

Fowl Play Pub

First Flight

***Lobster Bisque**

***Sesame Tuna**

sesame seed crusted ahi tuna (4oz.) pan-seared and served rare. Served with pickled ginger, wasabi and seaweed salad.

Lobster Louis Cocktail

Chunks of coldwater lobster on a bed of iceberg and louis dressing

Trout Dip

Buffalo Wings

Twelve spicy wings served with celery and blue cheese

Buffalo Cauliflower Bites

Cauliflower bites breaded and tossed in buffalo sauce served with ranch or blue cheese

Charcuterie

Boars head selection of meats and cheeses, giardiniera, crackers

Portobello Fries

sliced portobello mushroom, lightly breaded and flash fried, served with sun-dried tomato aioli

Jumbo Soft Pretzel

Served with beer cheese

Benton's Caramelized Thick Cut Bacon

Benton's caramelized thick cut bacon

In The Blind Classics

Jumbo Fried Shrimp Basket

six large shrimp lightly dusted and fried golden brown served with our bloody mary cocktail sauce and fries

Lobster Louis Salad

Fresh coldwater lobster chunks on a bed of mixed greens, louis dressing and deviled eggs

***Lobster Club**

chunks of coldwater lobster piled high on a potato roll with shredded lettuce, avocado, bacon, tomato, louis dressing

***Pub Burger**

eight-ounce Angus burger grilled to perfection on a potato bun with shoestring, with cheese add .50

***Cauliflower Pizza**

Roasted vegetables, parmesan, feta, basil

***Diamondback Burger**

Our 8 ounce angus burger topped with blue cheese crumbles, bacon, fried onions, with shoestring fries

Three Salad Plate

Homemade chicken salad, shrimp salad, and our lobster louis on a bed of greens and fruit

Impossible Burger

Plant based burger served with crinkle cut fries, add cheese \$.50

Taco Platter

Three corn or flour tortillas, your choice of shrimp(16), chicken(14), or steak(15), homemade pico and salsa verde

Duck Camp Dinners

Creole Chicken

Pan blackened chicken breasts, fried okra, creole sauce

Benton's Carbonara

Linguini tossed in a creamy sauce with slow cured thick cut Benton's bacon and grilled chicken

Tavern Style Beef Short Rib

Boneless beef short rib, slow braised and fork tender with mushrooms, pearl onions, demi glace and red smashed potatoes.

Veggie Stack

Grilled portobello mushroom and fresh seasonal vegetables, stacked and drizzled with orange balsamic vinaigrette

***Blackened Prime Rib Sandwich**

prime rib sliced thick and pan blackened in Louisiana spices served with our own spicy cajun horseradish cream on a hoagie roll with shoestring fries

Half Rack Smoked Pork Ribs

Tender pork ribs served St Louis Style over fries

Steak Frites

All of our steaks are hand cut in house, served on a bed of crisp shoestring potatoes.

Your choice of:

Filet Mignon (10 oz.)

New York Strip (13 oz.)

Prime Rib au jus (12 oz.)

Add blue cheese butter for \$1.50

*May be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness