



|| SHARING

Beer Cheese (V) druthers cheese sauce, golden rule blonde, cherry peppers, bavarian-style pretzels	17
Crispy Cheese Curds (V) cheddar, sweet pepper jelly, melba sauce	15
Braised Short Rib Dumplings 8-hour braised short rib, shredded carrots, caramelized onions, horseradish crema, maple pomegranate apple slaw	17
House Fries (V) hand-cut fries, sea salt, special & chili aioli dipping sauces ADD: Beer Cheese – 2, Turkey Gravy – 2	12
Buffalo Chicken Poutine hand-cut fries, crispy buffalo chicken, blue cheese crumbles, hot sauce gravy, pickled red onions, jalapeño ranch drizzle	16
Pilgrim Eggrolls roasted turkey, house stuffing, cranberry, muenster, turkey gravy	16
Bang Bang Shrimp tempura-battered shrimp, house bang bang sauce, sesame ginger slaw	18
Wings boneless or bone-in SAUCES: buffalo, gochujang ginger, hot honey, carolina bbq, mango habanero	18
 P I Z Z A	
Gluten-free crust available upon request	
Classic Cheese (V) tomato, shredded mozzarella, sicilian oregano, pecorino ADD: Pepperoni – 2	21
Buffalo Chicken creamy buffalo sauce, shredded mozzarella, crispy chicken, green onions, blue cheese drizzle	24
Meatball red sauce, house meatballs, shredded mozzarella	24
Mushroom & Onion (V) house mozzarella, pickled onions, roasted mushrooms, black pepper, parsley	23
Spicy Chili Honey fra diavolo sauce, house mozzarella, candied jalapeños, soppressata, basil, honey	24
Build Your Own: start with a cheese pizza and add up to 4 of the following:	
PROTEINS	2 each
pepperoni, house sausage, meatball, soppressata	
VEGGIES	1 each
roasted red peppers, sweet onions, roasted mushrooms, pickled shallots	

 SIGNATURE DISHES 	
Lobster Roll brown butter, toasted bun, sea salt, house coleslaw, fries	39
Ahi Tuna Poke Bowl sushi rice, avocado, julienned carrots & cucumber, scallions, sesame seeds, garlic-sweet chili-lime dressing, chili aioli, fried wonton chips	24
Street Market Bulgogi Bowl shaved ribeye, sushi rice, kimchi, julienned carrots & cucumber, scallions, sesame seeds, chili aioli, soy-sesame glaze	25
Fish & Chips beer-battered haddock, hand-cut fries, house tartar sauce, calabrian chili cocktail sauce, coleslaw, lemon, green onions	21
Steak Frites (GF) eight-ounce beef tenderloin medallions, house-cut fries, chimichurri, garlic herb butter	32
Lobster, Bacon & Onion Mac cavatappi, lobster bisque reduction, cheddar-ale sauce, fresh lobster meat, caramelized onions, pork belly burnt ends, butter-ritz crumb finish	34

Too often we underestimate the power of a touch, a smile, a kind word, a listening ear, an honest compliment, or the smallest act of caring, all of which, have the potential to turn a life around.
– LEO BUSCAGLI

|| SOUPS & GREENS

ADD: Grilled Chicken (GF) – 8, Blackened Shrimp (GF) – 10, Pan Seared Salmon (GF) – 12	
Lobster Bisque fresh lobster meat, roasted fennel, basil oil, aged sherry vinegar, butter-ritz crumb finish, chives	15
Smoked Bacon & Corn Chowder sweet corn, applewood bacon, thyme, potatoes, butter-ritz crumb finish	11
Roasted Tomato Basil Bisque & Grilled Cheese Sticks (V) fire-roasted tomatoes, fresh basil, sourdough, muenster	14
Apple Gorgonzola (V/GF) mixed greens, sliced apples, dried cranberries, gorgonzola, candied walnuts, maple-pomegranate vinaigrette	14
Caesar (V) torn tuscan kale, focaccia croutons, shaved parmesan, red grapes, caesar dressing	14
Burrata & Roasted Beet (V/GF) arugula, roasted beets, pistachios, pepitas, aged sherry vinegar, maple-pomegranate vinaigrette	16

|| ON A BUN

Served with a choice of fries or balsamic greens. Gluten-free preparation available on all burgers. ADD: Chopped Bacon – 3, Extra Patty – 4, Candied Jalapeños – 3	
Lago Smash Burger wagyu blend, double patties, pancetta & onion jam, fontina, pesto mayo	21
Druthers Burger wagyu blend, double patties, double american cheese, pickles, crispy onions, burger sauce	21
Veggie Burger (V) house-made black bean & quinoa patty, fontina, lettuce, tomato, onion, special sauce	16
Drutherbird Fried Chicken Sandwich buttermilk fried chicken, fontina, dill pickle rounds, coleslaw, jalapeño ranch	18
Soppressata Grilled Chicken fontina, arugula, candied jalapeños, hot honey dijon mayo	18
Grilled Chicken Caesar chopped romaine, shaved parmesan, parmesan crisp, house caesar dressing	16

|| TACOS (3)

Gluten-free tortillas available upon request	
Fiesta Del Mar pan-seared shrimp, slaw, apple-pineapple pico, jalapeño ranch, cotija	16
Birria-Braised Chicken grilled & braised chicken thighs, cabbage, pico de gallo, cotija, avocado crema, flour tortillas	15
Blackened Blade blackened swordfish, cabbage, pico de gallo, jalapeño ranch	16
K-BBQ bulgogi beef, shredded cabbage, apple-pineapple pico, chili aioli	16

(V) Vegetarian (GF) Gluten-Friendly
Please notify your server of any food allergies
20% service charge will be added to the bill for parties of 10 or more

