

THE PUB AT HICKORY HEIGHTS

NIGHTLY FEATURES

STARTERS

BAVARIAN PRETZEL STICKS 7.95

5 Baked to Order Pretzel Sticks Served with Homemade Cheese Sauce and Guinness Mustard

SEARED AHI TUNA 11.95

Seared Sesame Crusted Ahi Tuna on a Cucumber Slaw with Soy Aioli and Wasabi

SALADS & SOUPS

LOADED BAKED POTATO 3.95 CUP ... 5.95 BOWL

ITALIAN WEDDING 3.95 CUP ... 5.95 BOWL

ENTRÉES

All Entrées Served with Cup of Soup or Side Salad

CRAB STUFFED FLOUNDER 25.95

8oz Flounder Fillet Stuffed with Crab Meat and Baked to Perfection Served with Baked Potato and Chef's Choice Vegetable

STUFFED CHICKEN BREAST 21.95

6oz Baked Amish Chicken Breast Stuffed with Goat Cheese, Roasted Red Peppers, Caramelized Onions, Spinach, and Fresh Herbs Served with Chef's Choice Starch and Vegetable

NEW YORK STRIP 34.95

16oz New York Strip Steak House Rubbed and Grilled Served with Baked Potatoes and Chef's Choice Vegetable

SIDES

A LA CARTE SIDES 2.50

Roasted Carrots, Asparagus, Baked Potato, Mashed Potatoes, Broccoli, Braised Red Cabbage

DESSERTS

MINI APPLE PIE WITH VANILLA ICE CREAM 7

S'MORES TOPPED WITH VANILLA ICE CREAM 7

CARAMEL PECAN TART 8

Draft Beer List

Miller Lite Pilsner

Gun Hill Enigma IPA (4.5%)

New Trail Shades IPA (9.1%)

Hitchhiker Static Nature Double IPA (8.5%)

Separatist Pineapple Smoosh IPA (7.8%)

Dancing Gnome O.B.B. IPA (6.2%)

Wines By the Bottle

Carnivor Cabernet Sauvignon 20

The Dreaming Tree Pinot Noir 27

The 7 Deadly Zins Zinfandel 40

Bogle Vineyards Chardonnay 20

Sterling Vineyards Pinot Grigio 27

Chateau Ste Michelle Riesling 25