Our Chefs have created options for you from our most popular Menu offerings.

Let us know if there is something outside our Menu items that you would like and we will be happy to custom design a Menu for you.

LARGE PARTY | BANQUET | CATERING

Humperdinks Brewpubs offer a variety of options for Large Party Celebrations, Banquets and Catering events. Our knowledgeable staff will gladly work with you to design the perfect menu for your guests. Select one of our custom created Menus, Buffets or Party trays and our impeccable service and casual ambiance will make your event memorable.

- DALLAS GREENVILLE AVE. (CENTRAL EXPRESSWAY AREA) -

6560 Greenville Avenue @ Southwester Blvd | 214 368 1203

- SOUTH ROOM: This area seat 40 comfortably in a Private or Semi-Private setting. Multiple HD TVs with Audio Visual and Computer compatible & Large Screen TV.
- BREW HOUSE BAR: Our semi-private game room seats 75 comfortably with plenty of room for up to 100 guests.
- The room has a 120-inch Projection HD Television with Audio Visual compatibility, pool table, Golden Tee, video games and 2 dart boards.

- NORTHWEST HIGHWAY (WEST DALLAS/IRVING AREA) -

2208 West Northwest Highway @ Loop 12 & I35 E | 214-358-4159

- THE ATRIUM BANQUET ROOM: This private area seats 40 guests comfortably and 50 guests for reception type events. Our 70-inch HD Television is Audio Visual and Computer compatible.
- HUMPERDINKS GAME ROOM: Our semi-private game room seats 100 comfortably with plenty of room for up to 125 quests.
- Table Seating for 50 or more plus a 120-inch Projection HD Television, Championship size pool tables, Golden Tee, video games and 4 dart boards.

- ARLINGTON (I 30 & HWY 360 AREA) -

700 Six Flags Drive @ Six Flags | 817-640-8553

Our proximity to Texas Rangers Ballpark in Arlington (3/4 mile), AT&T Cowboy Stadium (1 mile), Arlington Convention Center (3/4 mile) and Six Flags Park (right next door) offers an excellent opportunity to meet before and after any event. We have three areas for large group activities:

- SIX FLAGS ROOM: Seats 80 guests comfortably and 125 guests for reception type events. Our 120-inch Projection HD TV is AV and Computer compatible.
- BALLPARK ROOM: This semi-private room seats 20 Guests comfortably and has a 50-inch HD flat screen TV.
- HUMPERDINKS GAME ROOM: Our semi-private game room seats 75 comfortably with plenty of room for up to 100 guests.
- The room has multiple flat screen HD TVs, a 120-inch Projection HD TV, 2 championship size pool tables, Golden Tee, video games and 2 dart boards.



BANQUET BAR OPTIONS

Humperdinks Brewpub was the first Micro-Brewery opened in Tarrant County and one of the original Brewpubs in Dallas. Since 1995 our Brew Masters have been brewing Award Winning Craft Beer.

Humperdinks Brewmasters have won numerous medals at the Great American Brew Fest (GABF) in Denver including the award for Small Brewpub of the Year and Brew Master of the Year.

In 2015 Humperdinks Texas Blonde won the Gold Medal and Humperdinks Bock won the Bronze Medal at The Best Little Brewfest in Texas.

In 2016 Humperdinks Hefeweizen won the Bronze Medal Winner at Best Little Brewfest in Texas and in 2017 Humperdinks Porter won Gold Medal Winner at the Best Little Brewfest in Texas!

Humperdinks Brewpub offers a variety of bar options for your banquet and large party choices. These options will assist you in staying within your budget.

Open Bar

All drinks are available with a complete range of cocktails offered to your quests.

Capped Open Bar

An open bar will be available to your guests within a certain limit to be determined in advance by you and our Banquet manager. When your limit is reached the tab will be closed and presented to you. After the tab has been closed, guests will have the option of paying for their individual drinks on a cash and carry basis or securing a tab with a credit card.

Cash Bar

No Alcohol will be placed on the hosts tab and guests are asked to pay for their own alcoholic beverages.

All non-alcoholic beverages will be added to your tab.

Draft Beer & House Wine

Guests will be offered draft pints or glasses of house wine. The guests have the option to pay for all other drinks. This choice can either be executed as an open or capped bar tab and is a great option to minimize cost while keeping an open tab atmosphere.

Platinum Wine Package

Choice of bottles off the wine list
Other drinks to be determined by you with our Banquet Manager

PARTY TRAYS

Our experienced party planners will assist you with selecting the right trays for your event.

Our Trays are designed for up to 12 people.

Boneless Hot Wings | 85

Chicken wings deep fried and lightly breaded all white meat chicken tenders cooked crispy and coated with your choice of any of our 5 wing styles: Original Hot, Texas BBQ, Volcano, Thai Chili or Garlic Parmesan. Served with Bleu Cheese &/or Ranch.

Chicken Tender Platter | 85

All white meat chicken tenders battered in-House and fried crispy golden. Offered with any or all the following sauces for dipping. Honey Mustard Texas BBQ | House-made Gravy.

Chips & Three Dips | 75

Freshly made tortilla chips with our House-made Salsa, Queso & Guacamole.

Domestic Cheese & Crackers | 70

Cheddar, Havarti, Swiss, Pepper jack, Monterey jack & Provolone cheeses accompanied by an assortment of crackers.

Fresh Fruit Medley | 85

You will love our cold fresh seasonal fruit variety. Our fruit tray serves as a dessert or match with our other trays.

Veggies & Dip | 65

An assortment of cold seasonal vegetables freshly prepared and offered with our Ranch dressing for dipping.

House-made Cookie & Brownie Tray | 60

Freshly baked & made-in-house rich Chocolate Chip Cookies accompanied with our yummy Dark Chocolate Brownies.

Buffalo Shrimp & Calamari Combo | 110

Breaded Jumbo Shrimp cooked golden, tossed in Hot Wing sauce & served with Bleu Cheese dressing. Plus, Humperdinks Signature Calamari steak strips lightly breaded and offered with Thai Chili Sauce.

Buffalo Hot Wings | 95

Chicken wings deep fried or lightly breaded and coated with your choice of any of our 5 wing styles: Original Hot, Texas BBQ, Volcano, Thai Chili or Garlic Parmesan. Served with Bleu Cheese &/or Ranch.

Fiesta Layered Dip | 85

Layers of refried beans, sour cream, guacamole, Cheddar jack cheese, black olives, fresh tomatoes, jalapeños & green onions. Served with seasoned corn tortilla chips & fresh salsa.

Southwestern Egg Rolls | 75

Our Southwestern Egg rolls are made in house with chicken, cheese, pico de gallo, jalapeños, black beans and corn cooked golden in an egg roll pastry. Served with Chipotle Ranch sauce.

Potato Skins Loaded | 70

Scooped out baked potato skins House-made fresh and filled with Cheddar Jack cheese, crumbled bacon, chives and sour cream.

Spinach & Artichoke Dip | 75

Spinach, artichoke hearts, roasted red peppers, Pepper Jack cheese, sour cream & parmesan cheese. Served with garlic crostini and tortilla chips.

Armadillo Eggs | 65

Signature golden battered jalapeños stuffed with chicken, spices and cheese. Served with Ranch dressing.

The Sampler | 110

This sampler will please your entire party. Our #1 favorite has Boneless Hot Wings, Armadillo Eggs, Loaded Potato Skins, Fried Cheese & Southwest Eggrolls.

Customized Party Trays Available.
Prices May Be Subject to Change.
Sales & MB Tax Are Not Included in Pricing



SPECIALTY SANDWICH & SALAD TRAYS

Our experienced party planners will assist you with selecting the right trays for your event.

Our Trays are designed for up to 12 people.

Clubhouse Sandwich Tray | 80

The Humperdinks Club is a triple decker of ham, turkey, smoked bacon, Swiss, Cheddar, lettuce, tomato and mayonnaise on toasted white bread.

Monte Cristo Sandwich Tray | 80

Turkey, Ham, Swiss & Cheddar on white bread eggdipped and flat grilled. With powdered sugar and raspberry jam for dipping.

Grilled Cheese & Turkey Melt Sandwich Tray | 75

Smoked Bacon, Oven-roasted Turkey, plenty of Monterey jack cheese, slices of tomatoes and House-made aioli on grilled rye bread.

Apple Walnut Chicken Salad | 75

Our signature salad. Marinated & oven-poached chicken bites, chopped and tossed with green leaf lettuce, sliced red and green apples and walnuts. Raspberry ginger dressing on the side.

Crispy Ranch Chicken Salad | 85

Crispy golden chicken tenders on fresh greens layered with chopped hickory smoked bacon, chopped hard-boiled eggs, diced tomatoes and cabbage all topped with cheddar jack cheese. Ranch Dressing served on the side.

Grilled Chicken Greek Salad | 80

Crisp Romaine lettuce tossed with Kalamata olives, Roma tomatoes, red onions & cucumbers topped with marinated julienned chicken and feta cheese crumbles. Greek dressing served on the side.

Add a House Salad or Cup of Soup for \$2.99 per person

Customized Party Trays Available. Prices May Be Subject to Change. Sales & MB Tax Are Not Included in Pricing



BREAKFAST BUFFETS

Prices are listed per person with a minimum of 10 guests.

Served until 11am.

Chicken & Waffles Buffet | 16.99 per person

Belgian waffles, breaded & fried golden chicken tenders, battered deep-fried bacon, warm maple flavored syrup & tater tots.
Fresh seasonal fruit, coffee, tea & juice.

Scrambled Eggs Breakfast Buffet | 14.99 per person

Fresh eggs scrambled and served steaming hot with Hickory smoked bacon, breakfast sausage links, tater tots, House-made jumbo cinnamon rolls, muffins, coffee, tea & juice.

Breakfast Tacos Tex-Mex Buffet | 15.99 per person

Scrambled eggs, ground breakfast sausage, hickory smoked bacon crumbles, chopped jalapeños served steaming hot with flour tortillas, Monterey Jack & cheddar cheeses, salsa & pico de gallo. Build your own & have fun!
Refried beans & tortilla chips for sides. Coffee, tea & juice.

Continental Breakfast Buffet | 12.99 per person

Featuring our House-made Jumbo Cinnamon Rolls, assorted muffins and bagels with all the condiments, a large seasonal fruit tray and coffee, juice, tea or soft drinks.



HEALTHY OPTIONS MENU

Our Chefs are proud to offer healthy options under 655 calories for your consideration. These tasty entrees are all top sellers with our guests and provide a light but filling lunch.

Salmon & Garlic Shrimp (548 calories) | 19.99

Perfectly flame broiled fillet of Salmon crowned with sautéed rock shrimp and a light Alfredo Garlic Cream sauce with chopped tomato and parsley.

Presented with seasonal veggie medley.

Chicken Greek Salad (530 calories) | 12.99

Romaine lettuce, Kalamata olives, Roma tomatoes, red onions & cucumbers with Greek dressing topped with a large grilled julienned breast of chicken and Feta cheese crumbles.

Veggie Burger (492 calories) | 10.99

Grilled Veggie patty topped with grilled Portabellas and roasted red & green peppers. Served on our freshly baked La Spiga Bakery wheat bun with lettuce, tomato, red onions and chipotle mayo. Fruit instead of fries.

Hawaiian Chicken (567 calories) | 13.99

Fresh twin chicken breast grilled over an open flame.

Basted with our fresh Teriyaki glaze, then crowned with a grilled pineapple ring and served with white rice.

Steak & Garlic Shrimp (655 calories) | 17.99

Always fresh Top Sirloin Steak grilled over open flames and crowned with sautéed rock shrimp and a light Alfredo Garlic Cream sauce with chopped tomato and parsley. Offered with seasonal veggie medley.

Shrimp Angel Hair Pasta (476 calories) | 13.99

Sautéed rock shrimp with artichoke hearts, baby spinach, sun-dried tomato, fresh minced garlic, fresh chiffonade of basil and Italian seasoning tossed in dry white wine flavored chicken broth. Topped with Feta cheese crumbles.

Chicken & Garlic Shrimp (508 calories) | 13.99

Flamed Grilled Chicken breast, crowned with sautéed rock shrimp and a light Alfredo Garlic Cream sauce with chopped tomato and parsley. Offered with seasonal veggie medley

Add Salad or Cup of Soup for \$2.99 per person.



LUNCH BUFFETS

Prices are listed per person with a minimum of 20 guests in the party.

Offered Everyday 11am to 3pm

Build Your Own Burger Buffet | 12.99 per person

We will set you up with a tray of perfectly seared and seasoned burger patties.

Accompanied with smoked bacon, chopped lettuce, tomatoes, onions, pickle chips, and a medley of Swiss, American & Cheddar cheese. Grab the mustard, mayo & ketchup and build your perfect burger. Make It A: Kobe Burger Buffet | 15.99

House greens salad accompanies this buffet.

Soft Shell Taco Buffet | 13.99 per person

Choose from our menu list of Soft Shell tacos. We will be happy to combine. Pulled Pork with BBQ sauce, slaw, lettuce Monterey Jack, onions, cilantro.

Blackened Fish Tilapia, lettuce, pico, Cheddar, rosette sauce.

Crispy Fish Tilapia, lettuce, pico, Cheddar, chipotle ranch.

Chicken Tenders Buffet | 12.99 per person

All white meat chicken battered in-house chicken tenders cooked golden brown and offered with Humps chips & Cole slaw.

Choice of dipping sauces from country gravy, BBQ sauce, and our honey mustard sauce for dipping.

Apple Walnut Chicken Salad & Soup Buffet | 14.99 per person

Our Signature salad with marinated & oven-poached chicken bites, tossed with green leaf lettuce, apples, walnuts and Raspberry Ginger Vinaigrette dressing.

Accompanied with soup du jour and House-made bread sticks.

Chicken Fried Steak or Chicken Buffet | 13.99 per person

Choose from our popular Chicken Fried Steak Cutlet or Chicken Fried Chicken Breast fried crispy golden & served with Kennebec mashed potatoes, country gravy & Texas Toast.

Add Salad or Cup of Soup for \$2.99 per person.

Customized Buffets Available. Prices May Be Subject to Change. Sales & MB Tax Are Not Included in Pricing

LUNCH MENU #1

Offered Everyday 11am to 3pm
Add a House Salad or Cup of Soup for \$2.99 per person

Apple Walnut Chicken Salad | 11.99

Our signature salad. Marinated & oven-poached chicken bites, tossed with green leaf lettuce, sliced red and green apples and walnuts. Raspberry ginger dressing on the side.

Grilled Cheese & Turkey Melt | 10.99

Rye bread is filled with hot oven-roasted Turkey with hickory smoked bacon, thick sliced tomato sliced tomato, Swiss cheese and aioli. Grilled on the flat top until crisp & brown. Served with crispy fries or tots.

Bacon Cheddar Burger #1 | 11.99

Why the #1, because this is Humperdinks best-selling burger! Sharp Cheddar cheese covers 2 strips of crisp hickory smoked bacon on a buttery grilled bun with chilled lettuce, thick-cut tomato & onions with mayo. Served with crispy fries or tots.

Bacon Jack Sandwich | 11.99

Flame grilled breast of chicken with Hickory smoked bacon, Monterey Jack cheese, sliced tomato and Ranch dressing on grilled wheat bread. Our most popular chicken sandwich! Served with crispy fries or tots.

Blackened Fish Tacos (2) | 11.99

Hand-cut Arctic Cod lightly dusted with Cajun spices, pan seared & blackened then stuffed into flour tortillas with shredded lettuce, Wisconsin Cheddar cheese, pico de gallo and Rosette sauce. Served with crispy fries or tots.

LUNCH MENU #2

Offered Everyday 11am to 3pm
Add a House Salad or Cup of Soup for \$2.99 per person

Chicken Tenders & Fries | 12.99

All white meat chicken tenderloins are hand cut & breaded in-house, then fried golden brown and crunchy, served with daily house made gravy, honey-mustard or BBQ sauce. Served with crispy hot fries.

Kobe Beef Burger | 13.99

All natural 100% American Kobe Beef 'super-prime' burger perfectly seared and offered on our fresh & locally sourced La Spiga Bakery Brioche bun with lettuce, tomato, onions and mayonnaise. Served with crispy fries or tots.

Chicken Greek Salad (530 calories) | 12.99

Crisp Romaine lettuce tossed with Kalamata olives, Roma tomatoes, red onions & cucumbers with our house-made Greek dressing and topped with julienned Chicken breast and feta cheese crumbles.

Arctic Cod Fish & Chips | 12.99

Sustainable Wild Caught North Atlantic Arctic Cod fillets are hand dipped in our House-made amber ale batter and cooked crispy and golden.
Offered crispy fries and House-made tartar sauce.

The Reuben 1976 | 11.99

Slow roasted corn beef is heaped with sauerkraut & Swiss cheese; all this is smothered with horseradish cream and 1000 Island dressing on Rye bread which is toasted on a flat grill. Humperdinks has been serving this same sandwich since 1976 when our original Greenville location opened and the recipe has never been changed. Served with crispy fries or tots.

LUNCH MENU #3

Offered Everyday 11am to 3pm
Add a House Salad or Cup of Soup for \$2.99 per person

Grilled Chicken Ranch Salad | 13.99

Large breast of chicken seasoned & grilled over an open flame, then julienned and set on a bed of lettuce tossed with Hickory smoked bacon, tomato, Cheddar jack cheese, eggs and Ranch dressing.

Big Dallas 'Big D" Burger | 12.99

Fresh smashed beef patty grilled, placed on chopped lettuce, thick-cut tomato, onions, topped with sautéed mushrooms, pickle chips, melted Cheddar cheese and layered with crispy bacon strips. Buttery grilled Brioche bun spread with mayo. Served with crispy fries or tots.

Blackened Arctic Cod | 13.99

Sustainable Wild Caught North Atlantic Arctic Cod fillets lightly dusted with cajun spices, pan blackened and set with dirty rice and our Shrimp Etouffée sauce.

Chicken Fried Steak or Chicken Fried Chicken | 13.99

Your choice from a beef cutlet or tender chicken breast breaded in-house and cooked crispy golden to order, smothered in gravy and served with Kennebec mashed potatoes and bakery fresh Texas toast.

Southern Fried Shrimp & Catfish Platter | 15.99

Jumbo shrimp & catfish fillet lightly breaded to order and deep fried crispy & golden. Offered with crispy fries and our House-made tartar & cocktail sauces. A Southern Delight!



DINNER BUFFETS

Prices are listed with a minimum of 20 Guests, please.

Chicken & Waffles Buffet | 16.99 per person

Belgian waffles, breaded & fried golden chicken tenders, battered deep-fried bacon, warm maple flavored syrup & tater tots.

House greens salad to accompany this buffet.

Hawaiian Chicken Buffet | 16.99 per person

Fresh twin chicken breast lightly seasoned and grilled over an open flame.

Basted with Teriyaki glaze, crowned with a grilled pineapple ring. Served with white rice.

House greens salad accompanies this buffet.

Grilled Tuscan Meatloaf Buffet | 18.99 per person

Our House-made creation of ground beef, veal, sausage, bell peppers, onions & Dijon.

Oven Roasted and then sliced thick and flame grilled. Offered with Kennebec mashed potatoes & demi porter sauce with thick cuts of tomatoes and mushrooms.

House greens salad accompanies this buffet.

Blackened Arctic Cod Buffet | 20.99 per person

Sustainable Wild Caught North Atlantic Arctic Cod fillets lightly dusted with cajun spices, pan blackened and set with dirty rice and our Shrimp Etouffée sauce.

House greens salad accompanies this buffet.

Salmon Simply Grilled Buffet | 24.99 per person

Perfectly grilled fillet of Salmon with our House-made Rosemary butter is offered with ginger spiked rice and seasonal veggies.

Also available Blackened with Shrimp Etouffée & dirty rice.

House greens salad accompanies this buffet.

DINNER MENU #1

All Entrées Include choice of Side House Greens Salad, Signature Caesar or a Cup of Soup.

Apple Walnut Chicken Salad | 14.98

Our signature salad. Marinated & oven-poached chicken bites, tossed with green leaf lettuce, sliced red and green apples and walnuts. Raspberry ginger dressing on the side.

Bacon Jack Sandwich | 14.98

Flamed grilled Chicken breast with Hickory smoked bacon, Monterey jack cheese, sliced tomato, and Ranch dressing on grilled wheat bread. Our most popular chicken sandwich! Served with crispy fries or tots.

The Reuben 1976 | 14.98

Slow roasted corn beef is heaped with sauerkraut & Swiss cheese; all this is smothered with horseradish cream and 1000 Island dressing on Rye bread which is toasted on a flat grill. Humperdinks has been serving this same sandwich since 1976 when our original Greenville location opened and the recipe has never been changed. Served with crispy fries or tots.

Big Dallas 'Big D" Burger | 15.98

Fresh house formed beef patty grilled, placed on chopped lettuce, thick-cut tomato, onions, topped with sautéed mushrooms, pickle chips, melted Cheddar cheese and layered with crispy bacon strips. Buttery grilled Brioche bun spread with mayo. Served with crispy fries or tots.

Chicken Tender & Fries | 15.98

All white meat chicken tenderloins are hand cut & breaded in-house, then fried golden brown and crunchy, served with daily house made gravy, honey-mustard or BBQ sauce. Served with crispy hot fries.

Blackened Fish Tacos (2) | 14.98

Hand-cut Arctic Cod lightly dusted with Cajun spices, pan seared & blackened then stuffed into flour tortillas with shredded lettuce, Wisconsin Cheddar cheese, pico de gallo and Rosette sauce. Served with crispy fries or tots.



DINNER MENU #2

All Entrées Include choice of Side House Greens Salad, Signature Caesar or a Cup of Soup.

Southern Fried Shrimp & Catfish Combo | 18.98

Jumbo shrimp & catfish fillet lightly breaded to order and deep fried crispy & golden. Offered with crispy fries and our House-made tartar& cocktail sauces. A Southern Delight!

Kobe Beef Burger | 16.98

All natural 100% American Kobe Beef 'super-prime' burger perfectly seared and offered on our fresh & locally sourced La Spiga Bakery Brioche bun with lettuce, tomato, onions and mayonnaise. Served with crispy fries or tots.

Steak & Garlic Shrimp | 20.98

Heavily aged Top Sirloin grilled to perfection and crowned with sautéed wild caught Rock Shrimp in a light Alfredo sauce with chopped tomatoes & parsley. Offered with seasonal veggie medley. Salmon & Alfredo Shrimp | 23.99

Chicken Fried Steak or Chicken Fried Chicken | 16.98

Your choice from a beef cutlet or tender chicken breast breaded in-house and cooked crispy golden to order, smothered in gravy and served with Kennebec mashed potatoes and bakery fresh Texas toast.

Arctic Cod Fish & Chips | 15.98

Sustainable Wild Caught North Atlantic Arctic Cod fillets are hand dipped in our House-made amber ale batter and cooked crispy and golden. Offered with our crispy fries and House-made tartar sauce.

Hawaiian Chicken (567 calories) | 16.98

Fresh twin chicken breast lightly seasoned and grilled over an open flame. Basted with our fresh Teriyaki glaze, then crowned with a grilled pineapple ring. Served with white rice.



DINNER MENU #3

All Entrées Include choice of Side House Greens Salad, Signature Caesar or a Cup of Soup.

Blackened Arctic Cod | 20.98

Sustainable Wild Caught North Atlantic Arctic Cod fillets lightly dusted with cajun spices, pan blackened and set with dirty rice and our Shrimp Etouffée sauce.

Angel Hair Chicken Alfredo | 16.98

Angel Hair pasta tossed with our House garlic cream Alfredo sauce, crowned with grated Parmesan & offered with Grilled or Blackened julienned chicken breast and grilled garlic bread.

Blackened Chicken New Orleans | 16.98

Chicken breast lightly dusted with Cajun spices, blackened and offered with our Shrimp Etouffée sauce and Louisiana style dirty rice. A House Favorite!

Brewhouse 8oz Top Sirloin Steak | 20.98

Always fresh and heavily aged 8oz Top Sirloin Steak basted with our Award-Winning Porter Beer, flame grilled to your liking and crowned with Porter demi-glace, mushrooms and caramelized onions. Served with loaded baked potato.

Tuscan Meatloaf | 16.98

Our House-made creation with ground beef, veal, sausage, bell pepper, onion & Dijon. Oven roasted, then sliced thick & flame grilled. Offered over Kennebec mashed potatoes with tomatoes, mushroom porter demi & onion crisps.

Southern Fried Shrimp & Catfish Combo | 18.98

Boneless Catfish fillet paired with Southern Fried Shrimp. All lightly breaded and fried golden, served with crispy fries, house-made cocktail & tartar sauce.



DINNER MENU #4

All Entrées Include choice of Side House Greens Salad, Signature Caesar or a Cup of Soup.

12oz Ribeye Steak | 22.98

Hand cut in-house this heavily marbled USDA CHOICE steak is our most flavorful cut. Perfectly char-grilled and offered with a loaded baked potato or seasonal veggies.

Salmon Simply Grilled | 20.98

Salmon fillet basted with Rosemary butter, grilled over an open flame and offered with Ginger spiked rice and fresh seasonal vegetables.

Brewhouse Ribeye Steak | 24.98

Our 12oz Ribeye basted with our Award-Winning Porter Beer, flame grilled to your liking and crowned with Porter demi-glace, mushrooms and caramelized onions. Presented with a steaming loaded baked potato.

Top Sirloin Steak & Shrimp Combo | 26.98

Our heavily aged 8oz Top Sirloin Steak grilled over open flames and served with a loaded baked potato and your choice of a Grilled Shrimp Skewer or Southern Fried Shrimp.

Salmon & Garlic Shrimp (548 calories) | 22.98

Perfectly flame broiled fillet of Salmon crowned with sautéed rock shrimp and a light Alfredo Garlic Cream sauce with chopped tomato and parsley. Presented with seasonal veggie medley.

Blackened Salmon | 22.98

Salmon fillet lightly dusted with cajun spices, then pan seared and offered with our Shrimp Etouffée sauce and Louisiana Style Cajun Dirty Rice.