



Winter Restaurant Week Lunch Menu

Sunday January 24-Saturday January 31 11am-4pm

\$20 - select one item from each course

Soup Course

Soup of the Day
Beer Cheese
Steelworker's Chili

Salad Course

Side Caesar
Side Salad

Main Course

Grain Fed Burger

Local Koehler Farms beef raised on brewer's grain, served with lettuce, tomato and red onion on a toasted brioche roll. 15.50
Toppings extra

Winter Flatbread

Apples, bacon, caramelized onions, bleu cheese crumbles, drizzled with Mike's Hot & Honey 15

Roasted Pork Sandwich

Slow roasted sliced pork loin topped with sauteed spinach and aged provolone on a sub roll 20

Asiago Chicken Bacon Ranch Sandwich

Fried chicken breast, asiago cheese, bacon & ranch on a toasted brioche roll with lettuce, tomato and red onion 18

Falafel Wrap

Crisp romaine, falafel, tzatziki sauce, cucumbers, feta cheese & red beet hummus in a flour tortilla 16



Winter Restaurant Week Dinner Menu

Sunday January 24-Saturday January 31 4pm-close

\$35 - select one item from each course

First Course

Bavarian Pretzels

Soft bavarian pretzels, butter, parmesan cheese, salt, beer cheese soup for dipping 11.5

Parmesan Truffle Fries

Our fries tossed in white truffle oil, grated parmesan cheese & parsley with roasted garlic aioli for dipping

10

Philly Egg Rolls

Philly steak meat, american cheese, sauteed onions in an egg roll - served with marinara 12

Side Caesar or Dinner Salad

Second Course

Pierogi Casserole

Cheddar, onions and mashed potatoes rolled in pasta and baked - served with our chef's vegetables 20

Chicken Schnitzle

Lightly floured chicken sauteed with garlic, capers, tomatoes & white wine butter sauce - served with mashed potatoes and braised red cabbage 24

Black & Bleu Fettuccini

Fresh fettuccine in a rich bleu cheese alfredo sauce - topped with filet medallions 28

Grilled Salmon

Our fresh salmon - grilled and served you choice of - whiskey sauce, bbq, blackened or topped with our 'brew'schetta - served with mashed potatoes and our chef's vegetables 24

Dessert Course

Creme Brulee

Caramel Apple Bread Pudding

Pots Du Creme