

DINNER

APPETIZERS

Jumbo Pretzel - Biggest pretzel you'll see in this city. 24oz of pretzel from Milwaukee Pretzel Company, toasted to golden brown perfection then lightly salted. Served with Mustard Aioli and Beer Cheese. \$13.99

Scotch Eggs - A true British classic. A hard boiled egg, wrapped in ground pork sausage then breaded and deep-fried to perfection. Served as halves with a side of cilantro aioli. | 1 Egg \$6.50 | 2 Eggs \$11.00 | 4 Eggs \$20.00

Tomato and Beans on Toast - Confit tomato, white beans, parmesan cheese, roasted garlic and baby basil served on an English muffin and topped with a drizzle of truffle balsamic reduction. \$9.49

Bean, Sausage and Cheese Rolls - Diced bangers, white pudding, baked beans, and cheddar cheese rolled in puff pastry. \$10.99

Cheese Curds - About as Wisconsin as it gets. We beer batter and deep-fry these delicious Clock Shadow Creamery cheese curds and serve them up hot with a side of Ranch. \$10.49

Poutine - Chips cheese and gravy, Tim Horton's has nothing on us. \$10.49

Wings/Boneless Wings - 10oz of succulent breaded chicken filets or traditional wings tossed in one of our house-made wing sauces and served with a side of ranch or blue cheese dressing. \$11.99

Hot | BBQ | Honey Habanero | Lion's Dry Rub | O Sauce | Sweet Chili

Artichoke Dip - House-made with premium ingredients, this dip is an ideal plate to share before your entree. Served with crostinis, celery and carrot sticks. \$9.49

SOUPS & SALADS

Caesar Salad - A bed of fresh romaine lettuce, Parmesan cheese, and marble rye croutons. Tossed in our house-made Caesar dressing. \$9.99

White Bean Salad - White beans, cucumber, cherry tomatoes, red onion, romaine lettuce, fresh herbs, micro-greens and feta cheese with a lemon/garlic vinaigrette. \$10.99

Baked Tomato - Premium house-made, creamy tomato soup topped with a grilled cheese sandwich and locally sourced fresh mozzarella and cheddar, baked into a dish. \$8.50

Chicken Cheddar Jalapeno - A spicy jalapeno and cheddar soup with tender fillets of chicken breast. \$5 Cup | \$7 Bowl

Soup du Jour - Ask your server for details.

MAINS

Corned Beef and Cabbage - Guinness braised corned beef, cider braised cabbage and a potato croquette served with a mustard sauce. \$14.99

Shepherd's Pie - Braised lamb shoulder and roasted vegetables stewed and topped with mashed potato. \$14.99

Fish n' Chips - Beer-battered Atlantic Cod served with a healthy portion of chips, a side of tartar sauce and mushy peas. (Substitute coleslaw if desired). \$14.99

Bangers and Mash - Pork bangers, russet mash, crispy fried onion, green onion and carrot strings topped with onion gravy. \$13.99

Curry - A medley of vegetables and chicken served in our house-made yellow curry sauce. \$15.99
Choose between: rice | chips | half n' half.

Lions' Pasty - Light flaky pastry filled with braised short rib and root vegetables served on a bed of mashed potatoes and finished with a healthy serving of house gravy. \$13.99

Fried Chicken With Mash and Corn - Three freshly breaded chicken tenders nestled atop a bed of mashed potatoes topped with our house gravy, creamed corn and a drizzle of honey. \$13.49

Pan Fried Walleye - House seasoned walleye topped with a citrus cream sauce and served with a potato pancake croquette, cole slaw and apple sauce. \$15.49