

THE ROSS PUB

CASUAL & FAMILY DINNER

STARTERS

PRETZEL BITES \$8

Beer cheese

FRIED BRUSSEL SPROUTS \$12 *GF,V

Orange honey glaze, dried cherries, pistachio

ARTICHOKE SPINACH DIP \$10

Served with flatbread

GOAT CHEESE TART \$12

Cherry tomato, pesto, tart, balsamic glaze

FRIED CALAMARI \$14

Buttermilk battered calamari steak, marinara, black truffle aioli

STEAK BITES \$20

Gl zip sauce, fried onions, blue cheese, toast points

WINGS \$16

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

BANG BANG SHRIMP \$12

Battered shrimp, bang bang sauce

SANDWICH BOARD

*Choice of fruit or fries

GROSSE ILE BURGER \$14

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

HOT TURKEY BACON SANDWICH \$14

Turkey, cheddar cheese, bacon, pretzel bun, whole grain mustard aioli

REUBEN \$12

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

CHICKEN PARMESAN SANDWICH \$14

Fried chicken cutlet, marinara, mozzarella, hoagie bun

SOUP & SALAD

SOUTHWEST TORTILLA SOUP \$4/6

SPLIT PEA & HAM SOUP \$4/6 *GF

SOUP DU JOUR \$4/6

SIDE SALAD \$8

Choice of caesar or garden

WEDGE SALAD \$12 *GF

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

SOUTHWEST SALAD \$12

Romaine, corn, black beans, queso cheese, tomato, avocado, fried tortilla, chipotle ranch

CAESAR SALAD \$12

Crouton, grated parmesan, Caesar dressing

***Add Chicken \$6 or Salmon \$10**

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

COWBOY BURGER \$16

Bacon, cheddar, BBQ, pickled jalapeno, onion ring, pretzel bun

CAESAR WRAP \$14

Spinach wrap, romaine, crouton, Caesar dressing, fried chicken tender

GRILLED CAPRESE SANDWICH \$10 *V

*add chicken \$14

Brioche, tomato, fresh mozzarella, basil pesto, balsamic glaze, grilled chicken

SHRIMP PO BOY \$16

Hoagie bun, battered shrimp, tartar sauce, lettuce, tomato

BUFFALO WRAP \$14

Spinach wrap, romaine, blue cheese, buffalo sauce, fried chicken tender

SPECIALS

APPETIZERS

FRIED ARTICHOKE \$10

Pesto aioli

BUFFALO CHICKEN DIP \$10

Crostini

ENTREES

SEARED SALMON \$26

Dijon herbs de provence seared salmon, farro risotto, balsamic reduction, asparagus

JERK CHICKEN \$22 *GF

Mango pineapple salsa, coconut rice, sautéed spinach and baby carrot

THAI VEGETABLE BUDDHA BOWL \$18 *V

Spicy peanut sauce, carrot, cilantro, cucumber, farro, cabbage, bean sprout, wonton crisp *w/chicken \$6 Salmon \$10

WALLEYE \$32

Whipped yukon gold potato, broccolini, tartar sauce, lemon wedge

*Available flash fried

MEDITERRANEAN PASTA \$20

Rotelle, tomato, artichoke, kalamata olive, spinach, mushroom, lemon garlic cream, chiffanade basil

FILET MIGNON *GF

6 oz. \$36 10 oz. \$46

Red wine demi, gouda tater tot, broccolini

WAGYU SIRLOIN \$36 *GF

8oz. sirloin, blueberry demi, thyme sea salt, gouda tatar tot, asparagus

ROASTED LAMB RACK \$56 *GF

Mint chimichurri, whipped yukon potato, grilled asparagus

16 oz 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%

GRIFFIN CLAW RAGGEDY ASS • \$7

piney, citrusy, and fruity hops 7.35%

OLD NATION M-43 • \$8

citrusy and tropical 6.8%

ENTREE SPECIALS

CHICKEN PARMESAN \$22

Red sauce, rotini pasta, sauteed spinach

SLIM JIM \$15

Ham, swiss cheese, lettuce, tomato, mayo, Dijon, hoagie bun

SMALL PLATES

EGGPLANT INVOLTINI \$14

Thin eggplant stuffed with farro, basil, mozzarella, marinara

PETITE CRAB CAKE & SHRIMP SKEWER DUET \$16

Pesto lemon aioli, oven dried tomato

LAMB CHOP \$20

Crispy goat cheese, charred lemon scented broccolini, blueberry thyme gastrique

PREMIUM CALIFORNIA CABERNET WINE FLIGHT TASTING

Bonanza

Decoy

Post & Beam by Far Niente

3 oz. Pour \$20



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

***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