Menamins IMBRIE HALL



STARTERS

Good Honest Soup

cup 4.50 | bowl 5.50

Fresh-Cut Fries

5.25 / 8.25 @ 🛇 🤍

Cajun Tater Tots

peppercorn ranch 5.75 / 9.25 © V

Dry-Fried Brussels Sprouts

Szechuan peppercorns, mustard greens 8.50 @ & V

Soft Pretzel Sticks

cheese & ale fondue 9.50 V

Blue Cheese Torta

maple-roasted walnut pesto, Fireside port reduction, dried pear, garlic crostini 9.50 ③

Sultans of Swing

hummus, feta-yogurt dip, walnut-pomegranate dip, pickled veggies, pita bread 10.25 W

Voodoo Chicken Wings

an Olympic Club original recipe with blue cheese dressing & celery sticks 11.75 / 13.75 ©

Dalton's Three Way Kick

cheeseburger slider, BBQ pork slider & buffalo chicken slider 12.50

SALADS

Pub Green

mixed lettuces, grape tomatoes, cucumber, marinated red onion, croutons, Parmesan cheese, your choice of dressing 6.75 / 9.75 ①

Aztec

romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing 8.50 / 11.50 © V

Harvest Moon

roasted sweet potato, honey-roasted pecans, goat cheese, dried cranberries, maple-stout vinaigrette 9 / 12 ③

The Pub Wedge

iceberg lettuce, blue cheese, bacon, cucumber, tomato, blue cheese dressing 9.50 / 12.50

ADD PROTEIN

wild salmon 8.50 or Mary's Free-Range Chicken 6.50

DINNER SPECIALTIES

Smokestack Lightning macaroni pasta, creamy cheese sauce, bacon & smoked mozzarella 11

Chris' Rockin' Jambalaya andouille sausage, chicken, peppers, celery & onions in a spicy Cajun tomato base with rice 12 ©

Ale-Battered Fish & Chips wild Alaskan cod, fresh-cut fries, tartar sauce & buttermilk coleslaw 13.50 / 16.50

Blackened Ahi Steak* seared medium-rare with spicy-sweet slaw, lemon-cilantro rice & mango pico de gallo 20 ©

Red Eye Salmon Fillet* pan-roasted wild salmon with coffee-bacon jam, Yukon Gold mashed potatoes & roasted garlic broccolini 21 ©

Terminator Steak & Frites* ale-marinated bavette steak, Terminator steak & horseradish sauces, fresh-cut fries 21

Black Rabbit Red Sirloin Steak* all-natural 10-oz sirloin, Black Rabbit & blue cheese butter, Yukon Gold mashed potatoes & dry-fried Brussels sprouts 25 ©

IMBRIE HALL PIZZA made with our housemade dough

Truffle Shuffle mixed mushrooms, fresh thyme, cream sauce, Fontina & Parmesan cheeses finished with truffle salt 10.50 / 24 @

Tropical Storm pepperoni, pineapple, jalapeño, mozzarella & Parmesan 12.25 / 28.25

Hammerhead BBQ Chicken garlic-roasted chicken, smoked mozzarella, bell pepper, red onion & fresh cilantro with Hammerhead BBQ sauce 13.25 / 30.25

Roadhouse Special salami, Canadian bacon, sausage, red onion, black olives 13.25 / 30.25

SUBSTITUTE a small vegan, gluten-free pizza crust for 3 dollars**

 $BURGERS\,$ Served with your choice of fresh-cut fries or tater tots

6-oz fresh, all-natural, Country Natural Beef* or Hammerhead garden (V) **patty** on a sesame brioche bun with lettuce, tomato, red onion, pickles & secret sauce 11.75

Cheeseburger* 12.75

Bacon Cheeseburger* 14.25

Firehouse* Cajun spice, jalapeño & pepper jack 13.75

Dungeon* Swiss cheese & grilled mushrooms 13.75

Communication Breakdown* Tillamook® cheddar, grilled mushrooms, onions & bell peppers 13.75

Captain Neon* blue cheese dressing & bacon 14.25

Wilbur's Jumbo Deluxe* bacon, Tillamook® cheddar & a fried egg 15.25

Expedition Elk Burger* coffee-bacon jam, white cheddar, lettuce, red onion, tomato, pickles & black garlic aioli on a sesame brioche bun 16.50

SUBSTITUTE a small green salad or cup of soup for 1 dollar, a gluten-free bun for 2 dollars**

Gluten Free ⑤ Vegan ⊗ Vegetarian ♡