salad 25

## **\*Poke Bowl**

Fresh Tuna Carrot Seaweed Salad Sprouts Cabbage  
Avocado Mango Wasabi Risotto 19

## **Grilled Honey-Orange Salmon**

Fresh Salmon Honey-Orange Sake Glaze Risotto  
Seasonal Vegetable 25

## **Bourbon Salmon**

Fresh Salmon Bourbon Glaze Risotto  
Seasonal Vegetable 25



## **\*Blackened Shrimp or Salmon Tacos (3)**

*(Truffle Fries, Salad, Soup, or Sweet Potato Fries)*

Cabbage-Carrot Slaw Feta Cheese Chipotle Aioli  
Mango Chutney Handmade Tortillas 16

## **\*Gastro Tacos (2)**

*(Truffle Fries, Salad, Soup, or Sweet Potato Fries)*

1 Tenderloin: Caramelized Onion Cilantro  
Goat Cheese Shishito Aioli  
1 Lobster: Cabbage-Carrot Slaw Goat Cheese  
Shishito Aioli Handmade Tortillas 14

## **Creole Shrimp & Grits**

Jumbo Fried Shrimp Cheesy Bacon Grits  
Creole Sauce Andouille Sausage Soft-Boiled Egg 17

## **\*Creamy Chicken Pesto Pasta**

Artisan Pasta Grilled Chicken Pistachios  
Walnuts Spinach Tomato Mushroom  
Pecorino-Romano Cheese 19

## **Truffle Lobster Mac & Cheese**

Cavatappi Pasta Lobster Tail Truffle Oil  
White-Cheese & Roasted Red Pepper Sauce 19

## **Pad Thai**

Rice Noodles Thai Peanut Sauce Jumbo Shrimp  
Green Onion Egg Cabbage Cilantro  
Sprouts Peanuts 22

## **Calabrian Chile Pomodoro Pasta**

Jumbo Shrimp Maine Lobster Linguine Tomato  
Basil Pomodoro Sauce Shaved Parmesan 26

## **Louisiana Creole Pasta**

Jumbo Shrimp Andouille Sausage PEI Mussels  
Blackened Chicken Penne Pasta Heirloom Tomato  
Roasted Red Pepper Spinach Spicy Creole Crème 28

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# HAND-CUT PREMIUM STEAKS

*Served with one choice of sauce:*

- Cabernet-Pear Reduction
- Red Wine Demi-Glace
- Horseradish Crème

## **\*Hand-Cut 28-Day Aged Ribeye**

Iowa Premium Beef

Pomme de Terre Seasonal Vegetable 32



## **\*Moody Blue Bourbon Tenderloin**

Moody Blue Cheese Sauce Bourbon Glaze

Onion Straws Pomme de Terre Vegetable 30

## **Long Bone Pork Chop**

Cabernet-Pear Reduction Poached Pear & Mango Chutney

Smashed Truffle Baby Red Potatoes Onion Straws

Seasonal Vegetable 28

## **Bourbon-Glazed Surf and Turf**

Herb-Encrusted Tenderloin Jumbo Shrimp Kabob Pineapple

Bacon Red Onion Red Pepper Bourbon Glaze

Pomme de Terre Seasonal Vegetable 39



# FRIDAY FISH FRY

*Fridays Only*

## **Pretzel-Crusted Premium Haddock**

Truffle Fries Cabbage-Carrot Slaw

Drawn Butter Jalapeno-Caper Tartar 16

## **Hand-Breaded Perch**

Truffle Fries Cabbage-Carrot Slaw

Jalapeno-Caper Tartar 16

## **Watermelon-Caprese Salmon**

Fresh Salmon Aged Balsamic Reduction

Grilled Watermelon Mozzarella Tomato Basil

Pesto Risotto Seasonal Vegetable 25

*Ask about our  
chef's hand-crafted  
specialty features*

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