

Try it with a Heartland Brew

INDIAN RIVER LIGHT

With accents of orange blossoms this refreshing light pale ale is clean and smooth. A subtle hint of coriander enhances the crisp finish.

CORNHUSKER LAGER

Crisp and smooth, our golden lager is crafted from Midwestern malts and flaked sweet corn. This is our most refreshing beer, with a mellow maltiness and a light, clean finish.

HARVEST WHEAT

A straw-colored traditional American wheat beer made with malted wheat and 2-row barley, unfiltered, and served with a lemon wedge for a light citrus finish.

RED ROOSTER ALE

Caramel and Munich malts give our flavorful red ale a rich toffee and roasted nut character. We top off this beer with a healthy addition of American hops for a perfect balance.

INDIANA PALE ALE

IPA's are popular for their zesty hop spice and rich malt character. With a deep golden color, full malt flavor, and aggressive bittering hops, this unique ale is one to enjoy.

FARMER JON'S OATMEAL STOUT

This hearty, creamy stout has hints of espresso and an elegant dark chocolate sweetness.

Great American Beer Festival Medal Winner
Gold 1997, Bronze 1995, Silver 1999

Pint/6.95 Half Pint/4.95 23oz./9.50

VOYAGE OF BEER12.95

5 oz. samplings of our six classic beers

SEASONAL VOYAGE14.95

Includes 5 oz. samplings of one current seasonal plus our six classics



Appetizers

Soups & Starter Salads

Field of Greens Salad 7.75
Mesclun greens, cherry tomatoes and sherry vinaigrette
Add crumbled blue cheese **1.50**

Baby Spinach Salad 8.59
Granny Smith apples, crumbled goat cheese and apple balsamic vinaigrette

Classic Caesar Salad..... 8.79

Chicken Tortilla Soup..... 6.50
Pepper jack cheese quesadilla with avocado

Soup of the Day..... 6.50

House Specialties

Heartland Nachos 10.95
Jalapeño jack and cheddar cheeses, salsa, veggie chili, guacamole & sour cream. Add cajun chicken - **3.50**

Heartland Mini-Burgers..... 9.25
3 bite sized burgers on soft potato buns with sliced pickles and chopped red onion

Romano & Garlic Crusted Mozzarella Sticks 8.49
Roasted tomato marinara

Southern Fried Dill Pickle Spears 7.75
Served with cool ranch sauce, *everybody loves them*

Try One of These

Buffalo Chicken Spring Rolls 9.75
Creamy blue cheese and buffalo sauce



Brewmaster's Perfect Pairing – CORNHUSKER LAGER:
"Our lager's maltiness tempers the heat of the buffalo sauce. Its clean finish refreshes the palate."

Popcorn Shrimp 11.95
Cajun mustard remoulade

Brew House Onion Rings..... 7.50
Spicy dipping sauce

Herb Crusted Chicken Tenders..... 9.49
Chipotle honey mustard

Buffalo Chicken Wings..... 10.95
Blue cheese dressing



Brewmaster's Perfect Pairing – INDIANA PALE ALE:
"This ale's hops and alcoholic muscle were made to go mano-a-mano with the wings' heat & rich blue cheese."

Crisp Fried Calamari 10.95
Spicy marinara

BBQ Chicken Quesadilla 9.75
Monterey jack cheese, cilantro and tomato salsa and guacamole

Main Courses



Comfort Foods

Hickory Smoked BBQ St. Louis Ribs18.50
Dry-rubbed and slow smoked, with mashed potatoes and homemade 27-ingredient BBQ sauce



Brewmaster's Perfect Pairing – FARMER JONS OATMEAL STOUT: "The big smoky flavor of our ribs needs a strong partner and our robust but smooth stout is up to the challenge."

Heartland Fish and Chips16.50
Sweet and meaty cod, lightly breaded with Idaho fries



Brewmaster's Perfect Pairing – HARVEST WHEAT BEER: "Wheat beer and fish and chips both shine brightest with a little lemon, so we naturally paired these two."

Half Roasted BBQ Chicken16.50
Homemade BBQ sauce and buttermilk mashed potatoes

Sesame Seared Ahi Tuna18.95
Steamed vegetables, sticky rice and sesame citrus sauce

Vegetarian Chili With Guacamole13.95
Served in a crispy tortilla shell

Steak Frites 21.50
8 oz. USDA choice tender cut with Idaho fries

Linguini Topped with Baby Shrimp and Crab Meat..... 17.95
Baby spinach in a tomato cream sauce

Rigatoni With Sweet & Hot Italian Sausage 15.95
Light tomato cream sauce

BBQ 1/2 Chicken & 3 Ribs 19.50
Choice of garlic whipped potatoes or french fries

Fresh Maine Crab Cakes..... 19.95
Homemade tartar sauce, mixed greens and salsa picante



Brewmaster's Perfect Pairing – INDIAN RIVER LIGHT: "IRL's citrus notes complement the delicate crab and its touch of coriander cuts through the creamy aioli."

12 oz. Grilled N.Y. Strip Steak..... 25.95
Mashed potatoes and Red Rooster steak sauce

Lemon Seared Atlantic Salmon 17.50
Roasted potatoes, sautéed spinach and citrus herb sauce

Hearty Salads

Taco Salad..... 11.95
Romaine, pico de gallo, avocado, corn, cheddar cheese, julliene tortilla chips, chili vinaigrette
ADD grilled chicken 3.50 four grilled shrimp 5.95



Brewmaster's Perfect Pairing – CORNHUSKER LAGER: "The pico de gallo and chili vinaigrette are smartly counterbalanced by the lager's smooth maltiness and crisp finish."

Buffalo Chicken 14.79
Buffalo chicken tenders, chopped romaine, ranch dressing and crumbled blue cheese

Romano Chicken Salad 14.50
Romano crusted chicken breast with mixed greens, asparagus, balsamic vinaigrette and sun dried tomato pesto

Classic Grilled Chicken Caesar 14.29
Fresh chicken, chopped romaine, extra virgin olive oil, parmigiano reggiano and cheddar crusted croutons



Sides

Mashed Potatoes 5.95

Asparagus (sautéed or steamed) 5.95

Spinach (sautéed or steamed) 5.95

French Fries 5.95

Sweet Potato Fries 5.95

Brew House Onion Rings 7.50

Sandwiches

Fresh Turkey Burger..... 12.95
Grilled red onions and Idaho fries

Favorite Tuna Burger..... 12.95
Sashimi-grade tuna loin freshly ground with a touch of sesame oil, light wasabi sauce and ginger slaw.

Char-Grilled Cheese Steak 14.95
Grilled sirloin steak, cheddar, sautéed onions & spicy fries

Half-pound Beef Burger 11.95
Crispy Idaho fries, lettuce & tomato



Brewmaster's Perfect Pairing – RED ROOSTER ALE: "If you think our burger is hugely satisfying, wait till you try it with our equally rich and full-bodied red ale."

Heartland Buffalo Burger 12.95
Grilled free-range South Dakota bison with Idaho fries and homemade BBQ sauce

Warm Grilled Chicken Sandwich..... 13.50
On rosemary foccacia with bacon, lettuce, tomato, herb mayonnaise and Idaho fries

Burger toppings – 1.50 ea. American, blue, cheddar, mozzarella or Swiss cheese, bacon, sautéed onions or sautéed mushrooms.

For your convenience a gratuity of 18% may be added for parties of 6 or more.