

Sailor's Pub AND RESTAURANT

Our menu showcases Door County cuisine featuring fresh fish, a variety of shellfish and premium steaks. Chef Andy focuses on classic dishes with innovative preparations, using only the freshest ingredients. Your server will explain tonight's specials.

Open - Wednesday thru Sunday Evenings

Closed - Mondays and Tuesdays

Wine, Beer & Soft-Drinks

WINES

COPPERIDGE - California
 Cabernet Sauvignon (red) - Glass 6.25 / Bottle 19.75
 Merlot (red) - Glass 6.25 / Bottle 19.75
 Chardonnay (white) - Glass 5.75 / Bottle 19.50
BURLWOOD - California
 White Zinfandel (blush) - Glass 4.75/Bottle 19.50
BLACKSTONE- California
 Merlot (Red)- Glass 8.00 / Bottle 28.00
WOODBIDGE- Mondavi ~ California
 Sauvignon Blanc (white) - Glass 6.75 / Bottle 22.00
CHATEAU STE. MICHELLE - Washington
 Chardonnay (White) - Glass 9.0 0/ Bottle 29.00
 Riesling (White) - Glass 9.00/Bottle 29.00
MIRASSOU - California
 Pinot Noir Glass (red) 8.00 / Bottle 28.00
McWILLIAMS - Australian
 Shiraz (red) - Glass 6.75 / 23.00 Bottle
BISHOP - German
 Riesling (white) - Glass 7.75 / 24.00 Bottle
MONROSSO -Italian
 Chianti(Red) - Glass 10.00/ Bottle 30.00



WINES

MENAGEA TROIS - California
 Folie Deux Menage (red) Glass 9.50 / Bottle 28.00
BARONE FINI - Italian
 Pinot Grigio (white) - Glass 6.75 / Bottle 22.00
KENDALL JACKSON - California
 Cabernet Sauvignon (red) - Glass 8.00 / Bottle 28.00

BEER & WINE COOLER SELECTION - On Tap
 Hinterland Pale Ale (Green Bay Brewing Company) 16 oz or 10 oz

Harp's Lager 16oz or 10oz

Guinness 16oz or 10oz

Sailor's Pub - BLACK & TAN - 16oz

DOMESTIC, SPECIAL & IMPORTS (Bottle Only)

MGD, Miller Lite, Bud, Bud Lite,

Clausthaler (Non-Alcohol) O'Douls's (Non-Alcohol),

Corona, Hacker-Pschorr Weisse, Heineken,

Island Wheat (Washington Island)

Sierra Nevada Pale Ale, Spotted Cow (Milwaukee)

Soft-Drinks - 1.75

Coffee, De-Café, Hot Tea, Milk, RC, Diet-RC, 7-Up, Diet-7-Up, Dr. Pepper, Diet-Dr. Pepper, Squirt, Lemonade, Ice Tea &

Root Beer (Baumeister-Bottle) 2.00 Bottle

Pellagorina 16.9oz \$3.00

Appetizers

Pub Seagull Nest Onion Strings 9.25

Our very own onion strings deep-fried and served with a sweet spicy sauce

Chicken Tenders 8.25

Deep-fried and served with ranch dressing

Stuffed Spinach Panini 11.50

New York Panini bread stuffed with fresh spinach, onion & tomato, topped with mozzarella & parmesan cheeses, black olives, tomato & green onion, baked to perfection

Buffalo Wings 10.00

Deep-fried, served with bleu cheese dressing celery and a spicy dipping sauce!

Andy's Atlantic King Crab Cakes 19.50

6oz Maryland Crab Cakes served with honey wasabi sauce on the side and Pub Seagull Nest onion strings

Salads

Our salads are served with the freshest produce (picked daily and shipped fed-ex) from California

Caesar Salad 14.50

Romaine lettuce tossed with our special Caesar dressing, croutons, shredded Parmesan cheese and anchovy fillets and grilled chicken breast
 Without grilled chicken breast 12.00

Dinner Salad 7.50

Fresh mixed greens with tomatoes, onion, carrot curls, Chinese noodles and your choice of our special dressings on the side
 Add a grilled chicken breast 10.00

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Entrees begin with fresh baked bread and choice of fresh vegetable, Jasmine Rice or potato; baked, American fries, french fries (unless otherwise specified)
Add a small dinner salad for 3.00 or small caesar salad for 4.50 additional charge. (Sorry, no substitutions)

White Fish 22.00

Skinless & Pin-boned - A treasure from our surrounding waters

Alaskan King Pesto Salmon 23.00

Just the way it sounds - broiled to perfection & served over fettuccine - 'An All-Time Favorite' (No choice of potato, rice or vegetable)

Baked Duck 27.00

Baked half Duck with a cherry Chianti sauce that just melts in your mouth (takes 20 minutes but worth the wait)

Island Scallops 28.00 (no choice of rice or vegetable)

Large Sea Scallops tossed with fresh spinach served in a silky sauce with curry served over rice (this is not a spicy dish)

Coconut Shrimp 26.00

Large Shrimp rolled in Macadamia nuts and coconut, then deep fried - it crackles when you bite into them - served with our special dipping sauce

Fresh Water Lake Perch 16.95

Caught in the "wild", dipped in beer batter, Panko breading plus our fresh seasonings~ Served with Honey Wasabi dipping sauce

Ribs - Full Rack 25.00

The Pub's special pineapple sauce compliments our pork ribs
(Takes 20 minutes - but worth the wait)

Lobster in Vodka Tomato Sauce 25.00

Shredded Lobster in a vodka tomato sauce with Prosciutto and Fontina pasta purses over zucchini topped with Parmesan cheese.

Or with a grilled chicken breast 21.50

(No choice of potato, rice or vegetable)

Sweet Potato Pasta - Vegetarian 23.00 (no choice of potato, rice or vegetable)

Sweet potato pasta with sweet red pepper Pesto sauce and mushrooms on top a bed of wilted spinach topped with Parmesan cheese

Rib Eye

Stowaway - 25.00 or First Mate - 29.00

We proudly serve choice beef products~ consistently tender, juicy and flavorful.

RARE	Partially cooked, cold inside
MEDIUM RARE	Cooked with pinkish to red all the way through, tender & juicy
MEDIUM	Partially over-cooked, pink in the center
MEDIUM WELL	Over-cooked, very slight pink in the center, dried out with 24% loss of original weight
WELL DONE	Completely over-cooked with most of the flavor, texture and weight destroyed

Sandwiches

Sandwiches with fresh baked bread and choice of fresh vegetable, Jasmine Rice or potato; baked, American fries, french fries
Add a small dinner salad for 3.00 or small caesar salad for 4.50 additional charge. (Sorry, no substitutions)

Sailor's Pub Burger ~ 11.50

8oz course ground round beef patty char-broiled, served on European Ciabatta bread, lettuce, tomato and onion

Sailor's Pub Cheese Burger ~ 12.00

8oz course ground round beef patty char-broiled, served on European Ciabatta bread with choice of Cheddar, Mozzarella, Provolone or Swiss cheese, lettuce, tomato and onion

Sailor's Pub Chicken Florentine 12.00

Grilled breast of chicken slices mixed with sauteed spinach, onions and red peppers, topped with melted Provolone cheese on a toasted sandwich baguette

DISCLAIMER: Beef ordered soft/rare/medium rare may be undercooked and will only be served upon request. Consuming raw or

