

MR. B'S PUB & GRILL

2024 Pub Menu



Appetizers

Port Wine Relish Tray \$12

Classic Port Wine Cheese, salumi, sweet pepper relish, banana peppers, okra, celery and crackers. A Pine Crest Inn tradition!

Pine Crest Wings \$14

Eight chicken wings fried and tossed in your choice of sauce: mild, hot, garlic parmesan, sweet Thai chili, BBQ, honey buffalo, honey mustard, Old Bay, or lemon pepper

Bacon-Wrapped Scallops \$18

Six scallops served with housemade remoulade

Grouper Bites \$12

Beer-battered and deep-fried grouper fingers

Jalapeno Poppers \$9

Crispy cheddar cheese-filled jalapeno paired with jalapeno ranch or a sweet Thai remoulade

Chips and Housemade Salsa \$7

Add queso for \$2

Potato Skins \$9

Four potato skins with bacon, cheddar and jack cheeses and crema, garnished with green onion

Quesadilla \$10

Cheddar/jack cheese, flour tortilla, chipotle mayo with salsa and jalapenos

Add chicken \$6 or grilled shrimp \$8

Fried Mushrooms \$10

Breaded and deep fried button mushrooms with housemade jalapeno ranch dip

After 5:00pm Appetizer Selections

Crab Dip with Pita Points & Tortilla Chips \$16

Steamed Mussels a la Mernier \$13

Crab-Stuffed Mushrooms \$12

Ahi Tuna with Sweet Thai Remoulade \$15

Salads & Soups

PCI House Salad* Side \$5/Full \$12

Mixed greens, grape tomatoes, English cucumber, carrots and crouton

Caesar Salad* Side \$5/Full \$12

Romaine hearts, crouton, and shredded parmesan

Wedge Salad Side \$6/Full \$13

Cherry tomatoes, pickled red onion, bacon, balsamic reduction

Add to any salad: Chicken \$6, Shrimp \$8 or Salmon \$12

Dressing choices: House Bleu Cheese, Jalapeno Ranch, Ranch, 1000 Island, Balsamic Vinaigrette, Honey Mustard, Raspberry Vinaigrette

Soup du Jour Cup \$5/Bowl \$8

Loaded Baked Potato Soup or ask your server for today's selection

Sandwiches & Other Delectables

Classic Pine Crest Burger* \$14 GF

A blended patty of ground chuck, short rib, & beef brisket, topped with lettuce, tomato, onion, pickle, and your choice of cheese. Served on a brioche bun. Add applewood-smoked pepper bacon \$1.

Smashburger* \$13

Two thinly smashed blended patties of ground chuck, short rib, and beef brisket, topped with American cheese, grilled onions, mayo, mustard and pickles.

Classic Chicken Sandwich* \$14

Grilled or breaded & fried chicken breast topped with lettuce, tomato, and pickle on a brioche bun. Add choice of cheese \$1. Add bacon \$1.

Honey Buffalo Chicken Sandwich* \$16

Fried chicken breast tossed in honey buffalo sauce, topped with lettuce, tomato, and pickle on a brioche bun. Ranch dressing on the side.

Coconut Chicken Sandwich* \$16

Fried chicken breast tossed in housemade honey mustard sauce, topped with toasted coconut flakes, lettuce, tomato, and pickle on a brioche bun

Chicken Salad BLT* \$13

Housemade with candied bacon and served on toasted bread

Chef's Special of the Week Market Price

A rotating selection of burgers, po'boys, chicken sandwiches, tacos, wraps, and salads. Ask for details.

Reuben Sandwich* \$13

Corned beef, sauerkraut, Swiss cheese with Thousand Island dressing on rye bread.

French Dip Sandwich* \$16

Prime rib with caramelized onions and melted Swiss cheese on a toasted hoagie with au jus

Fish n Chips* \$14

Flaky whitefish cod, beer-battered and fried golden served with housemade tartar sauce, slaw, fries, or housemade chips. Make it "Shrimp n Chips" for the same price.

Grouper Tacos* \$13 GF

Grouper with pickled onions and chipotle mayo, choice of three corn or flour tortillas. Served with Yucatan slaw.

Pine Crest Bolognese* \$16

Blend of beef and roasted mirepoix, pomodoro sauce on spaghetti served with toasted bread.

Pine Crest Club* \$13

Turkey, applewood-smoked pepper bacon, swiss cheese, lettuce & tomato with housemade brown sugar honey mustard

Choice of Krinkle Cut French Fries, Onion Rings, Sweet Potato Waffle Fries, Housemade Hush Puppies, or Cole Slaw

All items marked *GF* are either naturally Gluten Free or can be ordered that way.

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