SOUPS AND SALADS

AVAILABLE AFTER 11AM DAILY

Soup of the Day Cup 5.5 Bowl 7.5 **Our Award-Winning Clam Chowder** (Friday only) Cup 7.5 Bowl 10. **Side Salad** with your choice of dressing 7.5

Greek Chop Salad – Romaine Lettuce, Garbanzo Beans, Kalamata Olives, Pepperoncini, Cherry Tomatoes, pickled red Onions, Cucumbers, Basil, Feta Cheese and Balsamic Dressing – 17.

Taco Salad* - Iceberg lettuce, seasoned Ground Beef, Black Olives, Tomatoes and Cheddar cheese, served in a Tortilla bowl with Sour cream, Guacamole and Salsa 17.5

Steak Salad * - 6 oz Top Sirloin resting on a bed of fresh Spring Greens, Tomatoes, Croutons, Pickled Red Onions and drizzled with our own Smokey Ranch dressing 23.

Crispy Asian Chicken Salad - Crisp Romaine lettuce topped with Chow Mein noodles, Cashews, Mandarin Oranges, Cucumbers and 2 pieces of crispy Chicken 17.5

Strawberry Salad – Butter lettuce, Sliced Strawberries, Blue Cheese Crumbles, Candied Pecans, Fresh Dill and Honey Mustard Poppy Seed Dressing 17.

BROWNS POINT BURGERS

Served with Fries, cup of soup du jour or house made Potato Chips (upcharge to sub Chowder)

Sub a side Salad or Onion Rings for \$2.00

Impossible Patty add 3. (when available)

The Classic * 1/3 lb. Beef patty, with Lettuce, Tomato, Onion, Pickles and Burger Sauce 16.

Grilled Chicken Burger with Lettuce, Tomato, Onion, Pickles and Mayonnaise 16.

Veggie Patty Burger with Lettuce, Tomato, Onion, Pickles and Burger Sauce 16.

GRILLED AND HOT SANDWICHES

(served with same side options as Burgers above)

Clubhouse Sandwich Turkey, Ham, Bacon, Tomato, Lettuce, Swiss and American cheese piled between 3 slices of toasted bread 17.5

Salmon Cake Burger – Grilled Salmon Cake Patty, Spinach, Tomato, Pickled Red Onions, House made Tarter Sauce 20.

Grilled Reuben on Rye bread, with Corned Beef, Swiss cheese, Sauerkraut and 1000 Island dressing 17.

Patty Melt* on Rye with a 1/3 lb Beef patty with grilled Onions and American cheese 16.5

Philly Cheesesteak* Roast Beef, Peppers, Onions, Jack and Parmesan cheese served on a hoagie roll 17.

French Dip* Sliced house Roasted Beef piled high on a hoagie roll, served with Au jus or house made BBQ sauce 16.5

Grilled Cheese 14.5

BLT (bacon lettuce tomato) 15.5

SMALL BITES AND SHAREABLES

Steamed Clams	21.
11b of Clams steamed in White Wine and Garlic Butter	
Nachos*	15.
Corn Chips topped with Cheddar & Jack cheese, Onions, Peppers	
Choice of Chicken, Beef or Pork Verde	
Quesadilla*	15.5
Flour Tortilla filled with Cheddar & Jack cheese, Onions, Peppers	
Choice of Chicken, Beef or Pork Verde	
Smashburger*	8.
Two grilled Beef patties, American cheese, grilled Red Onions,	
Shredded lettuce and gourmet burger sauce	
Poutine	13.
Hand – cut Fries, Brown Gravy, Cheese Curds	
Cheese Curds	12.
Beer battered & fried, spicy dill aioli & honey	
Brussel Sprouts	9.
Battered & fried, Thai Chili sauce	
Pimento Cheese	9.
House made Pimento dip & Potato Chips	
Mozzarella Sticks with Marinara	9.5

^{*}All Eggs, Steaks, and Hamburgers are cooked to order. Consuming raw or under cooked food items may increase your chance of food borne illness!

FAVORITES

Chicken Strips - served with Fries or house made Potato Chips 16.5

Alaskan Cod Fish 'n' Chips - Hand dipped Beer battered Cod, served with Fries or house made Potato Chips and Coleslaw 21.

DINNER ENTREES

AVAILABLE AFTER 4PM

Steak Plate* - 8oz Flat Iron Steak, herbed Peppercorn Butter, Seasonal Vegetable Blend & Fried Baby Red Potatoes 33.

Short Rib & Frites - Braised Short Ribs served in a rich Red Wine Jus, House cut French Fries and Horseradish Aioli – 24.

Cod Picata - Two Cod Filets, floured & pan fried, with Bucatini Pasta in a White Wine Caper Lemon Sauce – 25.