

RACCOON RIVER BREWING COMPANY

July 2010 - Dinner

Appetizers

- Hot Artichoke and Asiago Cheese Dip** served with toasted garlic beer bread **8**
- Fried Calamari** served with marinara sauce and aioli **10**
- Brewery Chips** seasoned wedge cut fries with Monterey Jack, Cheddar, bacon, green onion and sour cream **6/9**
- Skillet Nachos** seasoned ground beef, beans, tomato, onion, sour cream, Cheddar and Jack cheese, with tortilla chips **8**
- Onion Rings** thin cut and fried golden brown, served with chipotle mayo and ketchup **5/8**
- Bacon Wrapped BBQ Scallops** with Bandit IPA BBQ sauce **12**
- Sesame Crusted Tuna Fillet** with a crispy rice cake, soy garlic dipping sauce and edamame* **11**
- Vegetarian Fried Dumplings** cabbage, tofu, carrot and onion, with soy garlic dipping sauce **8**
- Buffalo Style Hot Wings** one pound of wings, served with celery stick and ranch dressing **10**
- Appetizer Beer Flight** 6oz sample of Tallgrass Light, Bandit IPA, and Amber Waves of Grain **5**

Soup and Salads

- Tallgrass Ale Cheese Soup** **2.5/4.5**
- Soup of the Day** **2.5/4.5**
- Pub Salad** mixed salad greens, Gorgonzola cheese, tomato, cucumber, red onion and garlic vinaigrette **4/8**
- Caesar Salad** with housemade croutons and dressing **4/8** Add chicken or blackened salmon **4**
- Southwestern Chicken Caesar** blackened chicken, tomato, cheddar and black bean and corn salsa in a tortilla shell **10**
- Thai Cobb** grilled chicken, avocado, tomato, bacon, rice noodles and hardboiled egg, with spicy Thai dressing **11**
- Greek Salad** tomatoes, cucumber, red onion, feta cheese with garlic vinaigrette, tabbouleh, humus and pita chips **11**
- Blackened Salmon Spinach Salad** roasted peppers, cucumber and cherry tomatoes, tossed with garlic vinaigrette **12**

Entrees

- Soy Marinated Niman Ranch Pork Tenderloin** crispy rice cake, sautéed spinach and shiitake mushroom cream sauce* **16**
- Bourbon Glazed New York** 12 oz. strip topped with crispy onion rings, with garlic mashed and sautéed vegetables* **24**
- Grilled Marinated Chicken** two boneless breasts served over garlic mashed potatoes with roasted corn cream sauce **16**
- Yankee Style Pot Roast** slow cooked roast beef, potatoes and carrots in a hearty beef gravy **14**
- Homestead Red Beer Battered Fish and Chips** served with house cut fries and slaw **16**
- Slow Smoked BBQ Ribs** half or full rack with Bandit IPA BBQ sauce, with house cut fries, baked beans and slaw **13/20**
- Gorgonzola Filet Medallions** two 4oz tenderloin medallions with gorgonzola cheese, garlic mashed and vegetables* **22**
- Pork Cheek Tacos** three housemade corn tortillas with roasted chili salsa, chopped onion, cilantro, and black beans **11.5**
- Panko Encrusted Halibut** with lemon butter sauce, served with garlic mashed potatoes and sautéed asparagus **22**
- Spicy Louisiana Shrimp and Grits** with andouille sausage, peppers and onions, over cheese grits **16**
- Herb Rubbed Grilled Salmon** with butter sauce, garlic mashed potatoes and sautéed asparagus **17**
- Beef Tips Gorgonzola** penne pasta, mushrooms and red onion tossed in gorgonzola cream sauce **15**
- Spicy Pork Ramen** with pork belly, boiled egg, tofu, bamboo shoots, green onion, soy sauce and housemade kim chi **13**
- Linguine with Hazelnut Mushroom Pesto** julienne carrot, tomato, spinach and toasted parmesan bread crumbs **14**
- Shrimp and Scallop Linguine** with bell pepper, carrot, green onion and cilantro, with red curry cream sauce **18**
- Chicken and Smoked Tomato Penne** with red onion, spinach and butter sauce **13**
- Dinner Beer Flight** 6oz sample of Bandit IPA, Homestead Red and Stonecutter Stout **5**

Pizza

- Mediterranean** roasted red pepper pine nut pesto, artichoke hearts, sun-dried tomatoes, goat cheese and fresh basil **12**
- BBQ Chicken** sliced chicken and green onion with Monterey jack and Cheddar cheeses, with BBQ sauce **12**
- Graziano Bros. Sausage** with housemade sauce, mozzarella, caramelized onion, bacon and mushrooms **12**
- Ojo Caliente** grilled chicken, cilantro pine nut pesto, jalapeno peppers, avocado and cilantro cream **12**

An 18% gratuity will be added to parties of eight or more

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness

Signature 8oz Burgers and Other Sandwiches

- Raccoon Burger** topped with onion rings and smoked Gouda* **9.5**
BBQ Bacon Ranch Burger with applewood smoked bacon and Cheddar cheese* **9.5**
Firehouse Burger with pepper jack cheese, jalapeno, crispy onion rings and chipotle mayo* **9.5**
Cheeseburger choice of Cheddar, Swiss, Maytag Blue, pepper jack or provolone, with lettuce, tomato and onion* **9**
Pub Chicken Sandwich with Dijon, Swiss cheese and applewood smoked bacon **9.5**
Homestead Red Beer Battered Fish Sandwich with American cheese, lettuce, tomato, onion and tartar sauce **9**
Slow Smoked Brisket with a side of barbeque sauce, horseradish crème sauce and baked beans **8.5**

All sandwiches are served with choice of side

Add .50 for a Pub Salad or Caesar Salad

Side Orders

Crispy Rice Cake 3	Sautéed Spinach 3	Sautéed Asparagus 3.5	Black Beans 3
Baked Beans 3	Cheese Grits 3	Garlic Mashed Potatoes 3	Hand Cut Slaw 3
Onion Rings 5	Edamame 4	Sautéed Vegetables 3	Hand Cut Fries 3
Pub Salad 4	Caesar Salad 4		

Beer and Wine

House Beers

Tallgrass Light	4.25
Vanilla Cream Ale	4.25
Homestead Red	4.25
Bandit IPA	4.25
Stonecutter Stout	4.25
Bandito Loco (Coming Soon)	4.25
Amber Waves of Grain (Seasonal)	4.25
Lakeside Wheat (Seasonal)	4.25
Sample Rack of All House Beers	9

White Wine

Villa Donna Pinot Grigio, Italy	7/28
"J" Vineyards Pinot Gris, Russian River Valley	42
Monchhof Riesling, Germany	9/36
Sokol Blosser "Evolution" White Blend, Willamette Valley	40
Whitehaven Sauvignon Blanc Marlborough, New Zealand	8/32
Loredona Viognier, Lodi	32
Five Rivers Chardonnay, California	6/24
Sonoma Cutrer Chardonnay, Russian River Valley	9/36
Clos Pegase Chardonnay, Napa/Carneros	50

Twelve Other Beers

We Are In To Right Now

Kostritzer Schwartzbier (12oz)	4.25
Anchor Porter (12oz)	4.5
Spaten Optimator (12oz)	5
Gonzo Imperial Porter (12oz)	6
Belhaven Scottish Pub Can (16oz)	6
Reissendorf Kölsch (12oz)	6.5
Weihnstephan Hefeweisbier (16oz)	7
Goose Island Bourbon County Stout (12oz)	8.5
Chimay Red (12oz)	9
Sutliff Hard Cider (750ml)	14
Boulevard Doublewide IPA (750ml)	15
Lindeman's Lambics (750ml)	16

Red Wine

The Crusher Pinot Noir, Clarksburg	8/32
Wines by Joe Pinot Noir, Oregon	42
Plungerhead Zinfandel, Dry Creek	38
Penfold's "Rawson's Retreat" Merlot, Australia	6/24
Folie a Deux Merlot, Lodi	40
Vistalba Malbec/Merlot, Merdoza (Argentina)	8/32
Roshambo "Justice" Syrah, Dry Creek	44
Vascos Cabernet Sauvignon, Maipo Valley	7/28
Avalon Cabernet Sauvignon, Napa Valley	9/36
Ghost Pines Cabernet Sauvignon, Sonoma/Napa Valley	50
Torbreck "Juveniles" G/S/M, Barossa (Australia)	48

We Also Have

Budweiser	3.75
Bud Light	3.75
Miller Lite	3.75
Michelob Ultra	3.75
O'Doul's Amber	3.75
Woodchuck Hard Cider	3.75