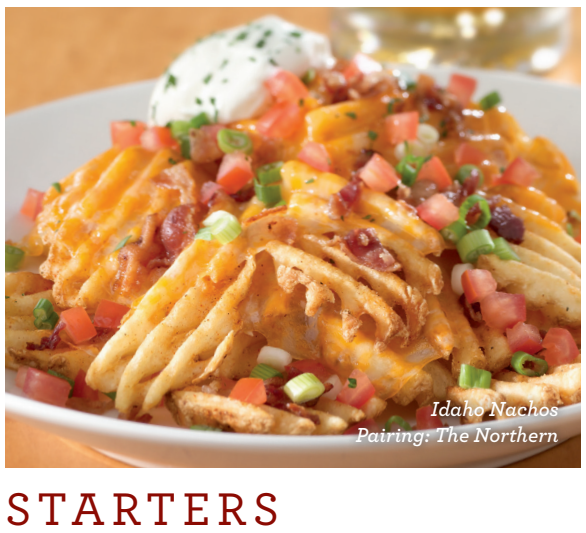
# GRANITE CITY

FOOD BREWERY



*Idaho Nachos*
*Pairing: The Northern*

*Maple Pepper Bacon Flatbread*
*Pairing: The Bennie*

*Meatloaf*
*Pairing: The Bennie*

## STARTERS

*Perfect for sharing*

### ASIAN GLAZED JUMBO SHRIMP
Spicy Asian glazed jumbo shrimp *(cal 470)* 13.95

### IDAHO NACHOS
Waffle fries, Colby-Jack cheese, bacon, tomatoes, sour cream, green onions *(cal 3080)* 11.95

### THE NORTHERN KOBE BEEF SLIDERS
Two Kobe beef sliders, lettuce, tomatoes, onions, lager- steamed bun *(cal 700)* 10.95

### PRETZELS WITH CHEESE SAUCE
Soft pretzel sticks, The Northern Lager cheddar cheese sauce *(cal 1100)* 8.95

### SPINACH & ARTICHOKE DIP
Spinach & artichoke dip, sun-dried tomato pesto, garlic Parmesan lavosh chips *(cal 1700)* 10.59

### BONELESS WINGS
Hand-breaded boneless wings - Fiery Buffalo, Mango Habanero BBQ, or Old Bay Dry Rub *(cal 1490-1730)* 9.95

### CITY WINGS
Bone-in jumbo chicken wings - Fiery Buffalo, Mango Habanero BBQ, or Old Bay Dry Rub *(cal 970-1210)* 9.95

### BATCH 1000 BBQ PORK NACHOS
Batch 1000 Double IPA- braised pulled pork, Sriracha queso, Colby-Jack cheese, corn & black bean salsa, cilantro, guacamole, Santa Fe cream sauce *(cal 2550)* 11.59

*Batch 1000 BBQ Pork Nachos*
*Pairing: Batch 1000*

## ARTISAN FLATBREADS

*Sharable flatbread | Served on crispy lavosh*

### BROAD AXE STOUT-BRAISED SHORT RIB & PORTABELLA
Beef short ribs, roasted portabella mushrooms, caramelized onions, cheese, truffle oil, arugula, goat cheese, garlic aioli *(cal 1630)* 14.95

### BBQ CHICKEN FLATBREAD
BBQ-tossed chicken, cilantro, red onions, cheese *(cal 1040)* 11.95

### MEAT LOVER'S FLATBREAD
Broad Axe Stout-braised beef short rib, Andouille sausage, Prosciutto Italian ham, pepperoni, marinara sauce, cheese *(cal 1210)* 14.59

### MARGHERITA FLATBREAD
Tomatoes, marinara sauce, cheese, balsamic glaze, basil *(cal 740)* 10.95

### ASIAN CHICKEN FLATBREAD
Spicy Asian glazed chicken, red onion, cilantro, Szechwan peanut sauce, shredded carrots, cheese, garlic aioli *(cal 1310)* 11.95

### MAPLE PEPPER BACON & TOMATO
Candied maple pepper bacon, tomatoes, basil, cheese, garlic aioli *(cal 1370)* 12.95

**ADD A HOUSE SALAD, SMALL CAESAR SALAD, OR CUP OF SOUP TO ANY MEAL | 3.95**

*Mahi Tacos*
*Pairing: Prairie Vixen*

## SEAFOOD

### PONZU GLAZED SALMON
Hand-cut Atlantic salmon, sticky rice, stir-fried vegetables, Ponzu sauce *(cal 1320)* 19.95
*Also available Simply Grilled (cal 920) 19.95*

### THE NORTHERN LAGER FISH & CHIPS
Beer-battered cod, malt vinegar fries, GC coleslaw, tartar sauce *(cal 2110)* 16.95

### MAHI TACO TRIO
Blackened Mahi Mahi, cilantro lime slaw, diced tomatoes, Colby-Jack cheese, chipotle ranch sauce, corn & black bean salsa *(cal 940)* 14.95

### CRISPY SHRIMP TACO TRIO
Spicy Asian glazed shrimp, lettuce, pico de gallo, cilantro, Santa Fe cream sauce, corn & black bean salsa *(cal 1030)* 14.95

## GRANITE CITY CLASSICS

### MEATLOAF
Signature meatloaf, mashed potatoes, petite green beans, BBQ demi-glace, grilled Italian bread, crispy onion strings *(cal 1660)* 17.59

### MEDITERRANEAN CHICKEN
Chicken breast trio, sticky rice, broccolini, tomato-onion relish, balsamic glaze *(cal 1160)* 15.59

### BROAD AXE STOUT-BRAISED BEEF SHORT RIBS
Beef short ribs, horseradish mashed potatoes, broccolini, Broad Axe Stout demi-glace *(cal 1610)* 21.95

### CHICKEN LIMONE
Chicken breast trio, mashed potatoes, asparagus, lemon buerre blanc *(cal 980)* 15.59

*Grilled Chicken & Asparagus Linguini*
*Pairing: The Bennie*

## HAND-TOSSED PASTAS

*Served with Parmesan Italian bread*

### CAJUN PASTA
Andouille sausage, chicken, tomatoes, onions, peppers, penne pasta, creamy Cajun sauce *(cal 1730)* 15.59

### THE BENNIE MAC & CHEESE
Chicken, penne pasta, The Bennie Bock cheese sauce, bacon & breadcrumb topping *(cal 1540)* 14.95

### MEDITERRANEAN SHRIMP SCAMPI
Shrimp, arugula, linguini pasta, goat cheese, sun-dried tomato pesto beurre blanc *(cal 1770)* 16.95

### GRILLED CHICKEN & ASPARAGUS LINGUINI
Chicken, Prosciutto Italian ham, garlic, asparagus, sun-dried tomatoes, onions, fennel, linguini pasta, oregano, basil *(cal 1570)* 15.95

**ADD JUMBO SHRIMP TO ANY PASTA (CAL 160) 6.95**

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.
**Consumer Advisories:** Thoroughly cooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. *Burger weight provided is pre-cooked weight. T2.5 2017

Asian Chicken Salad
Pairing: The Northern

# SALADS

### ASIAN CHICKEN SALAD
Chicken breast, cilantro, cabbage, cucumbers, green onions, carrots, diced red peppers, wonton strips, house-made sesame-lime dressing & Szechwan peanut sauce *(cal 870)* 13.59

### BLACKENED SALMON SALAD
Hand-cut blackened Atlantic salmon, Arcadian blend greens, red onions, grape tomatoes, cucumbers, bleu cheese, candied pecans, house-made citrus vinaigrette *(cal 910)* 14.95

### STEAK SALAD
Grilled top sirloin, Arcadian blend greens, grape tomatoes, red onions, roasted portabella mushrooms, ancient grain blend, house-made horseradish dressing, balsamic glaze *(cal 790)* 14.95

### CHICKEN BRUSCHETTA SALAD
Chicken breast, Arcadian blend greens, tomato-onion relish, black olives, toasted ciabatta, Parmesan cheese, bleu cheese, house-made balsamic vinaigrette *(cal 1430)* 13.95

### CAESAR SALAD
Romaine hearts, Parmesan cheese, crispy garlic Parmesan lavosh, house-made caesar dressing *(cal 540)* 5.95

### WEDGE SALAD
Iceberg lettuce wedge, grape tomatoes, red onions, bacon, bleu cheese crumbles & dressing *(cal 740)* 6.95

### HOUSE SALAD
Arcadian blend greens, red onions, grape tomatoes, cucumbers, bleu cheese, candied pecans, house-made citrus vinaigrette *(cal 350)* 4.95

**ADD JUMBO SHRIMP (CAL 160) 6.95 | CHICKEN (CAL 310) 4.95**

Pulled Pork Waffle Sandwich
Pairing: The Bennie

Big Show Burger
Pairing: Prairie Vixen

# GC STEAKBURGERS

*Served with natural-cut fries, kettle chips, or GC coleslaw (cal 320-780) | Upgrade to a signature side 1.79*

### "BIG SHOW" BURGER
Half-pound GC steakburger*, Batch 1000 Double IPA- braised pulled pork, BBQ sauce, cheddar cheese, crispy onion strings, served on a pretzel bun *(cal 1500)* 15.95

### MAPLE PEPPER BACON BURGER
Half-pound GC steakburger*, Harvarti cheese, candied maple pepper bacon, whole grain mustard aioli, arugula, tomato, red onion *(cal 1280)* 13.95

### BEDDA CHEDDA BACON BURGER
Half-pound GC steakburger*, thick-cut bacon, BBQ sauce, shredded cheddar cheese *(cal 1490)* 12.59

### GC CLASSIC CHEESEBURGER
Half-pound GC steakburger*, American cheese, lettuce, tomato, red onion, pickles *(cal 830)* 10.95

### BISON BURGER
Bison burger, Pepper Jack cheese, tarragon mayo, lettuce, tomato, red onion, pickles, served on a pretzel bun *(cal 930)* 13.95

### "THE CEO" TRIPLE BLEND CHEESEBURGER
10 oz. triple blend beef patty*, thick-cut bacon, American cheese, grilled onions, tomato, served on a gastro pub bun *(cal 1540)* 14.95

**SUB CHICKEN BREAST (CAL LESS 130-480)**
**MAKE IT CEO STYLE $3.59 (CAL ADD 170-320)**

BTA Grilled Cheese
Pairing: The Northern

Ribeye
Pairing: Broad Axe Stout

# BREWHOUSE STEAKS

*Served with Chef Will's Parmesan Potatoes & petite green beans*

### RIBEYE
14 oz. USDA Choice ribeye *(cal 1740)* 27.95

### NEW YORK STRIP
12 oz. Certified Angus Beef® New York strip *(cal 1620)* 27.95

### TOP SIRLOIN
10 oz. Certified Angus Beef® sirloin steak *(cal 1440)* 19.95

### CENTER-CUT FILET
8 oz. USDA Choice center-cut filet *(cal 1400)* 32.95

## STEAK COOKING TEMPERATURES

**RARE** – Cool red center | **MEDIUM RARE** – Warm red center **MEDIUM** – Hot pink center | **MEDIUM WELL** – Slightly pink center | **WELL DONE** – No pink

**SIDES 2.95**
Natural-cut fries *cal 780* | Stir fried-vegetables *cal 470* | Horseradish mashed potatoes *cal 294* | Petite green beans *cal 230* | Kettle chips *cal 460* | GC coleslaw *cal 320* | Mashed potatoes *cal 140* | Sticky rice *cal 440*

**SIGNATURE SIDES 3.95**
Chef Will's Parmesan Potatoes *cal 530* | Sweet potato fries *cal 700* | Asparagus *cal 100* | Broccolini *cal 180* | Waffle fries *cal 930* | Wild mushroom asparagus risotto cal 370

**GC DIP .99**
GC signature dip *cal 510* | Add to any side or entrée

GC Classic Flight

**ENJOY A BEER FLIGHT (CAL 150-220) 4.95**

**SEE OUR BREW GUIDE FOR COMPLETE BEER & SPIRIT SELECTIONS!**

# BUTCHER BLOCK SANDWICHES

*Served with natural-cut fries, kettle chips, or GC coleslaw (cal 320-780) | Upgrade to a signature side 1.79*

### PULLED PORK WAFFLE
Batch 1000 Double IPA-braised pulled pork, BBQ sauce, roasted corn & jalapeño waffle, crispy onion strings, GC coleslaw *(cal 1270)* 10.95

### SPICY CHICKEN
Chicken breast, thick-cut bacon, lettuce, tomatoes, red onions, Sriracha cheddar cheese, Havarti cheese, spicy mayo *(cal 1170)* 10.95

### BTA GRILLED CHEESE
Multigrain bread, bacon jam, tomatoes, avocados, Havarti cheese, cheddar cheese *(cal 1110)* 10.95

### TURKEY OVERLAKE
Mesquite-smoked turkey, thick-cut bacon, tomatoes, garlic aioli, Monterey Jack cheese *(cal 1190)* 10.95

### ROASTED PRIME RIB
Sliced prime rib, provolone cheese, au jus, creamy horseradish, served on Italian baguette *(cal 1310)* 12.95

# SOUPS

### THE NORTHERN CHEDDAR & ALE
Creamy cheddar cheese soup, caraway croutons
Bowl *(cal 680)* 5.95 | Cup *(cal 340)* 4.95

### BAKED FRENCH ONION
Caramelized onions, beef stock, wine, provolone cheese Bowl *(cal 330)* 6.95 | Cup *(cal 170)* 5.95

### SOUP OF THE DAY
Fresh daily
Bowl *(cal 260-730)* 5.95 | Cup *(cal 130-370)* 4.95

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