

DINNER

AT
J. BREWERS



Executive Chef

Jeff Hiler

STARTERS

Lumber Jack Platter Assorted meats, cheeses, home pickled vegetables, chutney, herb flat bread	\$16
Buffalo Frog Legs (SF) Lightly bread frog legs, blitz buffalo sauce, gorgonzola, shredded cucumber carrot slaw, honey BBQ mustard dip	\$12
Asian Fried Cauliflower Lightly breaded cauliflower, spicy soy glaze, sesame seed, pickled carrots	\$10
Crawfish Spring Rolls (SF) Crawfish, cabbage, carrots, scallions, rice noodles, peppers, spicy sweet and sour sauce	\$10
Cajun Style Shrimp Cocktail (GF, SF) Seasoned shrimp, spicy tomato remoulade, roasted pepper slaw	\$12
Wasabi Asparagus Fries Wasabi tempura asparagus, sweet soy sauce, sesame oil	\$9
Pork Pot Stickers Fried pork dumplings, teriyaki dipping sauce	\$8

SANDWICHES

Served with homemade chips, fries, or coleslaw and pickle

Chicken Havarti Lightly breaded chicken breast, havarti cheese, mango chutney, croissant	\$10
Brie and Goat Cheese Aged brie, cherry goat cheese, strawberry compote, cranberry french toast	\$10
Lobster Taco Lobster tail, chipotle aioli, asparagus tarragon slaw	\$12
Oscar Burger (SF) Crab, tarragon aioli, asparagus slaw	\$12
Turkey Burger White cheddar cheese, honey stone ground mustard, lettuce, tomato	\$9
Brewer Burger Lettuce, tomato, onion, choice of cheese	\$9

GARDEN

Onion Gratin	\$7
Caramelized onions, madeira veal broth, whole wheat crouton, melted emmental cheese	
Soup Du Jour	\$5
House-made soup of the day	
Roman Sword (GF, SF)	\$9
Wedge of romaine, manchago cheese, tomato, red onion, cucumber, pepperoncini, anchovy vinaigrette	
Shredder (GF)	\$9
Shredded crisp lettuce, gorgonzola cheese, tomato, bacon, egg, green onion, sweet and tangy dressing	
Buddha Bowl (GF, SF)	\$12
Shrimp, green onions, pickled carrots, avocado, cucumber, kimchee, roasted peppers, peanuts, rice noodles, peanut ginger vinaigrette	
Orchard Salad (GF)	\$10
Grilled chicken, sliced apples, dried fruit, berries, manchago cheese, candied walnuts, mixed green, champagne vinaigrette	
Add to any salad chicken \$2.00, salmon \$6.00, 4 oz filet \$8.00	

FISH, FOWL AND FARM

All Classics Served with choice of soup, house salad, or Caesar salad, and choice of vegetable and starch unless listed otherwise.

Filet of Beef Tenderloin	\$18/26/32
4 oz. / 6 oz. / 8 oz. Cut to order Certified Angus Beef	
14 oz Rib Eye	\$28
Cut to order Certified Angus Beef	
Blytheville Fried Chicken	\$16
Mashed potato, gravy, collard greens	
Bulgogi Ramen Bowl	\$18
Korean BBQ beef, Lo mein noodles, green onion, spinach, egg, marinated vegetables, napa cabbage	
Scallop and Crawfish Mac and Cheese (SF)	\$22
Andouille sausage, smoked bacon, roasted peppers, shell pasta, smoked cheddar, and asiago cream	
Fish and Chips (SF)	\$18
Beer battered cod fillet, homemade steak fries	
Walleye (SF)	\$24
Artichoke panko	
Blackened, crab, white wine butter cream	
Pan-fried, sundried tomato, capers, garlic butter	
Vegetarian Spaghetti and Meatballs	\$16
Sundried tomato and goat cheese risotto balls, spaghetti cut vegetables, roasted pepper marinara	
Wild Hen	\$18
Grilled chicken breast, wild mushrooms, grilled asparagus, pine nuts, grape tomatos, bacon, mushroom stuffed raviolis, marsala cream	

(GF) Gluten free, (SF) Contains seafood
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Ask your server about what items can be served raw or undercooked.