

# THE ROSS PUB

CASUAL & FAMILY DINNER

## STARTERS

### PRETZEL BITES \$8

Beer cheese

### FRIED BRUSSEL SPROUTS \$10 \*GF,V

Toasted almonds, raspberry red wine glaze, dehydrated blueberries

### WING DINGS \$16

Choice of BBQ sauce, mango habanero, buffalo, or honey dijon

### TRUFFLE FRIES \$8 \*V

Parmesan, white truffle oil, black truffle aioli

### FRIED CALAMARI \$14

Buttermilk battered calamari steak, marinara, black truffle aioli

## SANDWICH BOARD

### GROSSE ILE BURGER \$14

Ground angus burger, lettuce, tomato, pickle, onion, brioche bun

### BBQ BURGER \$16

Ground angus beef, bacon, onion ring, cheddar, BBQ sauce, pickled jalapeño

### TURKEY CLUB \$14

Turkey, lettuce, tomato, bacon, mayo, choice of bread

### NASHVILLE CHICKEN SANDWICH \$14

Brioche bun, pickle, mayonnaise

## SOUP & SALAD

### SOUP DU JOUR

CUP \$3.50 BOWL \$5

### WHITE BEAN & HAM CUP \*GF

\$3.50 BOWL \$5

### TOMATO BASIL \*V

\$3.50 BOWL \$5

### SIDE SALAD \$6

Choice of caesar or garden

### WEDGE SALAD \$12

Blue cheese, tomato, bacon, egg, choice of dressing

### GI FALL SALAD \$10 \*V,GF

WITH CHICKEN \$18 WITH SALMON \$22

Butter bib lettuce, fire roasted beets, spiced pumpkin seeds, goat cheese, dried cherries, red wine dijon dressing

### CAESAR SALAD \$10

WITH CHICKEN \$18 WITH SALMON \$22

Romaine, croutons, creamy house dressing

### REUBEN \$12

Corned beef, sauerkraut, swiss, rye, thousand island dressing

### SOUTHWEST CHICKEN WRAP \$14

chicken tenders, black beans, corn, lettuce, cheddar, fried tortilla chips, southwest ranch, tomato, spinach wrap

### GOAT CHEESE VEGETABLE

SANDWICH \$12 \*V

Roasted red pepper, herb goat cheese spread, avocado, roasted golden beet, brioche

# SPECIALS

## APPETIZERS

SEARED CAJUN CRUSTED  
SCALLOPS \$20

Wonton, wasabi aioli, sriracha, chive

BEEF TAMALE \$12

Salsa, queso \*GF

## COMFORT

CHICKEN & DUMPLINGS \$17

Braised chicken thigh, poached dumpling,  
gravy, smashed red skins, broccoli

STUFFED ACORN  
SQUASH \$16

Red quinoa, dried cherries, goat cheese,  
poached pear, cider maple glaze

## ENTREES

IMPOSSIBLE SALISBURY STEAK \$28

Mushroom sauce, potato nest, broccoli \*V

NEW ZEALAND LAMB RACK \$54

Mint jelly, port demi, sautéed Brussel leaves,  
parsnip apple puree

BUTTERNUT RAVIOLI \$22

Sage cream sauce, spinach, pecan, parmesan

CACIO E PEPE \$21

Angel hair, bacon, mushroom, black pepper  
cream sauce, parmesan

CEDAR PLANK SALMON \$24

Maple cider glaze, poach pear relish, wild  
rice pumpkin fritter, broccoli

## PIZZA



Build Your Own Large \$18

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

## 16oz DRAFT BEERS

ALASKAN AMBER

ALT style ale 5.3%

BLUE MOON

Belgian white with citrus aroma 5.4%

ATWATER DIRTY BLONDE

lightly sweet with added wheat 4.5%

SAMUEL ADAMS OKTOBERFEST

Classic hearty malt 5.3%

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

TWO HEARTED ALE • \$7

Bell's perfectly balanced IPA 7%

OLD NATION M-43 • \$8

citrusy and tropical 6.8%

GRIFFIN CLAW RAGGEDY ASS • \$7

piney, citrusy, and fruity hops 7.35%



*\*\*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*