

BITTER CREEK BREWING

DINNER MENU

EXECUTIVE CHEF: TONY LANGI

STARTERS

ONION RINGS \$9
Lightly breaded in house then fried and served with ranch dressing for dipping.

TSO CAULIFLOWER \$12
Fried in a light batter tossed with a little sweet and a little spice.

STUFFED MUSHROOMS \$13
Mushrooms filled with crab and cream cheese topped with hollandaise and parmesan cheese.

SESAME FRIED CALAMARI \$14
Breaded in house and served with Thai dipping sauce.

SPINACH ARTICHOKE DIP (FEATURED IN THE PICTURE) \$13
A pub favorite, served with baguette slices.



CHICKEN WINGS \$13
Choose from buffalo mild or spicy. Served with our in house blue cheese dressing.

THAI CHICKEN NACHOS \$14
Spicy chicken, black beans, tomatoes, sour cream, guacamole, and cheese piled high over corn tortilla chips.

CUP OF SOUP \$4.50
Ask your server for the chef choice of the day.

BOWL OF SOUP \$6
Ask your server for the chef choice of the day.

FRENCH ONION CROCK \$9
Our homemade creation, topped with cheese and croutons.

PASTAS

CAJUN SHRIMP AND ANDOUILLE SAUSAGE \$16
Our house specialty, served over cappellini with your choice of a cup of soup or an entree salad.

CHEESE RAVIOLI \$14 Chicken \$16 Shrimp \$18
Cheese ravioli served with a marinara sauce and topped with parmesan and mozzarella cheese. Served with a cup of soup or an entree salad.



--> **BUY THE KITCHEN A ROUND \$5**

SALADS

DINNER \$9

Mixed greens, tomatoes, cucumbers and onions with your choice of dressing. Add feta or parmesan to top.

DINNER CAESAR \$9 Blackened or Grilled Chicken \$16

Romaine tossed with croutons, parmesan cheese and our fantastic made in house Caesar dressing.

CHICKEN \$16

Served over mixed greens with a choice of blackened or grilled chicken, served with carrots, tomatoes, onions, cucumbers and eggs.

BLUE CHEESE STEAK SALAD \$18

Mixed greens topped with tomatoes, red onions, eggs, black olives, and blue cheese crumbles with an 8 oz top sirloin cooked to taste.

COBB \$16

Served over romaine lettuce with bacon, grilled chicken, shrimp, tomatoes, eggs and blue cheese crumbles.

SALMON \$16.50

Salmon grilled or blackened in Cajun spices, served with mixed greens, carrots, tomatoes, onions, cucumbers and an egg.

CHICKEN TACO \$16

Mixed greens with chicken, tomatoes, onions, black beans, black olives, jack and cheddar cheese mix, guacamole and sour cream.

ENTREES

All entrees are served with a cup of soup or entree salad and a second choice of fries or chef potato or chef pasta of the evening.

CHICKEN MALIBU \$19

Chicken breast topped with hollandaise sauce, ham and swiss cheese.

SMOTHERED PORK CHOP \$19

Pork chop smothered in a brown gravy with onions.

FISH 'N' CHIPS \$17

Fish battered with house beer and fried to golden perfection and served with our made in house tarter sauce.

SALMON \$23

2 salmon filets served with your choice of grilled, blackened or parmesan crusted.

TOP SIRLOIN \$ market price

8 oz cut is grilled to taste.

ANGUS RIBEYE \$ market price

12 oz cut is grilled to taste.

ANGUS NEW YORK \$ market price

12 oz cut is grilled to taste.

BLACKENED \$2

Spice up any steak by adding blackened seasoning.

BUTTON MUSHROOMS AND GRILLED ONIONS \$2

Top any steak with grilled button mushrooms and grilled onions.

Pictured is the Blackened
Chicken Salad.

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