

Starters

Soup Dujour

Made fresh daily \$5

Chili Con Carne

*Famous Lake Effect Diner chili
with fresh bread & butter \$5*

Fresh Cut Fries

*Expertly seasoned with
choice of dipping sauce \$4*

Sweet Potato Fries

Drizzled with honey butter \$5

Home Style Tater Tots

*Our house recipe served with
Choice of dipping sauce \$6*

Spinach Artichoke Bread

*Toasted garlic baguette with
artichoke spinach spread
& melted provolone \$6*

Fried Calamari

*Tossed with fried banana peppers
aged parmesan & red chili-lime sauce \$8*

Salads

House Salad

*Selection of blended greens,
with tomatoes, red onion, sliced cucumbers,
shredded carrots, & kitchen baked croutons \$6*

Caesar Salad

*Hand torn romaine tossed with shredded parmesan
caesar dressing & home style tater tots \$7*

Dressings

*House Honey Mustard, Balsamic Vinaigrette,
Peppercorn Parm & Blue Cheese
Blue cheese crumbles available*

Kick up your salad

*Roasted chicken confit \$4
Sesame crusted tuna burger \$6
Char broiled strip steak \$9*



ATTENTION: The Menu has changed, we will be no longer using preservatives and we are purchasing hormone free chicken and beef from local farmers who treat their animals humanely. Our menu has changed to reflect a balance with what we serve and the best Mother Nature will offer. The portions have gotten smaller as well as the prices but the flavors are bigger and bolder with extra care taken with the handling of each and every precious ingredient. The new menu promotes the sharing of plates, hoping it will become a special shared experience every time you, your family and friends allow us to offer you nourishment. Our new menu is not only tastier than before, but it has been created to harmoniously balance one's palate, and at the end of your meal, make you feel good!

Tucker and Erin Curtin

Steerwiches

Burger

*Our famous house ground local beef
seared over cherry wood & mesquite
charcoal fire served with a choice cheese,
lettuce, tomato, red onion,
& pickle \$4*

Kingston Slammer

*Caribbean spiced chicken patty
made in house with local Hormone
free chicken. Served with mango
BBQ for dipping. \$4*

Buhda Burger

*House made whole grain vegan
burger. Served with fresh spinach, cucumber,
tomato, onion, & balsamic vinaigrette \$4*

Knuckle Sandwich

*Our take on a Buffalo Favorite.
slowly braised local beef shank on toasted
kimmelweck baguette with fresh shaved
horseradish & au jus \$6*

Sorry Charlie

*House made sesame and ginger
ahi tuna burger served with serachi
mayo & chuka seaweed \$6*

Tri-Lamb

*House ground lamb white sundried
tomatoes, garlic, olive oil, fresh mint
& feta cheese served with pickled
fennel and red onion \$6*

P-Pulled Pork

*Slowly smoked pork butt
over hickory wood in our spicy BBQ sauce
with melted aged cheddar &
topped with slaw \$5*

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*Our classic pit fired strip steak sandwich
on toasted baguette with provolone,
sautéed spinach & tobacco onions \$9*

Flatbreads

Caprese

*Shaved tomato, fresh mozzarella,
torn basil, roasted garlic &
extra virgin olive oil \$7*

Chicken Pistou

*Chicken confit, with pesto,
artichoke, sun dried tomatoes
& provolone \$8*

Figga It Out

*Sliced dry fig, caramelized onions,
feta cheese, prosciutto, fresh
greens & lemon zest \$9*

PO-BOY

*Tangy dressed greens, cornmeal crusted
calamari & shrimp, with pickle,
chopped tomato & creole aioli \$10*

Strip Steak

*Char grilled with caramelized onions,
mushrooms & blue cheese crumbles \$10*

Taco Platters

*Served with steamed flour tortillas, lettuce,
tomato, onion, guacamole, salsa,
sour cream, jalapeños, aged cheddar,
& BBQ black beans \$7*

*Add spicy braised
Beef, Pork or
Chicken \$4*

*Add smoked Fish or
spicy Lamb \$6
Steak \$7*

House Made Chicken fingers or Buffalo Wings

*Served Hot, Medium, Mild, Suicidal,
Honey Mustard, BBQ, Chili Lime,
Or Sicilian \$8*



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