

SGYC Dining Menu – Feb 21st – 25th

Serving Wed, Thurs, Fri and Sat. 5-9pm, Sun. 5-8pm

Choose: Soup du Jour

Or House Salad: Caesar or Spring Green Salad

Entrée Selections

Seared Duck Breast, white bean cassoulet, baby arugula, Calvados blueberry demi 22

Boneless Pork Chop, wild mushrooms, red wine reduction, mashed potatoes, roasted vegetables 19

Beer Battered Fish & Chips, crispy pomme gaufrette, homemade tartar & cocktail sauces 16

Individual Beef Wellington puff pastry, filet mignon, wild mushroom duxelle, red wine sauce, pomme fondant, horseradish crème fraiche 28

Homemade Baked Lasagna Italian sausage, ground beef, Italian cheeses, marinara sauce 16.5

New England Clam Chowder,
sourdough bread bowl 10

Desserts

Warm Wildberry Cobbler, Italian Cannolis

Limoncello Mascarpone Layer Cake,

Ice Cream & Brownie Sundae 6ea.

SGYC PUB GRUB MENU - Feb 21st - 25th

(Served Wed. Thur. Fri. 5-9pm, Sat. 2-9pm, Sunday 2-8pm)

APPETIZERS

House Made Crispy (Beef) Lumpia	8.75
Marguerite Pizzette, Fresh Mozzarella, Tomato, Basil	8.25
Shredded Chicken Street Tacos, Pico, Guac, Poblano Salsa	8.75
Kung "Pow" Spiced Edamame Beans	6.00
Grilled OR Beer Battered Fish Tacos, Slaw & Spicy Carrots	7.50
Chicken & Vegetable Potstickers w/ Ponzu Dipping Sauce	8.00
Baked Brussel Sprouts w/ Garlic, Bacon, Balsamic Reduction	8.00
Steamed Mussels & Clams w/ Garlic, Chorizo, White Wine	10.00
Carne Asada Quesadilla Salsa, Sour Cream, Guacamole	9.50
(6) Panko & Coconut Shrimp w/ Thai Sweet & Sour Sauce	10.00
Crispy Tater Tots: \$3.75 w/ Crispy Bacon & Bleu Cheese: add 1.75	

BURGERS, SANDWICHES++ (CHOOSE CRISPY FRIES, TOTS, OR SLAW)

Classic French Dip, Au Jus, Creamy Horseradish	8.75
Mediterranean Chicken Wrap, LTO, Feta, Romesco, Tzatziki	8.75
Classic Patty Melt w/ Swiss, Sautéed Onions on Rye Bread	9.95
Sesame Seared Ahi Burger w/ Asian Slaw & Crispy Wonton	10.00
Western Burger, Cheddar, Bacon, BBQ Sauce, Onion Ring	11.00
Grilled Shrimp, Bacon, Lettuce & Tomato	11.00
Lettuce Wrap Burger w/ Avocado, Bleu Cheese, Burger	11.00
Grilled 1/2 Pound Angus Hamburger, Cheese, Crispy Fries on Grilled Brioche Roll, Lettuce & Tomato, Pickled Red Onion	9.95

Chef's Peruvian Garden Salad, quinoa, heirloom tomato, bell pepper,
roasted hominy, Cotija cheese, cilantro lime vinaigrette 9.5
ADD: ~Grilled Chicken 12.5 ~Grilled Ahi 14.5 ~Grilled Shrimp 16



**CC's BAR SPECIAL: PAIR 1 BUD LITE OR 1 COOR'S LITE BOTTLE
OR 1 GLASS OF ANY HOUSE WINE WITH ONE PUB GRUB ITEM FOR ADDITIONAL \$3.00**