

# THE ROSS PUB

CASUAL & FAMILY DINNER

## STARTERS

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### PRETZEL BITES \$8

Beer cheese

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

Toasted almonds, red wine reduction, dehydrated blueberries

### BRAZILIAN CHICKEN CROQUETTES \$12

Garlic sauce

### GOAT CHEESE TART \$12

Cherry tomato, pesto, tart, balsamic glaze, frisee

### FRIED CALAMARI \$14

Buttermilk battered calamari steak, marinara, black truffle aioli

### STEAK BITES \$20

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

### WINGS \$16

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

## SANDWICH BOARD

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\*Choice of fruit or fries

### GROSSE ILE BURGER \$14

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

### BRISKET SANDWICH \$14

Open face bourbon brown sugar BBQ, fried onions, cheddar cheese, brioche

### REUBEN \$12

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

### NASHVILLE CHICKEN SANDWICH \$14

Brioche bun, pickle, mayonnaise

## SOUP & SALAD

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### BUTTERNUT BISQUE \$4/6

Apple butter, cinnamon Crème Fraiche

### NEW ENGLAND CLAM CHOWDER \$4/8

Traditional New England style

### SIDE SALAD \$8

Choice of caesar or garden

### WEDGE SALAD \$12

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

### WINTER CITRUS SALAD \$14

Grapefruit & orange segments, pickled red onion, chickpea, pecan, feta, frisee, honey Dijon dressing

### GRILLED ROMAINE CAESAR SALAD \$12

Croustade, grated parmesan, oven dried tomato

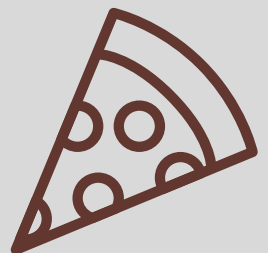
**\*Add Chicken \$6 or Salmon \$10**

## PIZZA

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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



# SPECIALS

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## APPETIZERS

### VIETNAMESE GUACAMOLE \$6

J.P's version with a twist

### BANG BANG SHRIMP \$12

Battered shrimp, bang bang sauce, butter bibb cup

## ENTREES

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### APPLE CIDER SMOKED SALMON \$26

Rosemary oil, red wine reduction, gouda tater tot, rapini

### JERK CHICKEN \$22

Mango pineapple salsa, coconut rice, baby bok choy

### VEGETABLE STIR FRY \$18

Baby bok choy, rapini, carrots, celery, watered chestnut mushrooms, honey chili soy red reduction, coconut rice

### WALLEYE \$32

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

\*Available flash fried

### MUSHROOM RAVIOLI \$28

Mushroom ravioli, pesto cream, sundried Tomatoes, artichoke hearts

### FILET MIGNON

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

Red wine demi, gouda tater tot, rapini

### SHORT RIB \$48

16oz bone in short rib  
Natural jus, parsnip puree, sautéed spinach, baby carrots

### CONFIT DUCK LEG & DUCK BREAST DUET \$38

Honey soy apricot glaze, grilled baby bok choy & carrot, coconut rice

## 16oz DRAFT BEERS

### ALASKAN AMBER

ALT style ale 5.3%

### ATWATER DIRTY BLONDE

lightly sweet with added wheat 4.5%

### TWO HEARTED ALE • \$7

Bell's perfectly balanced IPA 7%

### BLUE MOON

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%

# \$6



### VIETNAMESE SPRING ROLLS

CHOICE OF VEGETARIAN \$10 PORK \$12

SHRIMP \$18

Rice wrap, Thai Basil, mint, cilantro, chi es, butter bibb, sprouts, red pepper, cucumber, sweet sour sauce

## ENTREE SPECIALS

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### RAMEN NOODLES \$16

Braised pork, egg, bok choy, carrot, chive, sprouts, nori, water chestnut, ramen noodles, miso dashi brother

### SALMON & TUNA SASHIMI \$22

Raw Norwegian salmon and tuna over seasoned sticky rice, seaweed salad, ho et soy

### FISH & CHIPS \$16

Battered cod, french fries, coleslaw, tartar sauce, lemon, malt vinegar

## SMALL PLATES

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### SAGE BUTTERNUT WONTONS \$16

Pecan maple brown butter, parsnip puree, cranberry gastrique

### PASTRAMI DUCK \$18

Blueberry compote, pickled red onion, frisee

### LAMB CHOP \$20

Rosemary oil, cranberry gastrique, warm pistachio goat cheese cake, roasted baby carrots

**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*