

STARTERS

Spinach and Artichoke Dip - A creamy blend of cheeses, artichoke hearts and spinach served in a crusty bread boule with assorted crackers, flat bread, bread sticks and fresh veggies. \$8.95

Cheddar Jack Nachos - Corn chips dusted with a southwestern seasoning, layered with cheddar jack cheese and topped with shredded lettuce, tomatoes and black olives. Served with sour cream and salsa. Plenty for everyone to share. Large \$9.95 Small \$7.95 Extra sour cream \$0.75 Guacamole \$0.75
Add chicken or ground beef \$2.50

Calamari - Tender calamari, lightly floured and deep fried. Tossed with spicy cherry peppers, served over our house-made marinara and drizzled with balsamic reduction. Plenty for two. \$8.95

Cajun Shrimp and Scallops - Gulf shrimp and fresh sea scallops dusted with cajun spice, pan blackened and served over a zesty black bean sauce. \$8.95

Pale-Ale Battered Red Onion Rings - Dipped in our Pump Station Pale Ale batter, coated with seasoned bread crumbs and served with ancho-chipotle sour cream and blue cheese. \$5.95

Thai Peanut Wings - A dozen wings marinated in a flavorful Thai peanut sauce, grilled and served with carrots and soy ginger sauce. \$7.95

Buffalo Chicken Tenders - Breaded chicken tenders tossed in a traditional Buffalo-style sauce. Served with blue cheese dressing and carrots. \$6.95

Smoked Mozzarella Stuffed Mushrooms - Jumbo mushroom caps stuffed with spinach, roasted red peppers and smoked mozzarella. Baked with garlic butter and white wine. \$7.95

Coconut Shrimp - Large beer-battered shrimp, dipped in flaked coconut, served with spicy peach chutney. \$8.95

SOUPS

Soup du Jour - Chef's choice, prepared daily with the freshest ingredients. Bowl \$4.25 Cup \$3.95

French Onion Gratinée - Caramelized Bermuda and Spanish onions simmered in a rich broth and served in a crock covered with bubbly Swiss cheese. \$4.95

Tomato Bisque - A blend of tomatoes, garlic, fresh herbs and cream topped with Parmesan croutons. Bowl \$4.95 Cup \$3.95

Chili - Southwestern-style chili with stewed beef topped with melted jack cheddar cheese and served with tortilla chips. Boule \$6.95 Bowl \$5.95 Cup \$4.95

SALADS

Add shrimp to any salad for \$6.00. Add a veggie burger or chicken breast for \$4.00. Fresh Gorgonzola \$1.00.

Chicken Walnut Salad - A scoop of fresh chicken salad set a top of baby field greens and garnished with alfalfa sprouts, manadarian oranges, cucumbers, tomatoes and walnuts. \$8.95

Spring Medley - Baked brie bruschetta served with baby field greens, Belgian endive, tomatoes, roasted garlic cloves, sun-dried cherries, onions, cracked black pepper and kalamata olives. Accented with balsamic vinaigrette. \$7.95

Caesar Salad - Crisp romaine lettuce, sliced mushrooms, crumbled feta cheese and garlic croutons tossed with imported Romano cheese and our own Caesar dressing. Small \$5.95 Large \$7.95

Grilled Chicken Fajita Salad - Fresh salad greens with grilled chicken, peppers, onions, cucumbers and tomatoes. Topped with melted cheddar jack and tortilla crisps. \$8.95 Sub bourbon steak tips for \$2.00

Traditional Cobb Salad - Grilled chicken, tomatoes, olives, scallions, hard boiled egg, bacon and cheddar jack cheese served with salad greens. Vegetarian option available with black bean burger. \$8.95

House Salad - A mixture of romaine, red and green leaf lettuces topped with julienne carrots, sliced cucumbers, tomatoes and black olives. \$3.95

SPECIALITY SANDWICHES

Add a cup of soup du jour or a house salad for \$3.00.

Cordon Bleuwich - Beer-battered chicken breast, breaded and topped with honey ham and Swiss, served with lettuce, tomato, onion and Dijon mayo on a hard roll. \$7.95

The Gobbler - Our house-smoked turkey breast served on a warm baguette with cranberry sauce, herb-bread stuffing and provolone cheese with a side of turkey gravy. \$7.95

Veggie Wrap - Fresh spinach, mushrooms, tomatoes, feta and provolone cheeses encased in an herb wrap, brushed with garlic butter and topped with sesame seeds and baked. Served with a side of balsamic vinaigrette. \$7.95

Grilled Steak Sandwich - Grilled marinated bourbon sirloin steak tips topped with caramelized onions and mushrooms. Served open-faced on a garlic baguette. \$10.95

Marinated Portabello Sandwich - Grilled portabello topped with marinated roasted red peppers, fresh mozzarella and basil pesto. Served on garlic napoletano bread. \$7.95

Maggie's Hen House - Chunky chicken salad served on rye bread with American cheese, bacon, lettuce, tomato and whole cranberry sauce. \$7.95

Pulled-Pork Sandwich - House-smoked pulled-pork seasoned with tangy barbeque sauce on a garlic baguette. Served with a side of cole slaw and fries. \$8.95

BURGERS AND CHICKEN SANDWICHES

Served on a hard roll with lettuce, tomato, raw onion and fries.

Add a cup of soup du jour or a house salad for \$3.00. Sub sweet fries for \$1.95.

Build Your Own Burger or Chicken Sandwich - Top a fresh, half-pound beef patty or grilled chicken breast with items from the following list: mushrooms, bacon, cheddar, gorgonzola, pepper jack, smoked mozzarella, Swiss, or guacamole. Plain or up to two toppings \$7.95, each additional topping \$0.75

Pump Station Burger - Ground beef blended with scallions, cheddar jack cheese, barbecue sauce and our award-winning Kick-Ass Brown Ale, grilled to order and topped with bacon and pepper jack. Served with ancho-chipotle sour cream. \$8.95

Turkey Burger - Ground turkey delicately spiced with sage and grilled to order. Served with cranberry mayonnaise. Plain or up to two toppings from the Build Your Own list \$7.95, each additional topping \$0.75

Vegetarian Burger - Lightly spiced black bean and corn burger, served with Dijon mayonnaise. Plain or up to two toppings from the Build Your Own list \$7.95, each additional topping \$0.75

EXTRAS

Sautéed mushrooms	\$0.75	Market vegetable	\$1.95
Sautéed onions	\$0.75	Cole slaw	\$1.95
Mashed potatoes	\$1.95	Basket of fries	\$2.95
Sweet potato fries	\$3.95	Pierogies	\$2.95

Planning a party? Our mezzanine is a terrific setting for any occasion.

Ask your server for more information.

A gratuity of 18% will be added to parties of eight or more.

We cannot split checks for parties of more than eight.

Gift Certificates Available

ENTRÉES

Add a house salad or a cup of soup du jour, \$3.00. Add a Caesar salad, \$3.95.

Beer-battered Fish & Chips - Flaky Atlantic white fish, dipped in Pump Station beer batter and deep-fried to a crispy, golden brown. Served with French fries, tartar sauce, coleslaw and lemon. \$12.95

Golabki - Choice ground beef, rice, imported Romano cheese and spices rolled in cabbage leaves, slow roasted with house marinara and served with pierogies. \$14.95

Pump Station Baby Back Ribs - A full rack of ribs, smoked in-house and basted with Chef's special glaze. Served with mashed potatoes and vegetables and topped with your choice of barbecue sauce or peach chutney. Full Rack \$16.95 ½ Rack \$13.95

Sambol Pork Tenderloin - Pork tenderloin marinated in Sambol chili paste and teriyaki sauce, grilled and served with an apricot chutney and rice pilaf. \$16.95

Chicken Sophia - Chicken roulade stuffed with cappicola ham, fresh mozzarella, roasted red pepper and ricotta. Served over rigatoni with a mushroom-pesto sauce. \$

Stuffed Eggplant Roulade - Batter-dipped and pan-fried eggplant stuffed with roasted mushrooms, sautéed spinach, sun-dried tomatoes, garlic, Romano and ricotta cheeses. \$13.95

Braised Short Ribs - Choice beef short ribs braised with garlic, fresh herbs and Merlot served with a side of horseradish sauce and mashed potatoes. \$14.95

Gorgonzola Sirloin - A hand-carved NY Strip topped with gorgonzola, garlic, bacon, spinach and scallions. Finished with a Merlot-red onion chutney and served with potato and vegetable. \$22.95

Stuffed Shrimp Gruyère - Jumbo shrimp butterflied and stuffed with crabmeat, baked in garlic butter and white wine topped with shredded gruyère cheese accompanied with rice pilaf. \$18.95

Polynesian Mahi Filet - Teriyaki-marinated Mahi, grilled and topped with red and green peppers, scallions, coconut and a spiced pineapple-coconut rum sauce. Served with rice pilaf. \$18.95

Cajun Shrimp and Scallops - Gulf shrimp and fresh sea scallops dusted with cajun spice, pan blackened and served over a zesty black bean sauce and rice. \$18.95

PASTA

Add a house salad or a cup of soup du jour, \$3.00. Add a Caesar salad, \$3.95.

Chicken Paroma - Boneless breast of chicken, encrusted with a blend of Romano and Parmesan cheeses, pan-fried and finished with a zesty tomato sauce and served over angel hair pasta. \$16.95

Chicken and Shrimp Gorgonzola - Sautéed with mushrooms, broccoli and sun-dried tomatoes in a light oil and garlic, tossed with Romano, gorgonzola and rigatoni. \$18.95

Grilled Portabello and Smoked Ravoilis - Smoked mozzarella and roasted red pepper raviolis are set over our house marinara, topped with a grilled portabello mushroom and garnished with fresh mozzarella and pesto. \$15.95

Mediterranean Primavera - Grilled eggplant, zucchini, squash, red peppers, onions and tomatoes served over pasta and topped with chic peas, feta cheese, and kalamata olives. Drizzled with warm balsamic vinaigrette. \$13.95

Cajun Jambalaya - A zesty New Orleans favorite: chicken, scallops, shrimp and andouille sausage sautéed with a trio of peppers, red onions, garlic and cayenne, finished with cream and served over linguine. \$18.95