**CRAZY BLOOM**

- **Creamy blend of sweet crab, panko buttered bread crumbs, and three cheeses. Served with house chips.**
- **9.5**

- **Provoleta**
  - Hot and bubbly grilled provolone topped with chimichurri. Served up in a cast iron skillet. **9**
  - Add smoked sausage: **2**

- **Calamari**
  - Tender, lightly fried. Salted with lemon or Buffalo style with ranch. **10**

- **Hot Rock***
  - Thinly sliced beef tenderloin on a sizzling river rock. With minced garlic and soy dipping sauce. **12**

- **K-Fried Broccoli**
  - Lightly fried broccoli, toasted sesame seeds, sweet and spicy Korean chilli sauce. **8**

- **Gathering Board**
  - Warm brie wedge, artisan meats, honeycrisp and smoked almonds. **12**
  - Add smoked sausage: **2**

- **Lobster Stuffed Mushrooms**
  - Creamy blend of lobster, scallions, asiago cheese and garlic buttered breadcrumbs. **10.5**

**ADD: PANE SEARED SALMON 8.5 | GRILLED STEAK TENDERLOIN 8 | GRILLED CHICKEN SKWERER 5**

- **The Wedge**
  - Baby iceberg, smoked hickory bacon, red and yellow cherry tomatoes, house-made croutons and buttermilk bleu cheese dressing. **10**

- **Fried Chicken Salad**
  - Chopped romaine and Spring mix, breaded popcorn chicken, cherry tomatoes, pretzel croutons and honey Dijon dressing. **12**

- **Thai Bowl**
  - Chopped romaine, shredded cabbage, cucumber, scallion, crushed peanuts, cilantro, grape tomato, sesame peanut vinaigrette. **10**

- **Strawberry & Fried Goat Cheese Salad**
  - Baby spinach, fried goat cheese, strawberries and salted pecans, drizzled with honey & olive oil. **10.5**

- **The House 4**

**DRESSINGS**

- **Wisconsin Beer Cheese**
  - Rich and creamy sharp cheddar with smoked sausage.

- **French Onion**
  - Classic. Caramelized onions, rich beef broth, house-made croutons and melted cheese.

**SOUPS**

- **cup 4 / bowl 6**

- **Wisconsin Beer Cheese**
  - Rich and creamy sharp cheddar with smoked sausage.

- **French Onion**
  - Classic. Caramelized onions, rich beef broth, house-made croutons and melted cheese.

**SIGNATURE SIDES**

- Garlic Mash • Baked Potato • House Cut Salt & Pepper Fries • Roasted Root Vegetables • Vegetable of the Day •
- ★ Twice Baked Potato w/ Smoked Gouda, Bacon & Aged Cheddar (3) ★ Smoked Gouda Mash (2)

**DINNER PLATES**

- **Land**

  - **Filet of Beef Tenderloin**
    - Hand cut 8 oz. filet mignon grilled and topped with garlic herb butter. Choice of two sides. **28**
    - Add Crab Crust: **3**

  - **Summer Veggie Risotto**
    - Creamy sweet corn & wild mushroom risotto with tomato, zucchini and spinach. Topped with parmesan, fresh pesto and crispy fried potatoes. **14**
    - Jolyn recommends adding grilled shrimp! **6 Yum!**

  - ** Asiago Pasta**
    - Creamy asiago and parmesan meets grilled chicken with smoked bacon and sauteed garlic spinach. **17**

  - **TapRout Burger**
    - House ground, char-grilled tenderloin burger with smoked bacon and melted cheese on toasty bun. With salt and pepper fries. **12**

  - **BBQ 1/2 Chicken**
    - Oven roasted bone-in half chicken finished with a sweet & smoky barbecue sauce. Choice of two sides. **16**

  - **Drunken Pork Chop**
    - Grilled 14 oz. bone-in, whiskey, maple and cracked pepper. Choice of two sides. **20**

  - **Butcher’s Steak**
    - Grilled hanger steak drenched in garlic herb butter. Finished with sea salt and cracked pepper. With signature twice baked potato and choice of vegetable. **24**

  - **Duck Tacos**
    - Fresh from Maple Leaf Farms. Slow cooked, sesame glazed pulled duck with spicy soy sauce and Asian slaw. **18**

- **Sea**

  - **Surf & Turf**
    - Smoked shrimp and grilled butcher’s steak finished with garlic herb butter. Choice of two sides. **28**

  - **Fried Bluegill**
    - Lightly dusted bluegill fillets, golden fried. Creamy house-cut slaw with signature salt & pepper fries. **18**

  - **Bourbon Glazed Salmon**
    - Hand-cut fresh Atlantic Salmon, pan-seared and topped with a sweet bourbon glaze. Choice of two sides. **20**

  - **Lobster Tacos**
    - Baja style, beer-battered lobster topped with creamy house slaw and fresh jalapeno. **20**

  - **Crab Encrusted Cod**
    - Pan seared and topped with a creamy blend of sweet crab & garlic butter bread crumbs over wild mushroom and sweet corn risotto. Choice of vegetable. **24**

- **★ Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions.**
**COCKTAILS**

10

**The Ravenswood Manhattan**
- Ravenswood Rye Whiskey*, Spiced Pear Liqueur.

**Classic Old Fashioned**
- Featherbone Bourbon*, fresh orange & cherries, bitters.

**The Perfect Pear**
- St. George Pear Brandy & Pear Liqueur, apple juice, sweet & sour splash.

**Cucumber Mint Mule**
- Western Son Cucumber Vodka, ginger beer, fresh cucumber, lime, and mint.

**New York Sour**
- Journeyman Rye Whiskey*, lemon juice, splash of Pinot Noir, maraschino cherry.

**Starlight Spritz**
- Sparkling wine, Aperol, orange slice.

**Limoncello Margarita**
- Patron, Limoncello, fresh sugared lemon.

**Merchant St. Martini**
- Raspberry vodka, Elderflower liqueur, splash of Moscato, lemon twist.

**Dark & Stormy**
- Gosling Rum, ginger beer, lime.

**Nuns & Roses**
- Strawberry & Rose infused vodka, smashed berry, bubbly finish.

*Distilled and bottled in the Midwest.

**BEER**

Ask Your Server About Our Beers On Tap!

- Ballast Point Sculpin IPA 6.25
- Dogfish 60 Minute IPA 6.25
- Stella Artois 5.50
- Sam Adams Boston Lager 5
- Deschutes Black Butte Porter 6
- Ace Hard Cider 5
- Goose Island 312 5.50
- Shiner Bock 5
- Kona Big Wave 5.50
- New Belgium Fat Tire 6

**Domestic Bottles**

- Amstel Light 3.50
- Bud Light 3
- Budweiser 3
- Coors Light 3
- Corona 4
- Heineken 4
- Michelob Ultra 3.50
- Miller Lite 3
- Newcastle Brown Ale 3.50
- O’Douls 3

**EAT. DRINK. ENJOY.**

170 North Merchant Street ★ Decatur, IL
(217) 330-6365 ★ Closed Sun.-Mon.

John Redden ★ Chef/Owner