

SHARING

- Beer Cheese (V)

druthers cheese sauce, golden rule blonde, cherry peppers, bavarian-style pretzels

17
- Crispy Cheese Curds (V)

cheddar curds, sweet pepper jelly, melba

15
- Braised Short Rib Dumplings

8-hour braised short rib, shredded carrots, caramelized onions, 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

SOUPS & GREENS

- ADD: Grilled Chicken (GF) – 8, Blackened Shrimp (GF) – 10, Pan Seared Salmon (GF) – 12

Lobster Bisque

Cup 10 / Bowl 15

fresh lobster meat, roasted fennel, basil oil, aged sherry vinegar, butter-ritz crumb finish, chives

Smoked Bacon & Corn Chowder

Cup 6 / Bowl 11

sweet corn, applewood bacon, thyme, potatoes, butter-ritz crumb finish

Roasted Tomato Basil Bisque & Grilled Cheese Sticks (V)

14

fire-roasted tomatoes, fresh basil, sourdough, muenster

Apple Gorgonzola (V/GF)

14

mixed greens, sliced apples, dried cranberries, gorgonzola, candied walnuts, blood orange balsamic vinaigrette

Caesar (V)

14

tuscan kale, focaccia croutons, shaved parmesan, red grapes, caesar dressing

Burrata & Roasted Beet (V/GF)

16

arugula, roasted beets, mandarin oranges, pumpkin seeds, pistachios, maple-pomegranate vinaigrette, beet puree
- BURGERS
- Served with choice of fries or balsamic greens.
Gluten-free preparation available on all burgers.

Lago Smash Burger

21

wagyu blend, double patties, pancetta & onion jam, fontina, pesto mayo

Druthers Burger

21

wagyu blend, double patties, double american cheese, pickles, crispy onions, burger sauce

Veggie Burger (V)

16

house-made black bean & quinoa patty, fontina, lettuce, tomato, onion, special sauce

CHICKEN SANDWICHES

Served with choice of fries or balsamic greens.

Drutherbird Fried Chicken

18

buttermilk fried chicken, fontina, dill pickle rounds, coleslaw, jalapeño ranch

Soppressata Grilled Chicken

18

mozzarella, arugula, candied jalapeños, hot honey dijon mayo

Grilled Chicken Caesar

17

chopped romaine, shaved parmesan, parmesan crisp, house caesar dressing

Beer-Battered Haddock

18

chopped romaine, tartar sauce, sliced tomato

TACOS

Three per order. Gluten-free tortillas available upon request.

Fiesta del Mar

14

pan-seared shrimp, slaw, apple-pineapple pico, jalapeño ranch, cotija, flour tortillas

Birria-Braised Chicken

14

braised chicken thighs, cabbage, pico de gallo, cotija, avocado crema, flour tortillas

Blackened Blade

15

blackened swordfish, cabbage, apple-pineapple pico, jalapeño ranch, flour tortillas

K-BBQ

14

bulgogi beef, shredded cabbage, apple-pineapple pico, chili aioli, flour tortillas

SIGNATURE DISHES

Lobster Roll

39

brown butter, toasted bun, sea salt, house coleslaw, fries

Ahi Tuna Poke Bowl

24

sushi rice, avocado, julienne carrots & cucumber, scallions, sesame seed, fried wontons, garlic-sweet chili-lime dressing, chili aioli, soy-sesame glaze

Street Market Bulgogi Bowl

25

shaved ribeye, sushi rice, kimchi, julienne carrots & cucumber, scallions, sesame seeds, chili aioli, soy-sesame glaze

(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