



RESTAURANT AND BAR

Looking for Gluten Free? Ask our staff for a our Gluten Free Menu!

Sharable Plates

Bone-in <u>or</u> Boneless Wings	17	Slider Trio	13
Seven (7) wings tossed in your choice of Buffalo, Sweet Thai Chili, Spicy Garlic Teriyaki, or Honey BBQ sauce served with carrots & celery		Choice of fried chicken <u>or</u> beef, cheddar cheese, pickle, and burger sauce	
Coconut Prawns	18	Fried Mac & Cheese	15
Seven (7) Hand battered coconut crusted prawns served with a sweet Thai chili sauce		Deep fried Mac & Cheese made with house cheese sauce served with ranch dressing	
Nachos	17	Wisconsin Cheese Curds	12
Tri color tortilla chips, nacho & shredded cheese, black beans, jalapenos, black olives, pico de gallo, topped with sour cream and green onions with your choice of chicken or ground beef. Served with side of salsa		Fried & served with marinara sauce	
		Bavarian Pretzel	14
		Traditional 10oz pretzel served with house beer cheese sauce	
		Hummus Plate	V 16
		Traditional hummus served with carrots, celery, tomato, cucumber, marinated tri color olives and toasted pita bread	
		Quesadilla	16
		A fajita style quesadilla stuffed with sauteed onions & peppers and cheddar jack cheese with choice of chicken, ground beef, or veggie. Served with side of salsa & sour cream	
			*Substitute steak - 5
Loaded Steak Fries	18		
Marinated steak on a bed of fries, topped with queso & mixed cheese, bacon, sour cream & scallions			
Onion Rings	V 14		
Panko breaded onion rings served with ranch dressing			
Urban Fries / Tots	Side -5 / Large - 7		
Served with ketchup, ranch <u>or</u> BBQ			

Greens & Soup

Soup, Chili, or Chowder	cup 6 bowl 8	Chicken Caesar Salad	20
Clam Chowder & Chili everyday! Ask your service person about daily house made soup		Crisp romaine, char-grilled or crispy chicken, parmesan cheese & croutons tossed in creamy Caesar dressing	
			*Substitute salmon <u>or</u> steak - 5
The Garden	V 8	Southwest Chicken Salad	21
Romaine lettuce, red onion, cucumber, tomato, cheddar jack, croutons, and choice of dressing		Blackened chicken, romaine lettuce, avocado, tomato, crispy tortilla strips, black beans, roasted corn, cucumber, bacon, cheddar jack cheese, served with a chipotle ranch	
			*Substitute salmon <u>or</u> steak - 5
Caesar Salad Starter	8	*Urban Chef Salad	21
Romaine, parmesan, croutons, tossed with Caesar dressing		Turkey, ham, bacon, hard boiled eggs, cheddar jack cheese, tomato, onion, cucumber, croutons, sliced almonds, served with choice of dressing	
The Steak Salad	22		
Marinated steak on a bed of greens, topped with Bleu cheese, red onion, tomato, cucumber, pralines, scallions, croutons served with peppercorn ranch			
			*Substitute salmon - 5

Please allow additional preparation time for special requests.
 *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions.
 V=Vegetarian, but ask your service person about other vegan options

Groups of 10 or more will have a 20% gratuity added to their bill.

Sandwiches

Sandwiches & burgers served with choice of: fries or tots

Upgrade side: soup or salad - 3.5 / onion rings - 4.5

Add on: avocado or bacon - 2

Allenmore B.L.T. 18

Candied bacon, iceberg lettuce, mayo, and tomato on toasted sourdough bread.

Urban Elk Club 20

Black forest ham, smoked turkey, bacon, iceberg lettuce, tomatoes, red onion, mayo, and cheddar cheese between sourdough bread.

Arctic Cod Sandwich 20

Wild hand battered Alaskan Cod, cheddar cheese, lettuce, tomato, onion, and tartar sauce on a brioche bun.

Prime Rib Dip 21

Slow roasted prime rib, Swiss cheese, and caramelized onions served on a toasted French roll with au jus.

Turkey Bacon Avocado 20

Smoked turkey, bacon, Swiss cheese, iceberg lettuce, red onion, tomatoes, mayo, and avocado on toasted sourdough.

*California Burger 21

8oz Certified Angus patty topped with lettuce, tomato, onion, bacon, avocado and caramelized onion aioli on a brioche bun.

Rustic Reuben 20

Corned beef brisket, sauerkraut, Swiss cheese, and 1000 island dressing on marble rye bread.

Chicken Sandwich 19

Hand battered crispy or char-grilled chicken breast topped with Swiss Cheese, iceberg lettuce, red onion, tomatoes with charred scallion aioli on a toasted brioche bun.

T-Town Cod Tacos 22

Blackened Wild Alaskan Cod, coleslaw, cheddar jack cheese, Pico de Gallo, and sriracha aioli on flour tortillas and served with chips & salsa.

SPICY Chicken Sandwich 19

Spicy hand battered chicken topped with pepper jack cheese, iceberg lettuce, tomato, red onion, and sriracha aioli on a toasted brioche bun.

*Classic Burger 19

8oz Certified Angus patty topped with cheddar cheese, red onion, iceberg lettuce, tomatoes, and burger aioli on a toasted brioche bun.

*Cowboy Burger 21

8oz Certified Angus patty topped with cheddar & pepper jack cheese, bacon, fried onion rings, and BBQ sauce on a toasted brioche bun.

Entrées

*T-Town Steak Dinner 26

8 oz Strip Loin Steak topped with Black Garlic Truffle butter served with garlic mashed potatoes & seasonal vegetable

*Chimichurri Steak 25

8 oz Marinated Skirt Steak topped with house made Chimichurri and served with mashed potatoes & seasonal vegetable.

*Flat Iron Steak 25

8 oz hand cut steak topped with green peppercorn cream sauce and served with mashed potatoes & seasonal vegetable.

*Chef Doug's Salmon Dinner 25

Pan seared Salmon topped with herbed Vermouth butter, served with garlic mashed potatoes & seasonal vegetable.

Wild Alaskan Cod & Chips 21

Three (3) piece, beer battered Wild Alaskan Cod served with coleslaw, fries and house-made tartar sauce

Chicken Carbonara 22

Caramelized onions, bacon, cream, garlic, Parmesan cheese & fettucine pasta, topped with grilled chicken served with garlic bread

URBAN RICE BOWLS...

The Mediterranean Bowl V 18

A bed of white or brown rice, topped with tomato, cucumber, Feta, olives, red onion, lentils, fig, pine & pistachio nuts, pepperoncini with extra virgin olive oil & balsamic vinegar.

*Northwestern Rice Bowl 20

A bed of white or brown rice, topped with fresh carrots, cucumber, onion, chick peas, fried shallots, candied walnuts, apple, and topped with sesame vinaigrette and grilled chicken

*Add salmon or steak - 5

Sweet Stop

Ice Cream One Scoop 4 | Two Scoop 6

Ask your server for our special flavors

Grit City Root Beer Float 8

Barqs Root beer with a oversized serving of Vanilla Ice Cream

Laurie's Seasonal House Cobbler 8

Ask your service person about flavors

Crème Brulee 10

Sweet cream & egg custard topped with hard candy sugar top

Strawberry Shortcake 11

House made scones topped with strawberry

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