

Appetizers

Soups & Starter Salads

- Field of Greens Salad** 7.59
 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** 9.95
 Jalapeño jack and cheddar cheeses, salsa, veggie
 chili, guacamole & sour cream.
- 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** 7.95
 Roasted tomato marinara

Try One of These

- Buffalo Chicken Spring Rolls** 9.50
 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** 10.95
 Cajun mustard remoulade

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

- Brew House Onion Rings**..... 6.95
 Spicy dipping sauce

- Herb Crusted Chicken Tenders**..... 9.25
 Chipotle honey mustard

- Crisp Fried Calamari** 9.95
 Spicy marinara

- Buffalo Chicken Wings**..... 9.95
 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."

- BBQ Chicken Quesadilla** 9.49
 Monterey jack cheese, cilantro and tomato salsa
 and guacamole

Try it with a Heartland Brew

INDIAN RIVER LIGHT
CORNHUSKER LAGER • HARVEST WHEAT
RED ROOSTER ALE • INDIANA PALE ALE
FARMER JON'S OATMEAL STOUT

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

VOYAGE OF BEER 12.95
 5 oz. samplings of our six classic beers

SEASONAL VOYAGE 14.95
 Includes 5 oz. samplings of one current
 seasonal plus our six classics



Sandwiches

- Fresh Turkey Burger**..... 12.50
 Grilled red onions and Idaho fries

- Char-Grilled Cheese Steak** 13.95
 Grilled sirloin steak, cheddar, sautéed onions & spicy fries

- Half-pound Beef Burger** 11.95
 Crispy Idaho fries, lettuce and 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."

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

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

- Warm Grilled Chicken Sandwich** 12.95
 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.

Main Courses



We Recommend

Hickory Smoked BBO St. Louis Ribs 17.95
 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 calls out for a strong partner
 and our robust but smooth stout is up to the challenge."

12 oz. Grilled N.Y. Strip Steak 24.50
 Mashed potatoes and Red Rooster Ale sauce,
 (available blackened by request)

Rigatoni with Sweet and Hot Italian Sausage ... 15.29
 Light tomato basil cream sauce

Or how about

Steak Frites 21.95
 8 oz. USDA choice tender cut with
 Idaho fries

Half Roasted BBQ Chicken 15.95
 Homemade BBQ sauce and creamy buttermilk
 mashed potatoes

Fresh Maine Crab Cakes 17.95
 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."

Entrées

BBQ 1/2 Chicken & 3 Ribs 18.95
 Choice of garlic whipped potatoes, spicy fries or french fries

Homemade Beer Battered Fish and Chips 15.25
 Fresh Cod with Idaho fries and homemade
 tartar sauce



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."

Sesame Seared Ahi Tuna 17.95
 Steamed vegetables, sticky rice and sesame citrus sauce

**Linguini Topped with Baby Shrimp
 and Crab Meat** 16.95
 Baby spinach in tomato cream sauce

Homemade Vegetarian Chili 12.95
 In a tortilla shell with guacamole, sour cream and a
 mesclun salad

Lemon Seared Atlantic Salmon 16.50
 Roasted potatoes, sautéed spinach and citrus herb sauce

Hearty Salads

Taco Salad 11.95
 Romaine, pico de gallo, avocado, corn, cheddar cheese,
 jullienne tortilla chips and chili vinaigrette



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."

Heartland Cobb 13.25
 Blue cheese, avocado, tomato, bacon, egg and cucumber

ADD TO ANY SALAD:

grilled chicken **3.50** four grilled shrimp **5.95**

Buffalo Chicken Salad 14.50
 Buffalo chicken tenders, chopped romaine, ranch
 dressing and crumbled blue cheese

Classic Grilled Chicken Caesar 13.95
 Fresh chicken, chopped romaine, extra virgin olive oil,
 parmigiano reggiano and cheddar crusted croutons

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

Tuna Chopsticks Salad 15.95
 Mixed greens, cucumber, Napa cabbage,
 toasted sesame seeds with citrus soy dressing

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

Sides

Mashed Potatoes 4.95

Asparagus (sautéed or steamed) 4.95

Spinach (sautéed or steamed) 4.95

French Fries 4.95

Sweet Potato Fries 5.95

Brew House Onion Rings 6.95

