

The Menu

Bar Bites

Thick Cut Applewood Smoked Bacon

Housemade Hot Pretzel
with Spicy Stadium Mustard

Flavor of the Week Popcorn

Housemade Potato Chips

Artichoke Fritters
with a Garlic Aioli Dip

Salads

The Simple Salad
Bib Lettuce in our House Vinaigrette

Wedge Salad
Pancetta Chip, Cherry Tomatoes, Point Reyes Blue Cheese Dressing

The Frisee
Lack Confit, Caramelized Onions, Shallot Vinaigrette

Lyonnais Salad
Frisee, Bacon Lardons, Poached Quail Eggs, Lemon Vinaigrette

The Nicoise
Seared Tuna, Horseradish Potato Toss, Olive Compagnole, Dijon Vinaigrette

The Crab
Lump Crab, Mango, Cucumber, Orange Wasabi Vinaigrette

The Shrimp
Classic Panzanella Salad, Mustard Vinaigrette

Chefs Whim

Our Chef Chris Curren likes to try new things!
Please ask your server what his whim is today!

Ceviche

uber fresh RAW fish marinated in citrus juices,
with herbs or spices and maybe a vegetable or two

Sausage

Exotic meats from exotic beasts.

Appetizers

Frites

Romano Cheese, Gremolata, Over-easy Chicken Egg
on a Bed of our Hand Cut Frites

Calamari Frites

Bell and Hot Cherry Peppers, Cajun Remoulade

Mussels for One cooked in beer

Brie en Croute with a seasonal Fruit Chutney

Roasted Red and Yellow Peppers
with Goat Cheese & Brioche Toast

Soups

Hot

French Onion Soup with Gruyere Grilled Cheese

Cold

Potato Leek with a tiny Crab Fo' Boy

Entrees

Old Favorites

Iggy's Wings ... Mouth watering, finger lickin' good, just the way you remember them.
(available original or extra spicy)

World Famous Lemon Butter Bow Tie Pasta ... Grilled Chicken and Peas in our super secret sauce

Fried Chicken ... Mashed Potatoes and Gravy, Roasted Corn Relish

Jambalaya ... Andouille Sausage, Chicken, Rock Shrimp, Arborio Rice, Jalapeno Cornbread

New Creations

Steak Frites ... Flat Iron Steak, Housemade Frites, Garlic Herb Butter

The Tartine... choice of Olive Compagnole Stuffed Chicken or Tuna Tartare both served on
Classic French Bread with Hard Boiled Egg

The Madame... Black Forrest Ham, Fried Egg, Marney Sauce, Gruyere Cheese, Bechamel

The Shady Burger... Gruyere Cheese, Arugula, Horseradish Mayo on a Hill Roll

The Hangover Burger... Pepperjack Cheese, Applewood Smoked Bacon, Sunnyside Chicken
Egg, Green Chillies, Chipotle Mayo on a Brioche bun

The Chicken... prepared with a Brick, German Potato Salad, Green Beans

The Roulade... Salmon Roulade, Brussel Sprouts, Dilled Cavatelli, Mustard Sauce

The Potato... Homemade Potato Gnocchi with Spring Vegetables, and Brown Butter

Winner! Winner! Chicken Dinner!

Chef Chris's World Famous Fried Chicken
Mashed Potatoes and Gravy, with a Roasted Corn Relish
ONLY ON SUNDAYS!!

Happy Endings

Bourbon Milkshake
With Warm Chocolate Chip Cookies

Beignets with Coffee Infused Vodka

Frozen Cheesecake

Bon Bons

The Lady's Brews

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Left Hand Milk Stout
Malty roasted goodness, & winner of the 2008 World Beer Cup Gold Medal Colorado.

Victory Golden Monkey
Light & spicy with banana & bubblegum and a hint of lemon zest.

Stone - Levitation
Deep amber ale with rich malt flavors, big hoppy character & citrus overtones-San Diego

Green Flash Hop Head
A red ale with a rich caramel malt base and crazy aroma.

Original Sin Cider
Gluten-Free made from Granny Smith Apples

Lagunitas Censored
Originally called Kronik, but of course the Government couldn't have that.

Rogue Dead Guy
Deep honey in color, with a malty aroma & rich hearty flavor.

Lone Star
Just because I'm a sucker for a puzzle.

Schlitz Tall Boy

Sol

High Life
Champagne of Beers

Blue Moon
Negra Modelo

Abita Turbo Dog
English style brown ale from The Big Easy.

Half Acre - Over Ale
This Chicago lady has a wild malt body with a touch of bitterness.

Red Stripe
Coors Lite

New Belgium Fat Tire
Coasty biscuit-like flavor, from this super eco-conscious Colorado brewery.

Pyramid Audacious Apricot
Fresh apricot, & Oh so smooth!

Crispin Cider
Naturally fermented with the juice from premium west coast apples

Shiner
Stella

Fullers
An ESB with soft toffee flavor.

Leffe

Matilda
Wild, fruity & spicy.

Tres Pistoles
Bottle fermented, strong, dark ale with subtle sweetness.

Fin Du Monde
Great Lakes Holy Moses
Citrus & bananas deliver a medium body from Cleveland.

3 Floyds Gumballhead
American pale wheat

Delirium Tremens
Strong Belgian ale that finds its way into the best beer ever conversation

Dogfish Head Indian Brown
Cross between a Scottish & IPA with a touch of organic brown sugar to make it bark.

Red

Murphy's Law Red
A gorgeous blend of Grenache, Syrah, & Blaufrankish from the Columbia River Valley

Velvet Devil Merlot
A velvety little number with deep, dark, berry fruit and hints of cocoa.

OCD Pinot
Say hello to a bouquet of red berry, cherry & plum before the more serious matter of toasty oak, sweet spices, thyme & rosemary come dancing across your palate.

Jigsaw Pinot
Cerebral push plays with aromas of red fruits, flowers & spice leaving a soft & juicy finish.

Torbreck Cuvee Juveniles
Dark ruby colored that's ripe, sweet, pure & easy to understand.

Crios Susana Balbo Malbec
Jammy fruit quality that just keeps coming on strong with hints of spice lurking in the background... Oh Susana!

Babcock "Under the Radar" Syrah
Santa Barbara County turns out some nice juice for this one.

4 Vines Zin
Rich & silky with some nice layers of fruit.

Lake County "Girls in the Vineyard" Cabernet
California Cabernet produced from sustainably farmed grapes.

Rose

Charles & Charles
Summer fruit softness with a nice dry finish... Refreshing!

White

Kung Fu Girl Reisling
A memorable name for a memorable wine.

Wise Guy Sauvignon Blanc
Tropical softness, but anything but on the backside.

La Bellanotte Armonico
Blows any pinot grigio away with bitter almond, citrus fruit, apple, yellow peach & pineapple.

La Paradou Vignier
Estate grown & sustainably farmed.

Heron Chardonnay
Heron produces a sexy wine with grapes from Carneros, Russian River & Santa Maria.

Sparkling

Celler Vilafranca Casteller Cava Rose

Jelo Prosecco

Raventos Blanc Cava

L. Mawby Blanc de Blancs

Duval-Leroy NV Brut Champagne



Draft

Allagash \$6

Lagunita Pils \$5

Bells Oberon \$5

PBR \$3

Guinness \$6

Magic Hat #9 \$5

private