

THE ROSS PUB

CASUAL & FAMILY DINNER

STARTERS

CALAMARI \$14

Marinara, Truffle aioli

BRUSSEL SPROUTS \$14

Dried cherries, pickled red onion, pine nut, maple balsamic glaze *GF,V

CAJUN STEAK BITES \$24

Zip sauce, fried onion, crumble blue cheese

PRETZEL BITES \$8

Beer cheese sauce

WILD MUSHROOM CROSTINI \$11

Truffle oil, parmesan, marsala cream mushrooms, micro beet green

SHRIMP COCKTAIL \$14

5 jumbo shrimp with spicy cocktail sauce

SANDWICH BOARD

*Choice of fruit or fries

SMASHED WAGYU BURGER \$16

Bistro sauce, shredded lettuce, American cheese, pickle chip, buttered brioche bun

SIRLOIN FRENCH DIP \$15

Roasted Sirloin, provolone, toasted hoagie bun, au jus

SMOKED SALMON BLT \$17

Toasted rye, smoked salmon, bacon, lettuce, tomato, dijon mayo

FRIED HUMMUS BURGER \$12

Chickpea hummus patty, pickled red onion, garlic aioli, tomato, shredded lettuce, buttered brioche bun

WE OFFER GLUTEN FREE BREAD

SOUP & SALAD

FRENCH ONION SOUP \$6

SOUP OF THE DAY \$4/\$6

GARDEN SALAD \$10

Cucumber, tomato, carrots *GF

CAESAR SALAD \$10

Crouton, grated parmesan, Caesar dressing

ARUGULA BEET SALAD \$12

Arugula, pine nut, goat cheese, red and golden beets, pickled red onion *GF

***Add Chicken \$6 or Salmon \$12**

PIZZA



Build your own Large with two toppings \$18
\$2 for each extra topping

Your choice of pepperoni, ham, bacon, mushroom, tomato, black olives, onion, sausage, green olives, yellow pepper, red pepper, or banana pepper rings

Meatlovers Pizza \$22

Add on an individual side Garden, beet, or Caesar salad for only \$4

WEEKLY SPECIALS

APPETIZERS

FRIED MOZZARELLA \$6

Panko crusted fresh mozzarella, marinara sauce

COCONUT CHICKEN \$8

Coconut crusted chicken, sweet chili dipping sauce

ENTREE SPECIALS

WALLEYE MEUNIERE \$28

Lightly floured, pan seared walleye, haricot verts, herb roasted fingerling potatoes, brown butter lemon sauce

SHRIMP & SCALLOP ARRABBIATA \$32

Sautéed sweet shrimp & diver scallops, spicy red sauce, spaghetti

FISH & CHIPS \$16

House beer battered cod, French fries

CLUB CLASSICS

BOEUF BOURGUIGNON \$20

Beef stew, crusty bread bowl

CHICKEN PICCATA \$24

HALF ORDER \$18

Seared chicken breast, lemon caper sauce, wild rice pilaf, green beans *GF

THREE CHEESE MAC \$16

Cavatappi noodle, smoked gouda, cream cheese sauce, shaved beemster, fried onion

SPAGHETTI & MEATBALLS \$14

Classic spaghetti & red sauce, wagyu meatball, parmesan

ENTREES

NEW ZEALAND RACK OF LAMB \$48

Rosemary panko crusted lamb rack, yukon potato puree, roasted root vegetables, blackberry demi

MAPLE FARMS DUCK BREAST \$36

Seared Au Poivre duck breast, red beet & cherry puree, haricots verts, pomegranate orange pan sauce, micro beet green *GF

NORWEGIAN SALMON \$26

Honey soy glazed salmon, coconut sticky rice, grilled pineapple, baby carrots *GF

FILET MIGNON \$40

8oz. filet, yukon potato puree, haricots verts, zip butter *GF

16oz DRAFT BEERS

ALASKAN AMBER \$6

ALT style ale 5.3%

ATWATER DIRTY BLONDE \$6

lightly sweet with added wheat 4.5%

TWO HEARTED ALE • \$7

Bell's perfectly balanced IPA 7%

BLUE MOON \$6

Belgian white with citrus aroma 5.4%

BIG WAVE-KONA \$6

Kailua-Kona Brewery Hawaii's Big Island 4.4%

OLD NATION M-43 • \$8

Citrusy and tropical 6.8%

NEW! MAKE ANY DRAFT A 'JUMBO' 24OZ POUR FOR JUST \$2 MORE!

Beverage Specials

**California Red Wine Flight (3oz)
Emollo Merlot, Meomi Pinot Noir, Conundrum
Red Blend \$18**

**Scotch Tasting (1.5oz)
Chivas Regal, Glenlivet 12,
Laphroaig \$24**

**Kentucky Bourbon Trail Flight (1.5oz)
RD one- Brazilian amburana wood finish, Flat
Boat- "Spirit of the river, Woodford Reserve-
Kentucky's Finest 3
\$22**

**All flights will be served with cheese &
crackers**

**Old Smoky- Tennessee Moonshine 2oz
served neat \$8.50**

***Gluten free items are prepped and cooked in a kitchen that also handles gluten products*

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness