APPETIZERS

CHEESE CURDS	11.00	SPICY KETTLE CHI
BUFFALO WINGS 8 whole wings tossed in a mild buffalo sauce Ranch or Blue cheese dressing	13.00 with	PICKLE FRIES cajun fried pickles served dipping
toasted flat bread topped with warm spinach garlic, olive oil, feta cheese, tomato, onion, Mozzarella, and Balsamic glaze	,	house fried tortilla chips, refried beans, Cheddar ch Cheddar cheese, sour crea

CHEESE CURDS

fried white Cheddar curds with Pla-Mor sauce for dipping

BAVARIAN PRETZELS

BALSAMIC BRUSCHETTA

soft pretzels dusted in Parmesan cheese and served with cheese sauce for dipping

11.00 NACHO TOWER

, seasoned ground beef, heese sauce, shredded am, and pico de gallo

d with Ranch dressing for

SPICY KETTLE CHIPS

house-fried potato chips topped with Buffalo sauce and Blue cheese crumbles

HOUSE SOUP

bowl 6.00 cup 3.50

HOUSE SALAD

THE SOUTHERNERS

TACOS TRADICIONAL

with tortilla chips and pico de gallo

6.00

13.00

11.00

HANDHELDS

served with choice of house-fried chips or Parmesan fries

THE PLA-MOR BURGER

1/2 lb burger topped with American cheese, fried egg, bacon, lettuce, tomato, onion, and Pla-Mor sauce on a Brioche bun

THE LOCAL BURGER

15.00

17.00

8.00

1/2 lb burger topped with lettuce, tomato, onion and choice of American, Pepper jack, or Swiss cheese on a Brioche bun

THE OUTSIDER

boneless braised short rib, garlic herb cream cheese, red onion, and cilantro on Ciabatta

THE HEN

14.00

17.00

grilled chicken breast topped with Pepper jack cheese, bacon, lettuce, tomato, and Ranch dressing on a Brioche bun

two seasoned ground beef tacos topped with lettuce,

shredded cheddar cheese, and sour cream served with tortilla chips and pico de gallo (sub for chips/fries)

two Adobe grilled shrimp tacos topped with our

signature house aioli and red cabbage slaw served

THE BOSS

15.00

sliced Italian beef dipped in au jus served on a baguette. Spicy giardiniera on the side upon request. Add Mozzarella cheese + \$1.00

ENTREE SALADS

THE WEDGE

wedge of iceberg lettuce topped with Blue cheese crumbles, bacon, red onion, tomatoes, and Blue cheese dressing

FIESTA BOWLS

14.00

13.00

two crispy tortilla bowls filled with lettuce, seasoned ground beef, shredded cheddar cheese, pico de gallo, and sour cream with Jalapeño Ranch dressing on the side

> *consuming raw or undercooked meats, seafood, and poultry may increase your risk of food-borne illness

11.00

Romaine lettuce topped with grated Parmesan cheese and house-made croutons served with

Caesar dressing on the side. Add grilled chicken + \$4.00 or Adobe grilled shrimp + \$6.00

SIMPLY CAESAR





15.00

10.00

8.00

DINNER served (after 4pm) with house soup or salad

CHICKEN BRUSCHETTA

22.00

grilled chicken breast topped with Feta cheese and tomato bruschetta served over Yukon Gold mashed potatoes and drizzled with a Balsamic glaze

BBQ RIBS full rack 36.00 1/2 rack 30.00

seasoned baby back ribs braised low and slow and caramelized with a classic BBQ sauce served with Parmesan fries, house-fried chips, or yukon gold mashed potatoes

CHICKEN PARMESAN

25.00

panko-Parmesan breaded chicken breast topped with a house-made Marinara sauce and melted Mozzarella cheese served over a bed of Cavatappi pasta

SALISBURY STEAK

21.00

20.00

Salisbury steak served over Yukon Gold mashed potatoes topped with mushrooms and beef gravy garnished with a fried onion ring

CAVATAPPI PRIMAVERA

Cavatappi pasta sauteed with fresh mushrooms, baby spinach, and tomatoes tossed in olive oil, garlic, butter, and Parmesan cheese. Add grilled chicken + \$4.00 or Adobe grilled shrimp + \$6.00

CHEF'S SPECIALTY SHORT RIB 30.00

braised boneless short rib served over Yukon Gold mashed potatoes topped with au jus and garnished with sauteed spinach and leeks

fried chicken nuggets served with chips or

Parmesan fries and Ranch or BBQ for dipping

KIDS

GRILLED CHEESE

10.00

American cheese melted on white bread served with choice of chips or Parmesan fries

MINI CORN DOGS

SATURDAY RIBEYE

10.00

mini corn dogs served with chips or Parmesan fries

SPECIALS 30.00

FRIDAY "AYCE" POLLOCK

CHICKEN NUGGETS

18.00

10.00

all-you-can eat fried pollock served with coleslaw and choice of potato. Add side salad or cup of soup + \$3.00

WEDNESDAY WING NIGHT

16.00

all-you-can eat jumbo wings served with choice of potato

12oz ribeye grilled to desired temperature with

house soup or salad. Upgrade to 16 oz + \$2.00

choice of potato, side of au jus (upon request), and

FRIDAY WALLEYE DINNER

26.00

choice of broiled or fried Walleye served with coleslaw, choice of potato, and house soup or salad

BEVERAGES

coke, diet coke, sprite zero, mellow yellow, mr. pibb, ginger ale, lemonade, unsweetened iced tea \$2.00

1919 Root Beer, Shirley Temple, Seasonal Juice \$3.00



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