

# Lunch Menu

## Appetizers

### Lobster Crab Cakes

Prepared with lump crab and lobster meat. Served with house made citrus aioli. **10**

### Armadillo Egg

A Russell House favorite. Bacon wrapped chicken breast stuffed with fresh jalapeño and pepper jack cheese. Served with BBQ sauce.

Six **10** Ten **16**

### Fried Mushrooms

House beer battered mushrooms, served with ranch. **7**

### Wings

St. Louis Style hot wings with bleu cheese or ranch.

Available in X, XX, XXX heat. or plain **11**

### Bavarian Pretzel Sticks

Served with artisan mustard or beer cheese sauce. **7**

### Onion Rings

House beer battered served with spicy dipping sauce. **7**

## Soup

### Soup of the Day

Cup **3** Bowl **5**

## Salads

Choice of dressings: House Vinaigrette, Ranch, Bleu Cheese, Caesar, Raspberry Vinaigrette, Honey Dijon, French

### House Salad

Mixed greens with red onions, tomato wedge, cucumbers, crumbled feta and side of house vinegar and oil dressing.

Small **5** Large **7**

### Wedge Salad

Iceberg lettuce carved into a wedge topped with red onions, diced tomatoes, green onions, gorgonzola cheese, house made bacon bits and ranch dressing. **8**

### Spinach Salad

Fresh spinach with mushrooms, red onions, diced tomatoes, hard boiled eggs, thick cut bacon bits and house vinaigrette dressing. **7**

### Caesar Salad

Crisp romaine lettuce topped with shaved Parmesan, croutons and side of Caesar dressing. Small **5** Large **7**

### Seasonal Fruit and Walnut Salad

Mixed greens, sliced apples, dried cranberries, walnuts, red onions, goat cheese. Drizzled with raspberry vinaigrette. **8**

Add to any salad: Grilled Chicken Breast **4**

Grilled Shrimp **6** Grilled Steak **6**

## Steak and Pasta

Not every restaurant serves its customers the best. We do. All steaks are Choice Cut Certified Angus Beef® brand. Unrivalled flavor, marbling and tenderness.

### Top Sirloin

8oz **16** 10oz **18**

Ask server about steak toppings!

**Blackened Chicken or Shrimp Alfredo** Served on a bed of Fettuccini in house made alfredo sauce

Chicken **14** Shrimp **17**

**Steak Sandwich** A Russell House favorite. Certified Angus Beef® Brand grilled sirloin. Topped with lettuce, tomato and herbed feta on Ciabatta bread. **10**

## Sandwiches

### Tempura Fish

Flaky tempura beer battered whitefish on ciabatta bread. **9**

### Reuben

Sliced corned beef, sauerkraut, swiss and thousand island on toasted marble rye. **10**

### French Dip

Thinly sliced roastbeef and swiss on a toasted hoagie, and Au Jus. **10**

### Gyro

Authentic Gyro meat on a ciabatta roll with fresh tomatoes, tzatziki sauce, red onions and lettuce. **9**

### Turkey Club Panini

Fresh deli turkey, lettuce, tomato, onion, thick cut bacon and Swiss on ciabatta bread. **9**

### Grilled Chicken

Spicy honey glazed chicken breast with grilled red onions on a Butter Brioche. **10**

### Southwest Chicken Wrap

Chipotle grilled chicken breast with black beans, corn, lettuce, red onions, peppers, shredded cheese with a side of spicy ranch dipping sauce. **9**

### Broiled Chicken Salad

Chicken with grapes, crisp apples and walnuts on a croissant roll. **9**

## Sides

- House Made Sweet Potato Fries, Fries or Chips
- Seasonal Vegetable
- Cottage Cheese
- Coleslaw
- House Salad

## Kid's Menu

4oz. Petite Steak **12** Kids Cheese Burger **7**

Grilled Cheese **6**

Chicken Tenders **6** Mac and Cheese **5**

# Lunch Menu

## Burgers and Sausage

### **Jalapeño Beer Burger**

Infused with our jalapeño wheat beer. Topped with aged cheddar. Served with lettuce, tomato and red onion on butter brioche. **10**

### **Onion Mushroom Burger**

Topped with shoe string fried onions, sautéed mushrooms and Swiss cheese. Served with lettuce and tomato on butter brioche. **10**

### **Bacon Egg Burger**

Topped with thick cut bacon, aged cheddar and over easy egg. Served with lettuce, tomato and red onion on butter brioche. **11**

### **Black and Bleu Burger**

Topped with melted bleu cheese. Served with lettuce, tomato and red onion on butter brioche. **10**

### **Brew House Burger**

Topped with aged cheddar, thick cut bacon, lettuce, tomato and red onion on butter brioche bun. **11**

### **Bratwurst**

Large 1/2 pound Wisconsin style bratwurst on split hoagie. Topped with sauerkraut and side of coarse ground mustard. **9**

### **Chicago Dog**

Grilled 1/2 pound Kielbasa on a poppy seed bun topped with fresh tomatoes, sport peppers, caramelized onions, Kosher pickle, relish, coarse ground mustard and dash of celery salt. **9**

## Vegetarian

### **Grilled Eggplant and Portobello Mushroom**

Grilled and stacked with goat cheese, fresh tomatoes, basil and drizzled with balsamic glaze. **12**

### **Portobello or**

### **Black Bean Burger**

Your choice of a portobello or black bean burger on butter brioche with lettuce and tomato. **10**

### **Zesty Wrap**

Large tortilla with black beans, corn, lettuce, diced tomatoes, red onions, peppers, avocado and spicy ranch dipping sauce. **10**

### **Build Your Own Burger – 7**

*There is no end to how big you can build it.*

**Each 1/2 lb additional burger – 4**

### **Add Your Own Toppings**

**Smoked Gouda – 2**

**Swiss – 2**

**Pepper Jack – 2**

**Feta – 2**

**American – 2**

**Grilled Mushrooms – 2**

**Fried Onions – 1**

**Caramelized Onions – 1**

**Bacon – 2**

**Cheddar – 2**

**Bleu Cheese – 2**

**Goat Cheese – 2**

**Avocados – 2**

**Egg – 2**

**Jalapeños – 1**

