



SOUP & SNACK

SOUP OF THE DAY | MP

MARINATED OLIVES AND PARMESAN | 9

COUNTRY DI PARMA | 12

Prosciutto di Parma, Parmesan, Roma Tomato, Crostini

STARTERS

HUMMUS SPREAD | 12

Served with Grilled Pita Bread

TUNA TARTARE | 16

Avocado, Citrus-Soy, Yucca Chips

BEEF & BLACK BEAN CHILI | 13

Cheddar, Sour Cream, Pickled Jalapeño

TRUFFLE MAC AND CHEESE | 14

Elbow Noodles, Béchamel, Truffle Oil

PORTUGUESE OCTOPUS | 16

German Potato Salad, Radish, Kalamata, Capers, Celery Hearts

LAMB LOLLIPOPS | 18

Crispy Artichoke, Artichoke Purée, Chimichurri

CRISPY CALAMARI | 12

Crispy Lemon, Pepperoncini Sauce

PRINCE EDWARD ISLAND MUSSELS | 19

Linguisa Pork Sausage, White Wine, Garlic, Fresno Chili, Country Bread

PULLED PORK SLIDERS | 12

Crispy Onions, Pickles

SPINACH & ARTICHOKE DIP | 15

Spinach, Artichoke, Cheddar, Crème, Pita Bread, Fontina Brûlée

GERMAN PRETZEL | 12

With Béchamel or Mustard

CRISPY WINGS (DOZ) | 13

Buffalo, Bourbon, Teriyaki, or Ghost Chili

SALADS

Add Chicken | 6 Shrimp | 8

CAESAR | 12

Classic Caesar with Crispy Parmesan Crostini

FARMHOUSE GARDEN SALAD | 14

Kale, Romaine, Radicchio, Tomato, Red Onion, Cucumber, Feta, Hearts of Palm, Corn

GINGER CHICKEN SALAD | 16

Napa Cabbage, Watercress, Soba Noodles, Sweet Chili Sauce, Toasted Sesame Seeds

BURRATA SALAD | 16

Burrata Cheese, Tomato, Baby Arugula, Frisée, Country Bread, Aged Honey Balsamic

ROAST BEETS AND GOAT CHEESE | 15

Frisée, Mâche, Goat Cheese, Granny Smith Apple, Toasted Almonds, Lemon Vinaigrette

WOOD FIRE PIZZA

MARGHERITA | 14

PEPPERONI | 17

VODKA PROSCIUTTO | 18

HAWAIIAN | 16

BLACK TRUFFLE | 25

ARUGULA | 16

VEGGIE | 15

SIDES

WOOD FIRE GARLIC BREAD | 6

SAUTÉED BRUSSEL SPROUTS | 9

GRILLED ASPARAGUS | 9

SAUTÉED GARLIC SPINACH | 9

YUKON GOLD MASHED | 8

TRUFFLE TATER TOTS | 8

PUB FRIES | 7

SIDE SALAD | 6

BURGERS

Brioche Bun served with Pub Fries or Mixed Greens

PIER 115 TSUNAMI BURGER | 18

Grilled 1/2 Pound Prime Beef, Double Smoked Bacon, Grilled Pineapple, Soy, Sriracha Sauce

CHIPOTLE BISON BURGER | 22

Grilled 1/2 Pound North American Bison, Cheddar Cheese, Crispy Prosciutto, Avocado, Chipotle Aioli

BLEU BURGER | 19

Grilled 1/2 Pound Prime Beef, Double Smoked Bacon, Maytag Bleu Cheese, Caramelized Onions, Port Wine Sautéed Mushrooms

LOGAN BURGER | 18

Grilled 1/2 Pound Prime Beef, Caramelized Onions, Swiss Cheese, Garlic Herb Aioli

LAMB BURGER | 18

House Ground Lamb, Feta, Pickled Onions, Tzatziki Sauce

SALMON BURGER | 18

Scallions, Lemon Lime Zest, Avocado, Sweet Red Onions, Tartar Sauce, Baby Arugula

VEGGIE BURGER | 16

Garbanzo, Parsley, Onion, Garlic, Cilantro, Lemon Juice, Hummus, Yogurt Sauce

SANDWICHES

Served with Pub Fries or Mixed Greens

GRIDDLED CHEESE | 14

Prosciutto, Caramelized Onions, Gruyere, Cheddar, Raclette Cheese, Purple Mustard, Sourdough Bread

BUFFALO MOZZARELLA & PROSCIUTTO | 18

Buffalo Mozzarella, Prosciutto, Kalamata Olive Tapenade, Roasted Red Pepper, Watercress, Aged Balsamic Vinegar, Ciabatta Roll

PIER 115 REUBEN | 18

House Smoked Pastrami, Fontina Cheese, Sauerkraut, Pickle, Pepperoncini, Tarragon Mustard Aioli, White Rye Bread

BBQ BEEF BRISKET | 18

House Smoked Brisket, Cheddar Cheese, Barbeque Sauce, Cole Slaw, Brioche Bun

TURKEY CLUB | 15

House Roasted Turkey Breast, Avocado, Tomato, Romaine, Bacon, Herb Mayo, Ciabatta Roll

ENTRÉES

SHORT RIB PAPPARDELLE | 28

Braised Short Rib Ragù, Crimini Mushrooms, Garlic & Herb Crema, Fresh Pappardelle Pasta

BEAN TOWN FISH & CHIPS | 18

Beer Battered Cod Fillet, Zesty Lemon Tartar, Pub Fries

MISO GLAZED CHILEAN SEABASS | 34

Baby Bok Choy, Sunchoke Purée, Beet Purée

PAN SEARED ATLANTIC WILD SALMON | 27

Fregola Pasta with Fennel, Carrot, and Celery Brunoise, Fennel Purée

FIRESIDE SCALLOPS | 28

Jumbo Sea Scallops, Roasted Delicata Squash, Diced Roasted Beets, Cippolini Onions, Kabocha Squash Purée

HALF BRICK CHICKEN | 24

Roasted Garlic, Yukon Gold Mashed, Lemon Chicken Jus

DOUBLE CUT BERKSHIRE PORK CHOP | 32

Grilled with Button Mushrooms, Whole Grain Mustard, Sherry Vinegar and Pork Jus Brown Butter

HOUSE SMOKED BOURBON BABY BACK RIBS | 25

Half Rack, Bourbon BBQ Sauce, Pub Fries

40 DAY DRY AGED NY STRIP | 48

14 oz. Bone-In, Grilled to Temperature, Served Sliced with Pub Fries & Watercress

FILET MIGNON | 36

8 oz. Center Cut Filet, Grilled to Temperature, Garlic Spinach, Roasted Shallots, Herb Butter, Pier 115 Steak Sauce

