



APPETIZERS

BAKED PRETZEL TWISTS 13

Horseradish Cheese Spread, Whole Grain Honey Mustard

EMMETT'S NACHOS 13

Pico De Gallo, Guacamole, Sour Cream
Add Beef or Chicken for 4

PORK POT STICKERS 14

Ponzu Sauce, Soy Syrup, Red Chile Threads, Napa Cabbage

WOODLAND FLATBREAD 15

Italian Sausage, Alfredo, Shiitake Mushrooms, Caramelized Onions, Mozzarella, Arugula, Truffle Oil

SPICY GRILLED SHRIMP 15

Fire-Roasted Corn Salsa, Cilantro-Lime Cream, Avocado

ARTICHOKE & SPINACH DIP 13

Crispy Pitas

MARGHERITA FLATBREAD 12

Fresh Mozzarella, Tomato, Basil, Garlic, Olive Oil

BRUSSELS SPROUTS & BRIE CROSTINI 14

Bacon, Balsamic Glaze

THAI CHICKEN LETTUCE WRAPS 15

Bibb Lettuce, Shredded Carrot, Cilantro, Bean Sprouts, Peanut Sauce

FIERY WING TRIO 17

Buffalo, Jamaican Jerk, Melee BBQ, Bleu Cheese Dressing

SOUPS

MADE FRESH DAILY
CUP 5 | BOWL 6.5

SOUP OF THE DAY

CHEDDAR ALE SOUP

Served With Pretzel Twist

BAKED FRENCH ONION SOUP 7

Served In Crock

LIGHTER SIDE

SOUP & SALAD 12

Soup of the Day or Cheddar Ale and Side House or Caesar Salad, Choice of Dressing

HALF SANDWICH 14

Reuben, Emmett's Club or Tavern Taco, Choice Soup of The Day, Cheddar Ale, Side House or Caesar Salad, Choice of Dressing

ENTREE SALADS

BURRATA CAPRESE SALAD 15

Tomato, Basil, Crostini, Balsamic Glaze

COBB SALAD 17

Bacon, Chicken, Egg, Corn, Tomato, Avocado, Red Onion, Bleu Cheese, Choice of Dressing

RASPBERRY WALNUT SALAD 17

Grilled Chicken, Cranberries, Bleu Cheese, Pear, Raspberry Vinaigrette

CAESAR SALAD 15

Romaine, Parmesan, Croutons
Add Chicken 5 Add Salmon 6

SHAVED BRUSSELS SPROUTS SALAD 17

Applewood Smoked Bacon, Arugula, Toasted Walnuts, Shaved Parmesan, Raisins, Grilled Chicken Breast, Lemon-Tarragon Vinaigrette

SOUTHWEST STEAK SALAD 18

Flat Iron Steak, Diced Tomato, Avocado, Grilled Corn, Red Onion, Southwest Ranch

DRESSING OPTIONS

Ranch | Creamy Bleu Cheese | Honey Mustard | 1,000 Island | Caesar | Vinegar & Oil | Italian Vinaigrette
Chipotle Ranch | Lemon-Tarragon Vinaigrette | Balsamic Vinaigrette | Raspberry Vinaigrette

Tables of 8 or more are subject to 18% gratuity. Please inform your server if there are any food allergies in your group.

We can prepare a number of our menu items Gluten-Free, please talk to your server for more information.

SANDWICHES

TAVERN TACOS 15

Steak, Cod, Pork or Roasted Vegetables, Napa Cabbage, Pico De Gallo, Chipotle Ranch

SPICY PORK SANDWICH 15

Blistered Tomatoes, Roasted Jalapenos, Avocado, Swiss Cheese, Sriracha Aioli, Onion Roll

CLASSIC REUBEN 15

Corned Beef or Turkey, Sauerkraut, Swiss, 1,000 Island, Marble Rye

CUBANO SANDWICH 16

Herb Roasted Pork Loin, Smoked Ham, Swiss, Mustard, Pickle, Cuban Bread

EMMETT'S CLUB SANDWICH 15

Turkey, Ham, Applewood Smoked Bacon, Swiss, Tomato, Greens, Roasted Garlic Aioli, Rustic Wheat

BLACKENED PRIME RIB SANDWICH 17

Horseradish Sauce, Crispy Onions, Onion Roll

BREWER'S CHICKEN SANDWICH 15

Whole Grain Honey Mustard, Swiss, Applewood Smoked Bacon, Pretzel Roll

GRILLED SALMON SANDWICH 17

Atlantic Salmon, Shredded Lettuce, Tomato, Red Onion, Avocado, Cilantro-Lime Cream, Brioche Bun

BEST BURGERS

BREWHOUSE ANGUS BURGER 16.5

8oz Burger, Brioche Bun

FIRESTARTER BURGER 18

Roasted Jalapeño, Sriracha Mayo, Cheddar, Avocado, Brioche Bun

SUNRISE BURGER 18

Applewood Smoked Bacon, Sunny Side Up Egg, Brioche Bun

SMOKEHOUSE BURGER 18

Smoked Gouda, Melee BBQ, Crispy Onions, Brioche Bun

BEYOND THE BURGER 18.5

100% Plant Based Patty, Arugula, Tomato, Avocado, Roasted Garlic Aioli, Brioche Bun

THE GAUCHO BURGER 18

Tajin Seasoned Steak Burger, Cheddar Cheese, Guacamole, Pico De Gallo, Tortilla Strips, Brioche Bun

TOPPING OPTIONS

ADD \$1 EACH

American | Swiss | Sharp Cheddar | Crumbled Bleu Cheese | Sautéed Mushrooms | Grilled Onions
Avocado | Crispy Onions | Roasted Jalapeños | Smoked Gouda | Applewood Smoked Bacon | **Fried Egg Add \$1.50**

ALL SANDWICHES AND BURGERS COME WITH CHOICE OF SIDE: FRIES, HOUSE MADE POTATO CHIPS, SWEET POTATO FRIES, EMMETT'S SLAW, FRESH FRUIT | SUBSTITUTE TRUFFLE FRIES 3 | ADD CUP OF SOUP OF DAY, CHEDDAR ALE, SIDE HOUSE SALAD OR SIDE CAESAR SALAD 4

ENTREES

SUBSTITUTE ASPARAGUS 1.5 | LOADED BAKED POTATO 3
ADD CUP OF SOUP OF DAY, CHEDDAR ALE, SIDE HOUSE SALAD OR SIDE CAESAR SALAD 4

PAN SEARED CHICKEN BREAST 23

Roasted Garlic Rub, Lemon Herb Jus, Yukon Smashed Potatoes, Haricot Vert

RIGATONI MOZZARELLA 20

Italian Sausage, Diced Tomato Cream Sauce, Fresh Mozzarella, Basil

BEEF TIP RISOTTO 24

Wild Mushroom Risotto, Asparagus, Tomato, Shiitake Mushrooms, Crispy Shallots

BEER BATTERED COD 22

French Fries, Emmett's Slaw, Classic Tartar

SHRIMP BOURSIN PASTA 24

Gulf Shrimp, Diced Tomato, Basil, Herbed Butter, Linguine Pasta, Boursin Cheese

EMMETT'S FILET MIGNON 29

Herbed Butter, Demi Glace, Crispy Shallots, Baked Potato, Grilled Asparagus

GRILLED ATLANTIC SALMON 27

Ponzu Glazed, Wasabi Butter, Jasmine Rice, Haricot Vert, Chives

CEDAR PLANK WHITEFISH 25

Lake Superior Whitefish, Lemon Caper Beurre Blanc, Horseradish Mashed Potato, Haricot Vert