



DINNER MENU

Appetizers

- Argentine Shrimp Cocktail** 6
Duck Legs* | with a Balsamic Cabernet Reduction 8
Southwest Chicken Egg Rolls | with Zesty Ranch Sauce 7

Soup & Salads

- House Salad**
Fresh Greens, shaved celery, carrots and house croutons | Red wine vinegar and herb dressing
Park Bench 9.75 with Chicken 11
- Fresh salad greens topped with red onion, feta cheese, toasted almonds and croutons | Raspberry vinaigrette dressing
Washington 9.75 with Chicken 11
- Dried cranberries, sugared walnuts, red onion & blue cheese on a bed of fresh greens | Poppy seed dressing
Revelry* 11
Grilled Steak, shredded gouda, Kohlrabi mix over fresh greens | Peppercorn Ranch dressing
Tomato Bisque
Tuscan Potato Soup
Chefs Choice Soup

Entrees

All Entrees include your choice of soup or house salad

Oscar(Hollandaise,Chunked Crab Meat and Asparagus)available on all meat dishes 8

Hand Cut Monchong Fish* 6oz 22

Seasoned and seared. Served over a white rice cake and roasted artichoke hearts.
Topped with creamy wasabi butter

Wine Pairing-Santa Margherita Pinot Grigio 2015 • 8 | 32

Cast Iron Filet* 8oz 30

Grilled asparagus with Yukon mashed and a Shiraz reduction

Wine Pairing-Silverado Mt. George Merlot 2012 • 15 | 60

Florentine Chicken Quarter* 14

(White or Dark Meat) Garlic parmesan kale, shallots and house cut potatoes

Wine Pairing-Silverado Sangiovese 2010 • 12.5 | 50

Cast Iron Ribeye* 8oz 22

Serve with roasted cherry tomatoes, Yukon puree mashed and sweetened carrot vinegar

Wine Pairing- 7 Deadly Zins 2014 • 8 | 32

Apple Jack Salmon Filet* 8oz 20

Over a bed of butter angel hair pasta and toasted almond

Wine Pairing-Orin Swift Mannequin Chardonnay 2015 • 14 | 56

Baby Back Ribs* 15

House rub and smoked served as a half rack.

Sauces: BBQ Blast, Carolina Style and Smokin Heat

Wine Pairing-Raymond Reserve Cabernet 2014• 16 | 65

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness

119 N 4th Street

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Oscar (Hollandaise, Chunked Crab Meat and Asparagus) available on all meat dishes 8

Cucumber-Lime Scallops* 20

Seared in a cucumber lime broth over white rice and flowered carrots

Wine Pairing– Silverado Miller Ranch Sauvignon Blanc 2014 • 10 | 40

Cast Iron House Rubbed New York Strip* 10oz 30

Served with roasted potatoes and sautéed vegetables

Wine Pairing-Orin Swift Palermo Cabernet Sauvignon 2014 • 12.5 | 50

Lemon-Green Tea Rubbed Tomahawk Pork Chop* 12oz 20

Also available in 8oz 15

Served with roasted potatoes and vegetables(house rub also available)

Wine Pairing-Ben Marco Malbec 2013 • 8 | 32

Portobello Stir Fry 12

Seasoned Vegetables sautéed in a house made sweet chili glaze over a Portobello cap stuffed with white rice

Add Shrimp 6

Vegetarian and Vegan

Wine Pairing-Hautes-Cotes De Nuits Rouge Pinot Noir 2013 • 12.5 | 50

sandwiches

All served with house chips or hand cut fries or coleslaw

House Burger* 8oz 9

Hand patted steamed burger your choice of cheese, served on a brioche bun

Beer Pairing-Dogfish Head 60 minute • 4.5

Smoked Bacon & Bleu Burger* 8oz 11

Smoked bacon and bleu cheese sauce piled on a steamed burger with a brioche bun

Beer Pairing-Obsidian Stout • 4

Rusty Burger* 8oz 11

Yukon hash browns, peppered gravy, provolone cheese and a over easy egg stacked on a steamed burger with a brioche bun

Beer Pairing-Dogfish Head Namaste • 4

Bloody Mary Burger* 8oz 11

House made Bloody Mary Mix, pickles, green olives and mushrooms on a steamed burger with a brioche bun

Beer Pairing-Boulevard Wheat • 4

Smoked Pork* 8oz 10

Slow smoked pork shoulder finely shredded, piled on a grilled brioche bun

Your choice of BBQ sauce– Sweet Red Wine, Carolina BBQ and Hometown Fire

Beer Pairing-Boulevard Tank 7 • 5

desserts

The Original Mirror Glazed Cake

Home made Ice Cream

Murphy Lemon Cake

Cheese Cake

Crème Brulee

****Kids Menu Available**

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