# 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 SANDWHICH \$12 \*V

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

# **SPECIALS**

### **APPETIZERS**

CHARRED LEMON
SCENTED BROCCOLINI \$12

bacon bits, Sirarcha aioli

POTATO LATKE \$12

Sour cream, chives

# COMFORT

#### BEEF STEW \$24

Potato, carrot, celery, sirloin, natural gravy

### CHICKEN & DUMPLINGS \$17

Braised chicken thigh, poached dumpling, gravy, smashed red skins, baby carrots

## STUFFED ACORN SQUASH \$16

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

# 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

#### **ENTREES**

## SMOKED PULLED PORK SANDWICH \$15

Brioche bun, BBQ sauce, fruit or fries

### **CHICKEN CAPRESE \$22**

Chicken breast, tomato, mozzarella, basil, balsamic glaze, angel hair pasta, garlic herb butter

### MAC & CHEESE \$22

cavatappi white cheese sauce, fried onion,

#### **BUTTERNUT RAVIOLI \$22**

Sage cream sauce, spinach, pecan, parmesan

### CACIO E PEPE \$21

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

#### PASTA FREE LASAGNA \$16

Roasted pepper, Portobello mushroom, eggplant, marinara, mozzarella

#### CEDAR PLANK SALMON \$24

Maple cider glaze, poach pear relish, wild rice pumpkin fritter, baby carrot

## 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** 

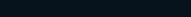
Bell's perfectly balanced IPA 7%

OLD NATION M-43 • \$8

**GRIFFIN CLAW RAGGEDY ASS • \$7** 

citrusy and tropical 6.8%

piney, citrusy, and fruity hops 7.35%



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