

Executive Chef: Tony Langi

# Bitter Creek Brewing

## Dinner Menu

### Starters

<b>Sesame Fried Calamari</b>	Served with a Thai dipping sauce.	\$12
<b>Stuffed Mushrooms</b>	Mushrooms filled with fresh crab and cream cheese.	\$10
<b>Artichoke-Spinach Dip</b>	A pub favorite, served with baguette slices and celery.	\$11
<b>Chicken Wings</b>	Choose from teriyaki, barbeque or buffalo (mild or spicy).	\$10
<b>Tso Cauliflower</b>	Fried in a light batter tossed with a little sweet and a little spice.	\$9

### Pub Plates

<b>Thai Chicken Flatbread</b>	Fire roasted red peppers, mozzarella, red onions, cilantro, siracha aioli and grilled chicken.	\$14
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### Soups and Salads

<b>Soup of the Day</b>	Ask your server about today's hearty homemade selection:	Cup: \$4.50 Bowl: \$6
<b>French Onion Crock</b>	Our homemade creation, topped with cheese & croutons.	\$8
<b>Dinner Salad</b>	Mixed greens, with your choice of house made dressings, choice of feta or parmesan cheese.	\$6
<b>Caesar Salad</b>	Romaine tossed with croutons, parmesan cheese and our fantastic caesar dressing.	\$10.50
	Add blackened or grilled chicken.	\$14
<b>Chicken Salad</b>	Served over mixed greens with a choice from blackened or grilled chicken and served with carrots, tomato, onion, cucumbers, and eggs.	\$14
<b>Blue Cheese Steak Salad</b>	Topped with tomato, red onions, eggs, and black olives with an 8 oz. top sirloin steak cooked to taste.	\$18
<b>Chef Salad</b>	Ham, chicken, cheddar, Swiss, egg and tomato over mixed greens.	\$14.50
<b>Cobb Salad</b>	Served with bacon, grilled shrimp, grilled chicken, tomato, egg and blue cheese crumbles served over mixed greens.	\$14.50
<b>Salmon Salad</b>	Fresh salmon either grilled or blackened in Cajun spices, served with mixed greens, carrots, tomato, onion, cucumbers, and eggs.	\$16.50



Buy the kitchen a round \$5.00



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## Sandwiches

Sandwiches come with your bread choice (sourdough, wheat or rye) and 1 choice of homemade fries, soup or salad.

<b>Reuben</b>	A classic, piled high on rye with pastrami and sauerkraut with pub sauce.	\$12
<b>Sourdough Steak Melt</b>	Grilled steak on sourdough bread, topped with grilled onions, melted jack cheese and horseradish sauce.	\$12.50
<b>Chicken Club</b>	Chicken breast topped with ham, Swiss, bacon, lettuce, tomato & mayonnaise. Chicken breast can be ordered grilled or blackened.	\$11

## Burgers

Served with 1 side choice: fries, soup or a salad. Substitute grilled or crispy chicken or veggie burger for \$1 extra.

<b>The Classic</b>	One third pound lean beef, with lettuce, tomato, and onion. Top with American, Swiss or Cheddar Cheese.	\$9 \$10	With Bacon	\$11
<b>The Big Kahuna</b>	Two classic beef patties with bacon and cheese.			\$14.50
<b>All Choked Up</b>	Our fabulous artichoke dip makes this burger a hit.			\$10.50
<b>Bunkhouse Feast</b>	Bacon, grilled onions and cheddar cheese topped with BBQ sauce.			\$11
<b>Cajun Creation</b>	A burger grilled with Cajun spices; grilled onions and jack cheese and topped off with pastrami.			\$11

## Pasta

Served with choice of homemade soup or a salad.

<b>Cajun Shrimp and Andouille Sausage</b>	Our spicy house specialty, served over capellini.	\$16
<b>Fettuccini Alfredo</b>	A classic dish of cream sauce over fettuccini, with mushrooms and onions. Chicken Alfredo \$15    Shrimp \$16	\$13.25

## Entrees

Served with choice of 2 sides: Soup or salad **and** fries, chef potato or chef pasta

<b>Salmon</b>	Choice of grilled, blackened or parmesan crusted.	\$19.50
<b>Top Sirloin</b>	8 oz. grilled sirloin to taste. Blackened or Teriyaki    \$19                      Black and Blue	\$20 \$21.50
	Whiskey Style (topped with blue cheese, and a whiskey mushroom onion gravy)	\$22
<b>Fish n Chips</b>	Beer battered cod fried to a golden perfection with our house brewed ale.	\$16.50
<b>Chicken Jerusalem</b>	Artichokes, tomatoes, green onions, garlic, and cream white wine sauce with chicken breast	\$17.50
<b>4 Piece Fried Chicken</b>	A drumstick, breast, thigh, and wing fried to golden perfection.	\$14.50

## Dessert

(ask your server for available daily selections)

<b>Bread Pudding</b>	Our made in house signature dessert, sure to please.	\$8
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