

STARTERS

Italian-style Baked Stuffed Clams - Fresh chopped clams, leeks, mushrooms and Italian seasonings. \$8.99

Pan-seared Crab Cakes - Prepared with lump crab meat over Cajun cream sauce with black bean and corn salsa. \$10.99

Asian Chicken Wraps - Sesame ginger chicken, crispy noodles, shredded carrots, water chestnuts, baby corn and scallions in a boston lettuce wrap served with a side of Thai peanut sauce. \$9.99

Mediterranean Sampler - Toasted Lavash, falafel, hummus, tabouli, Kalamata olives, tomatoes and feta cheese. \$10.99

Cheddar Jack Nachos - Corn chips dusted with southwestern seasonings, layered with cheddar jack cheese and topped with shredded lettuce, tomatoes, scallions and black olives. Served with sour cream and salsa. Plenty for everyone to share. Large \$9.99 Small \$8.99

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! \$9.50

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. \$6.99

Thai Peanut Wings - A dozen wings marinated in a flavorful Thai peanut sauce, grilled and served with carrots and soy ginger sauce. \$8.99

Buffalo Chicken Tenders - Breaded chicken tenders tossed in a traditional Buffalo-style sauce. Served with blue cheese dressing and carrots. \$7.50

Coconut Shrimp - Large beer-battered shrimp, dipped in flaked coconut, served with spicy peach chutney. \$8.99

SOUPS

Beef Ragout - Locally raised grass fed beef braised in Kick-Ass Brown Ale with gold potatoes, veggies and pearl onions, served with a fresh corn bread biscuit. Bowl \$7.99 Cup \$5.99

French Onion Gratinée - Caramelized Bermuda and Spanish onions simmered in a rich broth topped with garlic croutons and served in a crock covered with bubbly Swiss cheese. \$4.99

Soup du Jour - Chef's choice, prepared daily with the freshest ingredients. Bowl \$4.75 Cup \$4.25

Tomato Bisque - A blend of tomatoes, garlic, fresh herbs and cream topped with Parmesan croutons. Bowl \$4.75 Cup \$4.25

SALADS

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

Dressings: Apple Cider Balsamic Vinaigrette, 1000 Island, Creamy Gorgonzola, Garlic Ranch, and Fat-Free Honey

Harvest Medley - Boston lettuce, apples, walnuts, ^{Mustard} baby mozzarella, bing cherries, mushrooms and tomatoes served with an apple cider balsamic vinaigrette, and topped with Maytag blue cheese \$9.95

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

Southwest Salad - Topped with Cajun steak or Cajun chicken breast, avocados, corn chips, peppers, onions, tomatoes, and black bean and corn salsa with a chipotle ranch dressing. Steak \$11.95 Chicken \$9.95

Greek Chef Salad - House salad mixed with pepperoncini, feta cheese, Kalamata olives, tomatoes, red onion, smoked turkey and ham. \$9.95

Fresh Fruit Creation - Gold pineapple, grapes, strawberries, fresh melon and fresh light cottage cheese. \$9.95

House Salad - A mixture of romaine, red and green leaf lettuces topped with julienne carrots, sliced cucumbers, tomatoes and black olives. \$4.50

SPECIALTY SANDWICHES

Add a cup of soup du jour or a house salad for \$3.95

L.A. BLT - Smoked turkey with bacon, lettuce, tomatoes, avocado and roasted red pepper mayo on an Asiago ciabatta roll. \$9.99

Smoked Corned Beef Reuben - Tender house-smoked brisket with Swiss cheese, sauerkraut and Russian dressing, served on grilled rye. \$8.99

Grilled Ribeye Sandwich - Served on a garlic baguette with balsamic onions and mushrooms, served with fries. \$11.99

Mediterranean Wrap - Lettuce, tomatoes, red onion, falafel, roasted red pepper hummus and tabouli wrapped in a Lavash bread with tzatziki sauce. \$8.99

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. \$8.99

Marinated Portabello Sandwich - Grilled portabello topped with marinated roasted red peppers, fresh mozzarella and basil pesto. Served on garlic napoletano bread. \$8.99

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. \$8.99

BURGERS AND CHICKEN SANDWICHES

Served on a hard roll with lettuce, tomato, raw onion, your choice of toppings and fries.
Add a cup of soup du jour or a house salad for \$3.00. Substitute sweet potato fries for \$1.95.

Toppings: Sautéed Mushrooms, Sautéed Onions, Bacon, Guacamole, Cheddar, Fresh Gorgonzola, Pepper jack, Smoked Mozzarella, or Swiss cheese.

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. \$8.99

Build Your Own Burger or Chicken Sandwich - A half-pound steak burger or grilled chicken breast. Plain or up to two toppings \$7.99. Additional toppings \$0.75 each.

Turkey Burger - Ground turkey delicately spiced with sage and grilled to order. Served with cranberry mayonnaise. Plain or up to two toppings \$7.99. Additional toppings \$0.75 each.

Vegetarian Burger - Lightly spiced black bean and corn burger, served with Dijon mayonnaise. Plain or up to two toppings \$7.99. Additional toppings \$0.75 each.

Gift Certificates Available

EXTRAS

Sautéed mushrooms		Market vegetable	\$2.95
\$1.00	Sautéed	Cole slaw	\$1.95
onions	\$0.75	Basket of fries	\$2.95
Pierogies	\$2.95	Fresh Fruit	\$2.95

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

We cannot split checks for parties of more than eight.

ENTREES

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

Home-style Meatloaf - Locally raised, grass-fed beef topped with mushroom gravy. Served with fresh vegetable and potato \$15.99

St. Louis Ribs - Smoked in-house and marinated with Chef's special glaze, topped with barbecue sauce. Served with mashed potatoes and vegetables. Full rack \$18.99 Half rack \$15.99

Corned Beef Brisket - Smoked Certified Angus corned beef brisket served with cabbage, boiled fingerling potatoes and a side of spicy mustard. \$14.99

Wurst Platter - Knockwurst and Bratwurst served with braised sweet n' sour red cabbage, potato pancakes and a side of spicy mustard. \$13.99

Stuffed Chicken Breast - Chicken breast stuffed with Sindoni sausage, mozzarella and herb bread stuffing topped with Supreme sauce. Served with fresh vegetable and potato. \$15.99

Ahi Tuna - Sesame encrusted Ahi tuna served rare and topped with wasabi cream sauce, served with fresh vegetables and sushi rice. \$18.99

Grilled Ribeye Steak - 12oz. Certified Black Angus Ribeye, grilled to order and topped with caramelized balsamic onions and mushrooms, served with fresh vegetable and potato. \$23.99

Choice Filet Medallions - Grilled and topped with mushrooms, scallions and bourbon peach chutney. Served with fresh vegetable and potato. Cajun style available upon request. \$21.99

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. \$18.99

Stuffed Shrimp Gruyère - Jumbo shrimp butterflied and filled with crabmeat stuffing, baked in garlic butter and white wine topped with gruyère cheese accompanied with rice and vegetables. \$18.99

Stuffed Eggplant Roulade - Batter-dipped and pan-fried eggplant stuffed with roasted mushrooms, sautéed spinach, sun-dried tomatoes, garlic, Romano and ricotta cheeses topped with marinara. \$13.99

Golabki - Choice ground beef, rice, and imported Romano cheese rolled in cabbage leaves, slow roasted with house marinara and served with pierogies. \$14.99

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. \$13.99

Free Range Chicken - Marinated and grilled with roasted fingerling potatoes, asparagus and fresh marinated tomatoes. \$18.99

Veal and Peppers - Milk-fed veal, slow braised with red and green bell peppers and onions in a light tomato sauce, served with rice. \$16.99

PASTA

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

Roasted Tomato and Mozzarella Ravioli - Spinach, roasted red peppers, walnuts and mushrooms tossed in a garlic-rosemary-olive oil sauce and topped with shaved Romano cheese. \$17.99

Calamari Matias - Sautéed with Kalamata olives, roasted red peppers, anchovies and sun-dried tomatoes, served in a garlic wine sauce over linguine. Served with garlic bread. \$16.99

Blackened Chicken and Shrimp - Tossed in a roasted red pepper alfredo, served over farfalle pasta and topped with scallions and black olives. \$18.99

Tortellacci - Served in a pesto cream sauce and topped with a roasted red pepper and fresh mozzarella stuffed portabello mushroom cap. \$17.99

Calamari Fra Diabolo - Braised in a spicy marinara sauce over linguine. Served with garlic bread. \$16.99

Pasta Bayou - Shrimp, Scallops, Chicken breast, Andouille sausage, onions, peppers and fresh tomatoes in a cajun supreme sauce over linguine. \$18.99