Pre-Theater Menu
Receive 15% off this menu with tickets to the NJ State Theater on the day of the show*

Appetizers

Asian Nachos
Wonton chips, sesame garlic chicken, cheddar cheese sauce, scallions, ginger cream 11¢

Argentine Spinach Empanadas
(3) Spinach, mozzarella, ricotta, garlic, and spices in a crispy empanada shell. Cilantro-lime sour cream. 7¢

Fried Gouda
(4) Creamy, smoked gouda, panko-breaded and deep fried; tomato fondue on side 7¢

Southwest Chicken Eggrolls
(2) Chicken, rice, corn, black beans, cheddar/jack cheese. Ghost chili ranch & cilantro-lime sour cream. 7¢

Bangin’ Shrimp
(8) Panko breaded, fried shrimp served with our signature Bangin’ Thai chili sauce 8¢

Thanksgiving Bites
(4) Mashed potatoes, stuffing, and diced turkey in a crispy ball, gravy, apple-cranberry relish. 8¢

House Wings
Celery, carrots, & bleu cheese or ranch Mild, medium, hot, BBQ, teriyaki, garlic parmesan ghost chili sauce on side (+2) 1/2 dozen - 7¢ dozen - 14¢

Pretzel Sticks
(3) Warm, jumbo pretzel sticks served with cheddar cheese sauce and honey mustard. 6¢

House Nachos
Tortilla chips, cheddar cheese sauce, pico de gallo, jalapeños, scallions, sour cream. 10¢
Choice of grilled chicken, steak chili, or veggie chili Add Guacamole: +2¢

Bruschetta
Diced tomatoes & red onions marinated with spices in olive oil, basil, fig balsamic vinaigrette, served on crostini. 6¢

Crab Cake
(2) Super lump crab meat, light on mayo, panko, red pepper, jalapeño; served with baby arugula & Cajun remoulade. 13¢

Guacamole
Fresh avocado mixed with pico de gallo & spices, served with warm tortilla chips. 9¢

Spicy Black Bean Hummus
Black beans, tahini, jalapeño, spices, served with celery, carrots, and warm pita. 7¢

Bacon & Avocado Salad
Spring mix, avocado slices, crumbled bacon, cherry tomatoes, cheddar/jack cheese, & chipotle ranch on side. 6¢

Apple & Goat Cheese Salad
Spring Mix, toasted almonds, crumbled goat cheese & sliced apple, raspberry balsamic vinaigrette on side. 5¢

Caesar Salad
Chopped romaine, shaved parmesan, house-made croutons, tossed with Caesar dressing. 5¢

Soup & Chili

French Onion Soup
Garlic crouton, Swiss cheese, & scallions. 5¢

Soup of the Day
Ask your server for our current selection 3¢ | 5¢

Steak Chili
Flat iron steak, black beans, red peppers, onions, & chipotles. Topped with cheddar/jack cheese and served with tortilla chips. 9¢

Soup of the Day
Ask your server for our current selection 3¢ | 5¢

Add to any salad:
Grilled Chicken +4¢, Veggie Burger +4¢, Cajun Tilapia +4¢
Burger Patty +5¢, Cajun Shrimp +7¢, Flat Iron Steak +9¢, Grilled Salmon +9¢

Asian Nachos
Wonton chips, sesame garlic chicken, cheddar cheese sauce, scallions, ginger cream 11¢

Argentine Spinach Empanadas
(3) Spinach, mozzarella, ricotta, garlic, and spices in a crispy empanada shell. Cilantro-lime sour cream. 7¢

Fried Gouda
(4) Creamy, smoked gouda, panko-breaded and deep fried; tomato fondue on side 7¢

Southwest Chicken Eggrolls
(2) Chicken, rice, corn, black beans, cheddar/jack cheese. Ghost chili ranch & cilantro-lime sour cream. 7¢

Bangin’ Shrimp
(8) Panko breaded, fried shrimp served with our signature Bangin’ Thai chili sauce 8¢

Thanksgiving Bites
(4) Mashed potatoes, stuffing, and diced turkey in a crispy ball, gravy, apple-cranberry relish. 8¢

House Wings
Celery, carrots, & bleu cheese or ranch Mild, medium, hot, BBQ, teriyaki, garlic parmesan ghost chili sauce on side (+2) 1/2 dozen - 7¢ dozen - 14¢

Pretzel Sticks
(3) Warm, jumbo pretzel sticks served with cheddar cheese sauce and honey mustard. 6¢

House Nachos
Tortilla chips, cheddar cheese sauce, pico de gallo, jalapeños, scallions, sour cream. 10¢
Choice of grilled chicken, steak chili, or veggie chili Add Guacamole: +2¢

Bruschetta
Diced tomatoes & red onions marinated with spices in olive oil, basil, fig balsamic vinaigrette, served on crostini. 6¢

Crab Cake
(2) Super lump crab meat, light on mayo, panko, red pepper, jalapeño; served with baby arugula & Cajun remoulade. 13¢

Guacamole
Fresh avocado mixed with pico de gallo & spices, served with warm tortilla chips. 9¢

Spicy Black Bean Hummus
Black beans, tahini, jalapeño, spices, served with celery, carrots, and warm pita. 7¢

Bacon & Avocado Salad
Spring mix, avocado slices, crumbled bacon, cherry tomatoes, cheddar/jack cheese, & chipotle ranch on side. 6¢

Apple & Goat Cheese Salad
Spring Mix, toasted almonds, crumbled goat cheese & sliced apple, raspberry balsamic vinaigrette on side. 5¢

Caesar Salad
Chopped romaine, shaved parmesan, house-made croutons, tossed with Caesar dressing. 5¢

Soup & Chili

French Onion Soup
Garlic crouton, Swiss cheese, & scallions. 5¢

Soup of the Day
Ask your server for our current selection 3¢ | 5¢

Steak Chili
Flat iron steak, black beans, red peppers, onions, & chipotles. Topped with cheddar/jack cheese and served with tortilla chips. 9¢

Soup of the Day
Ask your server for our current selection 3¢ | 5¢

Add to any salad:
Grilled Chicken +4¢, Veggie Burger +4¢, Cajun Tilapia +4¢
Burger Patty +5¢, Cajun Shrimp +7¢, Flat Iron Steak +9¢, Grilled Salmon +9¢

*Modifications to menu items may nullify discount.
Pre-Theater Menu

Receive 15% off this menu with tickets to the NJ State Theater on the day of the show*

Entrees

**Chicken Parmesan**
Breaded chicken breast, topped with marinara, fresh basil, melted mozzarella and parmesan cheeses. Served over linguini with marinara. $14.95

**Turkey Feast**
Oven-roasted turkey, sage stuffing, roasted butternut squash, braised kale, gravy, and apple-cranberry relish. $17.95

**Goat Cheese Stuffed Chicken**
Chicken breast rolled with goat cheese and spinach, topped with roasted red pepper cream. Served with garlic mashed potatoes and mixed vegetables. $14.95

**Cajun Tilapia**
Tilapia fillet coated with cajun seasoning, topped with a roasted red pepper and basil cream sauce; served with coconut rice pilaf and mixed vegetables. $14.95

**IPA Battered Fish & Chips**
Atlantic cod battered with an IPA from our tap, deep fried and served in a large bowl with fries, tartar sauce, and malt vinegar. $13.95

**Steak Frites**
8oz Flat iron steak, grilled to order, drizzled with A1 steak sauce. Served with french fries and mixed vegetables. $18.00

**Whiskey Butter Steak**
8oz Flat iron steak, grilled to order and topped with Jameson whiskey butter. Served with garlic mashed potatoes and mixed vegetables. $20.00

**Bourbon Pecan Crusted Salmon**
Fillet of salmon, pecans, honey bourbon glaze. Served with coconut rice pilaf and mixed vegetables. $18.00

**Pesto Pasta**
Linguini, almond-basil pesto, sun-dried tomatoes, crimini mushrooms, asparagus. Add chicken +2.00 Add shrimp +5.00

**Autumn Gnocchi**
Hand-made potato and ricotta gnocchi, roasted butternut squash, spinach, walnuts, brandy-sage butter. $16.00

*Modifications to menu items may nullify discount.

Burgers & Sandwiches

Choice of fries, chips, cole slaw, or fresh greens with balsamic.

**Brunswick Burger**
Made with 8oz of Certified Angus Beef.
Shredded lettuce on burger, tomato, onion, pickle on side. $9.00
Add cheese +1; Add bacon +2

**Famous Ale House Burger**
Our signature burger topped with smoked gouda, bacon, chipotle mayo. $12.00

**Irish Cheddar Burger**
Cahill’s IrishWhiskey Cheddar cheese, Jameson glazed onions. $13.00

**BBQ Burger**
Applewood smoked bacon, cheddar cheese, BBQ sauce & onion straws. $12.00

**California Veggie Burger**
Sliced avocado, pepper-jack cheese, fried tomato, & citrus aioli on our house-made black bean veggie patty. $12.00

**Blazin’ Cajun Burger**
Cajun-seasoned burger with jalapeños, sliced avocado, pepper-jack cheese and cajun remoulade on brioche. $12.00

**Pulled Pork Sandwich**
Shredded pork shoulder, BBQ sauce, cole slaw, on foccacia. $10.00

**Adult Grilled Cheese**
Cheddar, pepper jack, smoked gouda, Texas toast, tomato fondue on side. $9.00
Add Bacon +2;
Add fresh sliced tomato at no charge

**Chicken Caprese Sandwich**
Grilled or breaded chicken, sun-dried tomatoes, roasted red peppers, fresh mozzarella & basil pesto, on foccacia. $12.00

**Crab Cake Sandwich**
Our signature recipe crab cake, baby arugula, cajun remoulade, on brioche. $16.00