



SHARE (IF YOU WANT)

CHARCUTERIE BOARD

Seasonal selection of fine meats, cheeses & accouterments | \$17/\$22

WILD MUSHROOM DANISH

Shiitake, oyster & cremini mushrooms & parmesan sauce on pastry | \$12

DEVILISH EGGS

Avocado, smoked salmon, caviar & candied bacon | \$10

CROQUETTES

Crispy mashed potatoes, colby jack cheese. Served with poblano sauce | \$9

GARLIC MUSSELS

PEI mussels in a creamy garlic sauce with french bread | \$14

RABBIT "POPPERS"

Italian long hot peppers, shredded rabbit, cheese & garlic wrapped in prosciutto & grilled | \$14

OYSTERS

Caviar, cucumber & mignonette | 6 for \$15

SOUP & SALAD

FRENCH ONION

A classic favorite | \$7

GUMBO

Jumbo shrimp, crawfish, andouille & chicken | \$14

SONORA CAESAR

Romaine, shaved parmesan, avocado caesar dressing \$14 | Add chicken \$5, shrimp \$6 or steak \$7

CRAB CAKE SALAD

Lump crab cake, cucumber, radish, roasted pepper, carrot with key lime dressing | \$19

TOMATO GAZPACHO

With cucumber and jalapeno | \$6

BAR FAVORITES

CLASSICS

BOURBON-GLAZED RIBS

Six meaty spare ribs | \$18

WINGS

Six jumbo wings, buffalo, poblano, scotch bonnet, black mole', pepperoni, old bay & tangy barbecue | \$11

NACHOS

Choose flank steak, barbacoa pork or crab | \$16

TACOS

SEARED TUNA BLT

Sesame seared tuna, bacon, avocado, carrot, tomato, lettuce & sour cream | \$14

SHORT RIB

Pico, lettuce, & tomato | \$14

VEGAN TACOS

Plant-based ground "beef", vegan cheese, pico & lettuce on corn tortillas | \$14

CHORIZO & POTATO

Pico, cheese & caramelized onions | \$14

FAJITA CHICKEN

Peppers, onions & mole' sauce | \$14

POUTINES

NEW YORK

Shredded buffalo chicken, cheese sauce & crumbled blue cheese | \$14

THE MARYLAND

Lump crab meat, cheese sauce, old bay & scallions | \$16

CLASSIC CANADIAN

Gravy, cheese curds & scallions | \$14

OUR ENTREES

Add a side garden or side caesar | \$3

FLANK STEAK BOARD

1 lb flank steak, crispy potatoes, vegetables, fresh baked bread, brown sugar butter & red wine sauce | \$42

BLUEBERRY BALSAMIC PORK CHOP

Potato gratin & collards | \$22

RATATOUILLE

Over polenta with jumbo shrimp & prosciutto | \$21

FRENCH ONION CHICKEN

Grilled chicken thigh, mashed potatoes, vegetables, caramelized onions & gravy | \$19

FISH & "CHIPS"

Crispy pollock, house-made tater tots, sweet potato fries & onion rings | \$19

BEYOND BOLOGNESE

Plant-based Beyond ground "beef", tomato sauce, parmesan, house-made black pepper fettuccine | \$18

SWEET PEA RISOTTO

With jumbo scallops | \$28



OUTLANDISH FAVORITES

SALTIMBOCCA BURGER

Garlic, sage ground beef, crispy prosciutto, tomato & provolone | \$14

BEYOND OR BLACK BEAN BURGER

Lettuce, tomato & provolone | \$14

CORNED BEEF REUBEN

Caramelized onions, kraut & swiss cheese on marble rye | \$14

WHITEHALL GRILLED CHEESE

Crispy eggplant, ricotta, tomato sauce & provolone | \$12

YOOPER PASTIES

Ground beef, shredded potato & rutabaga, onions in a hand pie with gravy | \$16

TURDUCKHEN HOT BROWN

Fresh pulled turkey, chicken & duck, tomato & bacon. Open faced texas toast, cheese sauce | \$17

FRIED CHICKEN & WAFFLES

Cayenne maple syrup & brown sugar butter | \$15

FOR THE LITTLES

TURKEY FINGERS, MASHED POTATOES & GRAVY | \$7

KID'S CHICKEN & WAFFLES | \$7

KID'S GRILLED CHEESE & FRIES | \$7

TOASTED PEANUT BUTTER & JELLY WITH FRIES | \$7

WEEKLY SPECIALS

MONDAY

Trivia 7-9

WEDNESDAY

Blues Night & Specialty Poutine Menu

THURSDAY

Build Your Own Burger

FRIDAY

Family Meal Friday, Ask About Our Take Out Specials

SATURDAY

PJ Brunch Special

SUNDAY

Kids Eat Free with Adult Meal Purchase After 3:00

DESSERTS

PLEASE SEE THE BOARD FOR DAILY SELECTIONS

GUINNESS CHOCOLATE CAKE WITH IRISH CREAM FROSTING | \$8

BROWN BUTTER CAKE WITH WHIP & BERRIES | \$8