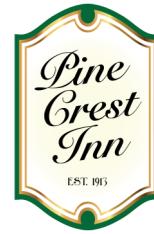


# Mr. B's Pub and Grill

## Fall 2018



### Appetizers

- Port Wine Cheese and Crackers** \$7  
Classic port wine cheese and an assortment of crackers. A Pine Crest Inn tradition!
- Grouper Bites** \$10  
Beer battered and fried to a golden brown and served with tartar sauce.
- Pine Crest Wings** \$12  
Six whole chicken wings fried perfectly and tossed in your choice of sauce. Served with bleu cheese dressing and celery. Choice of mild, hot, garlic and parmesan, honey lime or BBQ.
- Chicken Quesadilla** \$10  
Grilled chicken with jack and cheddar cheeses served with sour cream and salsa.
- Gulf Shrimp Cocktail** GF \$10  
Five jumbo shrimp served with homemade cocktail sauce and lemon.
- Seared Tuna Appetizer** GF \$13  
4oz seared Ahi tuna with seaweed salad.
- Sweet Fire Shrimp** \$10  
Fried golden and tossed in sweet Thai chili sauce. A wonderful combination of sweet and sassy.

### Salads and Soups

- Not So Classic Caesar Wedge Salad** GF \$10  
Fresh baby romaine lettuce topped with house made Caesar dressing with shaved parmesan cheese, tomatoes, chopped bacon and a cheese and garlic crouton.
- Pine Crest Inn House Salad** GF \$10  
Mixed greens topped with tomatoes, cucumbers, onions, chopped bacon, shredded cheddar and jack cheeses. Served with your choice of dressing.
- Cobb Salad** GF \$16  
Grilled chicken breast, tomatoes, cucumbers, onions, hard boiled eggs, bacon, and cheese atop a bed of greens. Served with your choice of dressing.
- Blue Cheese Wedge Salad** GF \$10  
Crispy iceberg lettuce topped with house made bleu cheese dressing, grape tomatoes, red onions, bacon chunks, and a balsamic reduction.
- Top any salad with:** Grilled Chicken \$5, Grilled Salmon \$9, Grilled Shrimp \$9, or Seared tuna \$9
- Dressing choices: Ranch, Bleu Cheese, 1000 Island, Balsamic Vinaigrette
- Soup du Jour** Cup \$5 Bowl \$8  
Ask your server for today's selection.

### Entrees, Sandwiches and What Not...

- Pine Crest Burger** GF \$12  
8oz handmade Angus patty cooked to your liking topped with black pepper bacon and aged cheddar cheese. (Swiss or pepper jack cheese upon request).
- Grilled Chicken Sandwich** \$10  
Grilled chicken breast. Lettuce, tomato, onions on a hamburger bun..
- Monster Club Sandwich** \$12  
House cooked turkey breast, ham, black pepper bacon, lettuce, tomato, onion, mayo and cheddar cheese piled high on Texas toast.
- Classic Reuben Sandwich** \$12  
Thin sliced corned beef, piled high with sauerkraut, Swiss cheese and Thousand Island dressing served on grilled pumpernickel rye bread.
- Chicken Parmigiana** \$18  
Hand breaded chicken breast topped with homemade marinara and mozzarella cheese. Served with a side of linguine pasta with a choice of marinara or alfredo sauce.

- Soup and Sandwich** \$10  
A cup of today's soup with a grilled cheese sandwich
- French Dip Sandwich** GF \$15  
Slow roasted Angus prime beef shaved and topped with mushrooms, onions and melted provolone cheese served on a toasted French baguette with homemade jus.
- Fish n Chips** \$13  
Icelandic Cod, beer battered and fried golden served with house made tartar sauce and French fries.
- Ribs and Fries** GF \$12  
Slow cooked and falling off the bone baby back ribs, lightly glazed with house made BBQ sauce served with crispy fries and lots of napkins!
- Spaghetti Bolognese** \$11  
Linguine tossed in our red wine Bolognese topped with parmesan cheese.
- Eggplant Parmigiana** \$12  
Hand breaded eggplant topped with homemade marinara and mozzarella cheese. Served with a side of linguine pasta with a choice of marinara or alfredo sauce.

Entrees and sandwiches are served with choice of French fries, onion rings, house made potato chips or cole slaw.

All items marked GF are either naturally gluten free or can be made that way.

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