

## *Weekly Specials*

### *Monday*

*Wet Burrito*  
\$5 margaritas  
\$3 mexican beer

### *Tuesday*

*Shrimp & Prime Rib*  
*Skewers*  
\$2 domestic bottles

### *Wednesday*

*Ladies Night!*  
*Ladies - 20% off entire bill*  
*50% off wine bottles*

### *Thursday*

*Surf & Turf*  
\$5 martinis

## *Beginnings*

*221 Board* – smoked duck breast, salami, prosciutto wrapped goat cheese, Manchego, roasted peppers, tapenade, baguette – 14

*Cheese Board* – double cream brie, Manchego, Drunken goat cheese, dried cranberries, smoked almonds, flat bread – 9

*Spinach Artichoke Dip* – with tortilla chips or garlic crostini – 8

*New Orleans Spicy Shrimp* – sautéed in a spicy, lemon garlic sauce – 10

*Scallops* – over smashed redskins, beef glacé – 9

*Calamari* – seasoned rings with cocktail sauce – 7

*Tenderloin tips* – with zip sauce, garlic crostini – 10

*Shrimp Cocktail* – with house made cocktail sauce – 9

*Crab Cakes* – with roasted garlic aioli – 8

*White Chicken Chili* – cup 2 / bowl 3

*Soup of the Day* – cup 2 / bowl 3

## *Garden*

*Italian, Ranch, Balsamic, Bleu Cheese, Thousand Island, Honey Mustard,  
Caesar, Raspberry Vinaigrette, Chipotle Ranch, French*

*House* – baby greens, carrots, cherry tomatoes, red onion, sunflower seeds, croutons – 8

*Caesar* – romaine, parmesan, croutons, Caesar dressing – 8

*Cobb* – mixed greens, turkey, ham, bacon, cherry tomatoes, bleu cheese crumbles, Colby jack, avocado, egg – 12

*Southwest* – deep fried chicken, mixed greens, tomatoes, corn, black beans, Colby jack, peppers, avocado, tortilla strips, chipotle ranch dressing – 11

*Black-n-Bleu\** – romaine, steak, red onion, red pepper, bleu cheese crumbles – 13

*Some menu items may have nuts*

*\*Consuming raw or uncooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness*

*GF- GLUTEN FREE OPTION AVAILABLE. Gluten free items are not prepared in a 100% gluten free environment*

# 221 MAIN

Restaurant and Cocktail House

*All entrees served with rolls and choice of soup or salad*

## Sea

- Blackened Salmon (GF)** – grilled, rice pilaf, tomato, red onion, jalapeño, garlic, cilantro-lime butter – 19  
**Perch (GF)** – pan seared in lemon wine sauce or deep fried with tartar, rice pilaf, veg – 17  
**Scallops** – pan seared, rice pilaf, spinach, mushroom – 19  
**Seafood Pasta** – angel hair, salmon, shrimp, scallops, garlic, tomato, onion, lemon wine sauce – 19

## Farm

- Mac & Cheese** – cavetelli pasta, bacon, onion, tomato, chives, toasted bread crumbs – 12  
*Add blackened chicken – 4*  
**Vegetable Rice Medley** – rice pilaf, tomato, artichoke, broccoli, mushroom, peppers, cream – 11  
*Add shrimp – 7 · chicken – 4*  
**Chicken Piccata (GF)** – cream, capers, white wine, rice pilaf, veg – 16  
**Chicken Marsala (GF)** – bacon, mushroom, marsala wine, smashed redskins, veg – 16

## Pasture

### **Temp Descriptions**

Rare - cool, red center  
Medium Rare - warm, red center  
Medium - warm, pink center  
Medium Well - slight pink center  
Well - no pink, cooked throughout

**Toppers** - bleu cheese blend, sautéed mushrooms, grilled onions, roasted red peppers  
**Sauces** - zip sauce, Jack Daniel's glaze, Pinot Noir, horseradish blend

- Top Sirloin\* (GF)** – seasoned CAB, mushroom Pinot Noir sauce, fried onions, baked, veg – 22  
**Smothered Sirloin\* (GF)** – sirloin, sautéed red onion, mushrooms, roasted peppers, colby jack, baked, veg – 23  
**Ribeye\* (GF)** – seasoned, marinated & hand cut CAB, baked, veg – 23  
**T-bone\* (GF)** – seasoned CAB, baked, veg – 25  
**Filet Mignon\*** – seasoned & hand cut tenderloin, zip sauce, baked, veg – 29  
**Meatloaf** – BBQ brown sugar glaze, smashed redskins, veg – 15  
**Boneless Short Ribs** – Jack Daniel's glaze, smashed redskins, veg – 18  
**Slow Roasted Prime Rib\*** (Fri-Sat only) – 12 or 16oz, au jus, baked, veg – 24, 28

### **CAB-Certified Angus Beef**

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## **Pub Beginnings**

**Chicken Wings** – naked, honey mustard, buffalo, garlic parmesan or BBQ – 9

**Fried Green Beans** – with chipotle ranch – 5

**Fried Pickles** – with ranch – 6

**Loaded Fries** – colby jack, bacon, chives, sour cream – 6

**Nachos (GF)** – beef, tomato, onion, peppers, jalapeños, colby jack, chips, salsa, sour cream – 7

## **Pub Sandwiches**

*Served with fries & pickle*

**221 Burger\*** – 221 sauce, LTO – 9

**Olive Burger\*** – green olive mayo, sliced olives, LTO – 9

**Garlic Burger\*** – roasted garlic aioli, LTO – 9

**Build-a-Burger\*** – LTO and choice of 3: cheddar, swiss, provolone, pepperjack, bacon, green olive, ham, egg, jalapeños, mushroom – 10

**Veggie Burger** – baby greens, tomato, fried red onion, smoked tomato coulis – 9

**Fried Perch Po'Boy** – deep fried perch, coleslaw, tartar sauce, garlic parmesan fries – 11

**Hawaiian Chicken** – grilled teriyaki-marinated chicken breast, ham, swiss, roasted pineapple coulis – 9

**Blackened Chicken** – bacon, cheddar, smoked tomato coulis – 9

**Southwest Wrap** – deep fried chicken, lettuce, tomato, corn, black beans, avocado, peppers, colby jack, chipotle ranch, wheat tortilla – 11

**Reuben** – corned beef, swiss, sauerkraut, 1000 island dressing, on rye – 10

**Prime Rib Dip** – prime rib, peppers, onions, swiss, au jus, on baguette – 11

**California Club** – turkey, ham, bacon, avocado, mixed greens, tomato, chipotle mayo, on focaccia – 11

**Italian** – prosciutto, ham, salami, provolone, mixed greens, tomato, red onion, mayo, italian, on baguette – 11

## **Sides**

**Side House/Caesar**

**Fries**

**O-Rings**

**Baked Potato**

**Smashed Redskins**

**Rice Pilaf**

**Cottage Cheese**

**Coleslaw**

**Vegetable**

## **Endings**

**Crème Brulee (GF)** – 6

**Hot Cookie Sundae** – 6

**Hot Fudge Sundae (GF)** – 4

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