

DINNER

AT
J. BREWERS



Executive Chef

Jeff Hiler

STARTERS

- Italian Nachos** Sweet Italian sausage, Italian cheese blend, asiago cream, banana peppers, tomato, black olives, green onions, crisp wontons \$12
- 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
- Ahi Tuna Crisps** Ahi tuna, cucumber, avocado, sweet soy, wasabi, sesame oil, crisp wonton \$14

SANDWICHES

Served with homemade chips, fries, or coleslaw and pickle

- Chicken Havarti** Lightly breaded chicken breast, havarti cheese, mango chutney, croissant \$10
- Trifecta** Thinly sliced pastrami, corned beef, turkey, melted bacon jack cheese, horseradish honey mustard, grilled marble rye \$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 Gratinee** \$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, 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
- Kale Salad** \$10
Marinated Kale, roasted beets, bleu cheese, tomato, cucumber, apples

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
- Blytheheld 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
- Balsamic Glazed Salmon (SF)** \$24
Brunoise vegetables, lentils, tomato salad, wilted greens
- 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.