



STARTERS

Roasted Brussels Sprouts	\$7
Brussels Sprouts roasted with Onion, Bacon and Balsamic Reduction	
Onion Ring Basket	\$9
Deep-Fried Battered Onion Rings topped with Parmesan Cheese, Scallions and a drizzle of Sriracha	
Chicken Wings	\$7.50/Half Dozen or \$15/Dozen
Traditional or Boneless with a choice of one of our Sauces or Dry Spices <i>Sauce: Buffalo, BBQ, Sweet Chili, Spicy Asian, Sweet Pepper Parmesan, Nashville Hot Chicken Aioli, Sweet 'n Zesty BBQ, Bourbon BBQ, Carolina Mustard BBQ or Butter Garlic</i> <i>Dry Spices: Cajun, Ranch, Uncle Dan's Magic Dust or Cranch</i>	
Chicken Tenderloins	\$10
Traditional Country-Fried Chicken Tenderloins, served plain or tossed in one of our Wing Flavors	
Pretzel Bites	\$7
Served with Spicy Brown Mustard	
Loaded Fries	\$10
French Fries topped with Melted Cheese and a choice of Pulled Pork, Bacon or Brisket finished with a dusting of BBQ Spice and Green Onion	
Smoked & Grilled Bacon Skewers	\$14
Sugar-Cured Slab Bacon, House Double Smoked with Hickory and Cherry Woods, Cajun and BBQ Spice served over a bed of Onion Tanglers with a side of House-Made BBQ Sauce	
Provolone Cheese Wheels	\$7
Provolone Cheese coated in Panko Breadcrumbs broiled to a golden brown served with Marinara, Pesto and Parmesan Cheese	
Fried Pickle Basket	\$7
House-Made Panko-Breaded Dill Pickle Spears served with a side of Chipotle Ranch	
Burnt Ends	\$17
Bites of crispy Texas-Style Smoked Brisket served with BBQ Sauce	

SANDWICHES

Served with French Fries and a Kosher Dill Pickle Spear.
Excludes all Half Sandwiches.

Turkey Wrap	\$13
Spinach Wrap with Turkey, Bacon, Lettuce, Tomato, Shredded Cheddar and Jack Cheese, and Italian Dressing	
Traditional Club	\$12
Triple Decker Sandwich on toasted White Bread with Turkey, Ham, Bacon, Lettuce, Tomato and Pesto Mayo	

LUNCH SPECIALS

(Available 11am-3pm)

½ Turkey Wrap & Salad	\$12
Choice of House or Caesar Salad	
½ Turkey Wrap & Soup	\$12
Choice of Soup Du Jour or French Onion	
½ Club & Salad	\$12
Choice of House or Caesar Salad	
½ Club & Soup	\$12
Choice of Soup Du Jour or French Onion	

Pulled Pork	\$10
House-Smoked Pulled Pork with BBQ Sauce on a toasted Brioche Bun	

Burnt End Sandwich	\$15
Our House-Smoked Texas-Style Brisket Bites served with BBQ and melted Cheddar Cheese on a toasted Brioche Bun	

Reuben	\$15
Thinly Shaved Corned Beef, Swiss Cheese, Sauerkraut and Thousand Island Dressing on toasted Rye Bread	

Beer Battered Fish Sandwich	\$13
Hand-Battered Deep-Fried Fish served on a toasted Brioche Bun with Lettuce, Tomato and choice of Cheese	

Chicken Bacon Club	\$14
Grilled Chicken Breast topped with Bacon, Lettuce, Tomato, Onion and Cheddar Cheese with Basil Garlic Aioli on a toasted Brioche Bun	

MAC & CHEESE

Burnt End Mac Bowl	\$14
Pasta and Cheese Sauce topped with our Famous Burnt Ends	

Spicy Buffalo Chicken Mac Bowl	\$14
Pasta and Cheese Sauce topped with our Traditional Tenders tossed in Buffalo Sauce with Pickled Jalapeños	

Build Your Own Mac Bowl	\$14
Pasta and Cheese Sauce with: Choose One: Brisket, Pulled Pork, Fried Tenders, Sautéed Shrimp or Steak Tips	

Choose One: Buffalo, BBQ, Bourbon BBQ, Sweet 'n Zesty BBQ, Sweet Chili, Nashville Hot Chicken Aioli, Carolina Mustard BBQ, Butter & Garlic, Sweet Pepper Parm or Spicy Asian	
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Make Any Mac Bowl Baked Mac	\$3
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SOUPS & SALADS

Dressings: House-Made Ranch, House-Made Chipotle Ranch, Bleu Cheese, Honey Mustard, Fat Free Raspberry Vinaigrette, Golden Italian, French, Thousand Island, Balsamic Vinaigrette and Caesar

House Salad	\$8
Mixed Greens tossed with Onions, Cucumbers, Grape Tomatoes, Carrot Curls and Croutons with a choice of Dressing	
Side Salad	\$6
Caesar Salad	\$8
Side Caesar Salad	\$6
Soup Du Jour	\$5
Soup & Salad	\$9
Choice of House or Caesar Salad	
French Onion Soup	\$7
Hearty, rich Beef Broth with Caramelized Onions, Provolone and Croutons	
French Onion Soup & Salad	\$11
Choice of House or Caesar Salad	
Blackened Caesar Salad	\$19
Choice of: Sirloin, Shrimp, Chicken or Salmon blackened and served on a Caesar Salad	
Fried Chicken Salad	\$15
Mixed Greens tossed with Onions, Cucumbers, Grape Tomatoes, Carrot Curls, Shredded Cheddar and Jack Cheese topped with Traditional Fried Chicken Tenderloins. Try Tenderloins tossed in your favorite Wing Flavor.	

BURGERS

Served with French Fries and a Kosher Dill Pickle Spear

Classic Hamburger	\$13
American Classic	\$14
Choice of Cheese: American, Cheddar, Pepper Jack, Provolone or Swiss	
Mushroom Swiss Burger	\$14
Burger topped with sautéed Mushrooms and Swiss Cheese	
BBQ Bacon Burger	\$14
Burger topped with Cheddar Cheese, sautéed Onions, Bacon and House BBQ Sauce	

The Churchill	\$18
Burger topped with a fried Provolone Cheese Wheel, Fried Onion Tanglers and Bourbon BBQ Sauce served with Lettuce and Tomato on a Brioche Bun with two Sugar-Cured Grilled Bacon Skewers holding all the goodness together	

ENTRÉES

Fish & Chips	\$17
Hand-Battered Deep-Fried Fish	

Steak Tips	\$18
Sirloin Steak Tips served over a bed of Rice, topped with Mushrooms, Onions and Worcestershire Butter Pan Sauce	

Sirloin Steak	\$20
Sirloin Steak served with a choice of Side Salad or Caesar Salad	

Spaghetti & Meatballs	\$12
Sautéed Shrimp and Pasta in a Garlic Alfredo Sauce	

Grilled Chicken Dinner	\$18
Two Grilled Chicken Breasts served with French Fries	

Two Meat Combo	\$26
Pick two of your favorites: Sirloin Steak, Chicken Breast, Chicken Tenderloins, Salmon or Beer-Battered Fish	

Bourbon Orange Chicken	\$16
Pan-Fried Chicken tossed with our House Bourbon Orange Sauce with Onions, Carrots and Peppers over a bed of Rice and topped with toasted Slivered Almonds	

Lemon Dill Salmon	\$18
House-Cut Filet seasoned with Lemon and Dill	

Smothered Chicken Dinner	\$20
Two Grilled Chicken Breasts topped with Mushrooms, Onions, Peppers and Provolone Cheese	

SWEETS

Brownie	\$7
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Bread Pudding	\$7
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Pecan Ball	\$10
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Fudgy Wudgy Chocolate Cake	\$10
Three-Layer Fudge Cake with rich Chocolate Fudge Icing and Chocolate Crunch Coating around the sides	

Dessert of the Day	\$10
Chef's Daily Selection	

SIDE OPTIONS

French Fries, Rice, Mashed Potatoes, Broccoli, Baked Potato (Available after 4pm)
Additional \$1 Onion Rings • Additional \$2 Brussels Sprouts

EATING RAW OR UNDERCOOKED MEATS, POULTRY, EGGS, MILK, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



BOURBON, WHISKEY, SCOTCH & BREWS

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BOURBON

Jim Beam
Old Forester
Altered State Stout Barrel
Altered State B-Side
Bulleit
Bulleit Rye
Knob Creek
Knob Creek Rye
Knob Creek Smoked Maple
Cooper's
Woodford Reserve
Woodford Reserve Double Oaked
Blanton's

WHISKEY

Black Velvet
Seagram's 7
Canadian Club
Screwball Peanut Butter
Jack Daniel's
Gentleman Jack
Revel Stoke Peach
Revel Stoke Pecan
Altered State Peated
Altered State Barleywine Cask Rye
Maker's Mark
Wild Turkey American Honey
Crown Royal
Crown Royal Apple
Crown Royal Vanilla
Jameson
Tullamore Dew
Slane

SCOTCH

Dewar's White Label
Dewar's 12 Year
J&B
Chivas Regal 8 Year
Johnny Walker Red
Johnny Walker Black
Johnny Walker Blue
The Glenlivet Founder's Reserve

*Don't forget to try our very own Presque Isle Private Batch Knob Creek.
The only place in the WORLD you'll find it!*

CORE BREWS

Bud Light
Miller Lite
Labatt Blue Light
Samuel Adams Boston Lager
Stella Artois

Yuengling Lager
Blue Moon
Angry Orchard
Southern Tier 8 Days a Week
The Brewerie Silk Bomb
Voodoo Brewery Good Vibes

Lavery Brewing Dulachan
Harp Lager
Erie Brewing Railbender
Bell's Two Hearted Ale
Guinness

Don't forget to check out our rotating list of Seasonal Brews!

Did you know we offer Flights of Bourbon & Brew? Ask your server about them today.
No better way to sample something new and find your new favorite!



RESERVATIONS: 814-866-8363

TAKE OUT: 814-866-8392

GAMBLING PROBLEM? CALL 1-800-GAMBLER.

