



THE CITY SQUIRE



STARTERS

CHEF SELECTION ARANCINI <i>house horseradish cream sauce</i>	12
BACON, EGG, & CHEESE FRIES <i>everything seasoned waffle fries, fried egg, crispy bacon, house beer cheese</i>	13
STEAMED MUSSELS <i>dozen mussels, roasted garlic, blistered tomatoes, capers with grilled baguette</i>	15
JUMBO PRETZEL <i>house beer cheese sauce</i>	11
CHEESE CURDS <i>fried cheddar curds, drizzled with house made vegan honey</i>	11
SQUIRE HOUSE NACHOS <i>tortilla chips, house beer cheese sauce, lettuce, onions, tomatoes, scallions, sour cream, salsa & guacamole (add chicken +4)</i>	12
CRISPY CHICKPEAS <i>fried chickpeas with house five spice</i>	6
FRENCH ONION SOUP	6
BUFFALO WINGS <i>mild, medium, hot, bbq, garlic parm, or triple threat (garlic parm + medium + bbq)</i>	17
KOREAN SWEET CHILI BONELESS VEGAN	18 13 13
CHEESE QUESADILLA <i>sour cream and salsa (add chicken +4)</i>	9
CHICKEN TENDERS <i>with fries and choice of bbq or honey mustard</i>	11
SHRIMP TACOS <i>two flour tortillas, shrimp, roasted corn salsa, black beans, citrus crema, and fried wontons</i>	13

SALADS

(add grilled chicken +4, add shrimp or salmon +6)

SEASONAL SALAD <i>arugula, fresh berries, candied walnuts, five spice vinaigrette, balsamic poached pearl onions</i>	13
COBB SALAD <i>romaine, tomatoes, red onion, avocado, blue cheese crumbles, hard boiled egg, bacon, grilled chicken</i>	15
HOUSE CHOPPED SALAD <i>romaine, grilled asparagus, chickpeas, corn relish, tomatoes, topped with fried wontons and balsamic dressing</i>	12
CAESAR SALAD <i>romaine, garlic croutons, parmesan cheese</i>	12

ENTREES

SQUIRE GNOCCHI <i>pumpkin gnocchi, brown butter & sage, vegan parmesan cheese, roasted butternut squash</i>	18
BALSAMIC PORK CHOP <i>grilled pork chop, sweet onion balsamic glaze, arugula & apple salad, sweet potato risotto & pearl onions</i>	22
NY STRIP STEAK <i>12 oz NY strip, cheddar bacon mashed potatoes, roasted garlic compound butter, seasonal vegetables, red wine herbed gravy</i>	28
SEARED SALMON <i>everything seasoned salmon, lemon & dill rösti, smoked creamed leeks & capers</i>	26
CHICKEN POT PIE <i>six-inch pie made in house and side salad</i>	16
FISH + CHIPS <i>beer battered cod filet and fries</i>	17

SANDWICHES

*(served with french fries *substitute side salad, waffle fries, or sweet potato fries +2*)*

REUBEN <i>corned beef or turkey, sauerkraut, swiss cheese, thousand island dressing on grilled rye</i>	14
GOAT CHEESE SANDWICH <i>house chive goat cheese with roasted red peppers & arugula served on texas toast</i>	14
HOUSE BRINED FRIED CHICKEN <i>pickle brined fried chicken, sweet onion aioli, sweet pickles, lettuce, on a toasted brioche bun</i>	18
SQUIRE TURKEY CLUB <i>turkey, bacon jam, pickled red onions, sweet onion aioli, arugula & tomato (add avocado +1.50)</i>	15
PHILLY CHEESESTEAK <i>steak, house beer cheese sauce, sautéed peppers and onions on a hoagie roll</i>	14
CLASSIC TURKEY CLUB <i>turkey, bacon, lettuce, tomato, mayonnaise on toasted wheat bread</i>	14
GRILLED CHICKEN SANDWICH <i>lettuce, tomato, onion, cherry pepper aioli on a brioche roll (optional: blackened)</i>	14
BUILD A BURGER <i>lettuce, tomato, onion, your choice of sauce additional toppings +1/ea : swiss, american, cheddar, provolone, blue cheese, bacon, fried egg, jalapeños, sautéed onions, sautéed peppers add avocado +1.50 *Substitute Impossible burger +2*</i>	14