



*Not your typical grub pub!*



# SMALL PLATES

## BELGIAN PRETZEL BOARD

With dried sausage, cheddar & stone ground mustard. 7

## CRISPY CALAMARI

With smoked tomato coulis. 9

## GRILLED ARTICHOKE

Seasoned and served with a garlic citrus aioli. 7

## CROCK OF MUSSELS

Simmered in white wine & garlic. 10

## STUFFED PEPPER

Grilled pepper stuffed with ground lamb, rice & tomato. 8

## CROSTINI TRIO 10

Mozzarella, tomato & anchovy. • Sauteed eggplant with garlic. • Sliced green apple, fig & brie.

## LAMB SLIDERS

Three mini served with sweet onion, feta & mint aioli. 9

## SMORGASBORD

Assorted olives, cheeses, nuts, salamis with grilled crostini. 12

## STEAK FRIES & GRAVY

With aged cheddar poutine & gravy. 5

## STUFFED MUSHROOMS

Sauteed onion, parmesan, parsley & bread crumbs. 8

## PITA & HUMMUS

Grilled pita with homemade hummus. 6

## FLATBREAD OF THE DAY

Artisan flatbread prepared daily. 10

# SOUPS & SALADS

## SAN MARZANO TOMATO BISQUE

Served with a mini grilled gruyere cheese sandwich. 6

## SOUP OF THE DAY

### MAD CHEF CHOP SALAD

Grilled chicken, cucumber, onion, tomato, pine nuts, feta, raisins  
& sweet corn in a housemade dressing. 10

### ORIENTAL CHICKEN SALAD

Napa cabbage, grilled chicken, green onions, toasted noodles, almonds  
& sesame in a sweet soy vinaigrette. 10

### SPRING ROSE SALAD

Grilled chicken over spring mix with strawberries, shaved parmesan, candied walnuts & avocado  
tossed in a raspberry vinaigrette. 10

### CITRUS SALAD

Grilled shrimp over mescaline greens & tangerine wedges tossed in a light ginger dressing. 11  
Substitute salmon. 12

### HOUSE SIDE SALAD 4

\*Consuming raw or undercooked meat or seafood may increase your risk of food borne illness.

# ENTREES

## SLOW ROASTED PRIME RIB

Vidalia onion jus & smashed red potatoes. Ten oz. 14 • Sixteen oz. 18  
*Served Thursday thru Saturday only.*

## BANGERS & SMASH

Authentic beer boiled sausage & smashed red potatoes. 11

## FISH & CHIPS

Beer battered cod & chips with homemade tartar & cole slaw. 10

## SLOW BRAISED PORK BELLY

Over fried rice. 15

## MAD CHEF MEATLOAF

With smashed red potatoes. 11

## GRILLED SALMON

Wild caught Atlantic salmon with creamy cheddar grits. 16

## \*RIBEYE

With crispy Guinness onions & smashed red potatoes. 18

## ST. LOUIS STYLE RIBS

With English chips. Half rack. 14 • Full rack. 18

## PASTA BELLA VIDA

Sautéed shrimp with chopped tomato, shallots & basil  
simmered in white wine & olive oil over spaghetti rigatti. 14

## SHEPHERD'S PIE

Tender beef & lamb with peas  
covered with our smashed red potatoes. 10

## CHEF G'S FRIED CHICKEN

Juicy & crisp half chicken with sloppy corn bread. 14

### Additional Sides

Smashed Sweet Potatoes  
Topped with a  
Marshmallow Brulee - 4  
Seasonal Vegetable - 4  
Battered Onion Rings - 4  
Mac & Cheese Crock - 4

# SANDWICHES & BURGERS

Served with choice of fries or tomato & cucumber salad.

Add a cup of soup to any sandwich for 3

## \*MC'S BURGER

Angus beef with caramelized onion, arugula and our homemade brown sugar  
& Jim Beam Whiskey marinated bacon & melted gruyere. 11

## \*CLASSIC CHEESEBURGER

9

## PULLED PORK

Tender smoked with honey BBQ on a brioche with a side of slaw. 9

## REUBEN

Corned beef, sauerkraut, gruyere & thousand + one island dressing on toasted rye. 10

## ITALIAN BEEF DIP

Chicago Style with tender beef & onions marinated in burgundy wine gravy. 9

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# CHILDREN'S MENU

For our guests 10 years of age and under.

## CHICKEN FINGERS

Served with fries. 5

## \*BEEF SLIDER

Served with fries. 5

## HOT DOG

Served with fries. 5

## DESSERTS

### OLD FASHIONED ROOT BEER FLOAT

Micro-Brewed Draft Root Beer, vanilla ice cream & Jameson's syrup topped with , Bailey's Irish whipped cream—so rich and creamy you'll swear it's made in heaven!. 6

### MAD CHEF'S WHITE CHOCOLATE BREAD PUDDING

5

### DESSERT OF THE DAY

Ask your server for today's feature.

## BEVERAGES

### DRAFT ROOT BEER

Twenty-two ounces...sorry, no refills. 3.00

### SODA

2.25

### FRESH BREWED ICED TEA

2.25

### COFFEE

1.50

### HOT TEA

1.50

### ESPRESSO

2.50

### CAPPUCCINO

3.50

### LATTE

3.50

### IRISH COFFEE

5.00

