

Fried Brussels Sprouts

Gulf Shrimp, Red Cabbage
and Vietnamese Vinaigrette

\$11

Palm Court Mini Burgers

Roasted Portobella, Red Wine Reduction
and Onion Jam

\$9

Maine Lobster Salad

Organic "Fried" Egg, Parsley, Crème Fraîche and Caviar
Cream

\$12

White Bean Hummus

Truffle Oil and Pine Nuts

\$8

Cholula Hot Wings

Cilantro and Lime

\$12

Maryland Crab Cake

Roasted Pepper Rémoulade and Herb Oil

\$11

Tuna Poki

Avocado, Chile Sauce,
Ginger and Radishes

\$11

Crispy Pork Belly Tacos

Adobo, Lime and Pico

\$10

Shishito Peppers

Bourbon Barrel Soy and Sesame

\$9

Roasted Chicken

Asparagus and Potato Puree

\$17

Fish and Chips

Atlantic Cod, Garlic Fries
and rémoulade Sauce

\$12

Ten Ounce New York Strip

Whipped Potatoes, Shiitake Mushrooms
and Béarnaise Sauce

\$23

Whole Grain Turkey Club

Avocado, Tomato, Dijonnaise
and Smoked Bacon

\$9

Chicken, Fish, Strip & Turkey Club available 5:00-10:00pm

COCKTAILS

PC Manhattan

Baker's Bourbon, Carpano Antica Formula

and Angostura Bitters

Melonhead

Tito's Vodka, Watermelon Simple Syrup

and Fresh Cucumber

Gunpowder Peach Tea

Bulleit Bourbon, Peach Schnapps, Fresh Basil, Fresh Lemon

and Iced Tea

VGC

Stoli Vodka, Simple Syrup,

Fresh Grapefruit Juice and Fresh Thyme

Persephotini

Boodles Gin, Pama Liqueur,

Simple Syrup and Fresh Lime

Overcast

Goslings Rum, Ginger Simple Sugar,

Fresh Lime Juice and Soda Water

Bourbon Blackberries

Makers Mark, Honey Syrup,

Paprika and Fresh Blackberries

Palm Court Lychee

Hanger One Vodka, Lychee Juice,

Fresh Lemon and Champagne

Spicy in the City

Jalapeño Infused La Prima Tequila,

Hibiscus Simple Syrup and Fresh Lime

Fleuri 75

Hendricks Gin, St. Germain Liqueur,

Champagne, Grapefruit Bitters and Fresh Lime

All \$10

Each of our specialty cocktails is crafted to order from the freshest ingredients available.

We appreciate your patience while your selections are prepared.

B E E R

| | | | |
|--------------------|-----|------------------|------|
| Budweiser | \$4 | Amstel Light | \$5 |
| Bud Light | \$4 | Guinness | \$5 |
| Miller Lite | \$4 | Sam Adams | \$5 |
| Coors Light | \$4 | S Adams Seasonal | \$5 |
| Michelob Ultra | \$4 | Newcastle | \$5 |
| O'Doul's | \$4 | Blue Moon | \$5 |
| Christian Moerlein | \$4 | Stella Artois | \$5 |
| C Moerlein OTR | \$4 | Sierra Nevada | \$5 |
| Corona | \$5 | KY Bourbon Ale | \$9 |
| Heineken | \$5 | Chimay Blue | \$10 |
| Weihenstephaner | \$5 | Chimay White | \$10 |

WINES BY THE GLASS

WHITE

| | |
|---------------------------------|------|
| Wolf Blass Sparkling | \$8 |
| Australia, N.V. | |
| Spellbound Chardonnay | \$9 |
| California, 2008 | |
| Giesen Sauvignon Blanc | \$9 |
| Marlborough, New Zealand, 2008 | |
| Albola Pinot Grigio | \$9 |
| Fruilli, Italy, 2008 | |
| Von Schleinitz Riesling | \$10 |
| Mosel, Germany, 2007 | |
| Trullo Riesling | \$7 |
| Rheinhessen, Germany, 2008 | |
| Beringer White Zinfandel | \$7 |
| California | |

RED

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| Nelms Road Cabernet Sauvignon | \$12 |
| Columbia Valley, Washington, 2007 | |
| El Reposo Cabernet Sauvignon | \$8 |
| Mendoza, Argentina, 2007 | |
| Robert Hall Merlot | \$11 |
| Paso Robles, California, 2007 | |
| Michael Sullberg Reserve Merlot | \$8 |
| California, 2009 | |
| Cline Syrah | \$9 |
| California, 2007 | |
| Louis Latour Pinot Noir | \$12 |
| Marsannay, Burgundy, France, 2007 | |
| Terrazas Malbec | \$11 |
| Mendoza, Argentina, 2007 | |

ROSÉ

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|----------------------------------|-----|
| Château La Tour Beraud | \$8 |
| Costières de Nimes, France, 2009 | |