

DINNER

AT  
J. BREWERS



Executive Chef

Jeff Hiler

STARTERS

- Cauliflower Nachos** Asiago cream, Italian cheese blend, banana peppers, tomato, black olives, green onion \$12
- Buffalo Chicken Wings** Chicken wings, blitz buffalo sauce, gorgonzola, shredded cucumber carrot slaw, honey BBQ mustard dip \$12
- Thai Calamari (SF)** Lightly breaded calamari, spicy soy glaze, sesame seeds \$12
- Italian P.E.I. Mussels (SF)** Tomato, garlic, butter sauce, green onions, toasted French bread \$12
- Cajun Style Shrimp Cocktail (SF)** Seasoned shrimp, spicy tomato remoulade, roasted pepper slaw \$12
- Wasabi Asparagus Fries** Wasabi tempura asparagus, sweet soy sauce, sesame oil \$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 (SF)** \$9  
Wedge of romaine, manchago cheese, tomato, red onion, cucumber, pepperoncini, anchovy vinaigrette
- Shredder** \$9  
Shredded crisp lettuce, gorgonzola cheese, tomato, bacon, egg, green onion, sweet and tangy dressing
- Southwestern Salmon Salad (SF)** \$12  
Seared salmon, iceberg lettuce, tomato, avocado, shredded cheddar, green onions, corn, cilantro sour cream vinaigrette
- Greek Panzanella Salad** \$10  
Grilled chicken, marinated croutons, feta cheese, Kalamata olives, tomato, cucumber, banana peppers, roasted peppers, mixed greens, champagne vinaigrette

Add to any salad chicken \$2.00, salmon \$6.00, 4 oz filet \$8.00

SIGNATURE PIZZAS \$12

- The Works** Pepperoni, ham, Italian sausage, peppers, onions, black olives
- Bruschetta** Pesto, tomato, roasted red peppers, fresh mozzarella, finished with fresh basil and balsamic glaze
- BLT** Ranch sauce, shredded mozzarella blend, tomato, bacon, shredded romaine lettuce
- Buffalo Chicken** Buffalo sauce, grilled chicken breast, shredded mozzarella, celery, bleu cheese, finished with ranch dressing

BUILD YOUR OWN PIZZA

6" \$7      12" \$12      10" Gluten Free \$14

- Sauces**—Pizza sauce, asiago cream, pesto, buffalo sauce, ranch sauce
- Cheeses**—Mozzarella, asiago, fresh mozzarella, blue cheese
- Meats**—Pepperoni, Italian sausage, ham, grilled chicken, bacon
- Veggie**—mushrooms, tomato, bell peppers, roasted red peppers, onion, black olives, green olives, banana peppers, jalapeno peppers, spinach

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
- Blythefield Fried Chicken** \$16  
Mashed potato, gravy, vegetable of the day
- Country Style Pork Loin** \$18  
Thinly sliced breaded pork loin, onion, wild mushroom cream, mashed potato, vegetable of the day
- Philly Cheese Steak Dinner** \$18  
Tenderloin beef tips, peppers, onion, mushrooms, toasted crostini, melted provolone cheese
- Seafood Risotto (SF)** \$28  
Shrimp, scallops, mussels, langosino lobster, lemon garlic sauce, asparagus, sundried tomato, creamy manchago risotto
- Rainbow Trout (SF)** \$24  
Spicy seared rainbow trout, lemon herb cream, green onion jasmine rice, pepper slaw
- Walleye (SF)** \$24  
Artichoke panko  
Blackened, crab, white wine butter cream  
Pan-fried, sundried tomato, capers, garlic butter
- Vegetarian Roasted Cauliflower Ragout** \$16  
Roasted cauliflower, red beans, sweet potato, sundried tomato, asparagus, cherry tomato, green onion, garlic, herbs
- Impossible Burger** \$9  
A veggie burger you would think is real meat served with lettuce, tomato, onion, choice of cheese, on a pretzel bun. Your choice of sides.
- Brewer Burger** \$9  
Lettuce, tomato, onion, choice of cheese on a pretzel bun. Your choice of sides.

(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.