

BEER & BEVERAGES

BREWS BY THE GLASS

Taster	FREE
Sampler Glass	\$1.50
12 oz. Glass	\$3.50
20 oz. Imperial Pint	\$5.00
60 oz. Pitcher	\$13.00

GREAT DANE SAMPLER PACKS

4 Sampler Glasses	\$6.00
5 Sampler Glasses	\$7.50
6 Sampler Glasses	\$9.00
7 Sampler Glasses	\$10.50
8 Sampler Glasses	\$12.00
9 Sampler Glasses	\$13.50
10 Sampler Glasses	\$15.00

Sampler glasses provide a four-ounce taste of our hand-crafted brews.

SANS ALCOHOL

Great Dane Root Beer, Ginger Ale and Cream Soda (Free Refills)	\$2.75
Pepsi Products (Free Refills)	\$2.50
Iced Tea	\$2.50
Milk	\$2.50
Chocolate Milk	\$2.50
Malts	\$4.50
Coffee	\$2.50
Water**	JUST ASK!

** Each day, 70 million restaurant meals are served nationwide. By not automatically serving a glass of water with each meal, more than seven million gallons of water can be saved each day! If you would like a glass of water, please let us know... we'll be happy to serve you.



LATE NIGHT EDITION

On any of our Famous Burgers exchange the third-pound beef patty with a turkey burger or five-ounce BOCA® burger for an additional \$.50. Exchange a half-pound choice ground chuck patty, local grass-fed beef patty or local buffalo patty for an additional \$1.50.

We cook our hamburgers and steaks to temperature. Here is a general guideline:

RARE - a cool red center **MEDIUM RARE** - a warm red center **MEDIUM** - a pink center **MEDIUM WELL** - a slight hint of pink **WELL DONE** - no pink

CHEESE & ARTICHOKE DIP

A delicious blend of artichoke hearts, scallions, parmesan cheese and sour cream. Served piping hot in a bakery-fresh boule loaf with fresh veggies. **\$8.75**

HOT SOFT PRETZELS

Three thick and chewy pretzels complemented by gourmet mustards. Perfect for clearing the palate when sampling a variety of brews. **\$6.00**

NAKOMA NACHOS

Tri-colored tortilla chips topped with cheese, salsa, guacamole, sour cream, jalapeños and black olives. Our tortillas are made fresh throughout the day. Add seasoned chicken or spiced beef. **\$9.00**
\$2.50

THE GREAT DANE PUB WINGS

We believe that we have the best wings around. Served crisp-fried and tossed with your choice of sauce: Asian BBQ, 3-alarm, Jamaican Jerk, Habañero Hellfire or Szechuan Honey. Served with carrots, celery and Gorgonzola dressing. **12-Pack \$10.00**
Assorted Case (24-6 wings of each sauce) \$19.00

BONELESS BUFFALO WINGS

A generous portion of hand-breaded chicken tenders tossed with your choice of Asian BBQ, 3-alarm, Habañero Hellfire or Szechuan Honey. Served with carrots, celery and Gorgonzola dressing. **\$9.00**

BEER BREAD & HONEY BUTTER

A sliced loaf of our bread made with Stout and Landmark Lite Lager. Served with sweet cream honey butter. **\$4.50**

SLOW SMOKED BBQ PORK SANDWICH

Barbecue fans rejoice! Premium pork, delicately smoked, then shredded and slathered in our Stout BBQ sauce. Served on a bakery-fresh roll with lettuce, tomato and Bermuda onions. **\$8.75**

TARA'S CAJUN CHICKEN

A tender chicken breast dipped in our own Cajun-style blackening spices and grilled to perfection. Served on a bakery-fresh roll with lettuce, tomato, Bermuda onions and a side of chipotle mayonnaise. **\$8.75**

DANE BURGER

One-third pound of choice beef* broiled to perfection. Topped with lettuce, tomato, pickles, Bermuda onions and our famous artichoke dip. **\$8.50**

PUB BURGER

One-third pound of choice beef* broiled to perfection. Topped with lettuce, tomato, pickles, Bermuda onions and your choice of cheese. **\$8.25**

APPLEWOOD BACON BURGER

One-third pound of choice ground chuck* broiled to perfection with thick-cut old smokehouse Applewood bacon, lettuce, tomato, pickles, Bermuda onions and your choice of sharp cheddar or Gorgonzola cheese. **\$9.25**

BAJA BURGER

One-third pound of choice beef* broiled to perfection topped with pepper jack cheese, guacamole, salsa fresca, lettuce, tomato, pickles and Bermuda onions. **\$8.75**

CHICKEN POT PIE

A piping hot stew of chicken, vegetables and mashed potatoes. Topped with a puffed pastry crust. Served with applesauce and beer bread. **\$9.25**

WISCONSIN STYLE CHEDDAR MAC

A creamy blend of Wisconsin cheddar and our famous Pilsner, tossed with rigatini noodles and topped with buttery toasted sourdough crumbs. Finished with a wedge of hand-selected seasonal cheddar. Served with a thick, chewy pretzel. **\$10.50**

BEER-BATTERED CHEESE CURDS

Over one half-pound of Wisconsin's favorite-beer-battered white cheddar cheese curds—crispy fried and served with a side of Ranch dressing. **\$8.00**

THE JUICY BREWSKIS

Three homemade brat patty sliders stuffed with white cheddar cheese and smokey bacon. Served on homemade pretzel rolls with beer steamed onions, pickle and a roasted garlic horseradish mustard sauce. **\$9.75**
Additional Sliders \$3.50 each

*Eggs served over-easy, poached, sunny-side-up, or soft-boiled and hamburgers and steaks that are served rare, medium-rare, medium and medium-well may be undercooked and will only be served upon the consumers' request. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SEE OUR WORLD-FAMOUS DESSERT MENU!

Whenever it is possible we support local farms and businesses. The following is a growing list of our local partnerships: Angelos, Black Earth Meats, Chocolate Shoppe, D&G Sausage Shoppe, DB Infusion Chocolates, Frabonis, Gentle Breeze Honey, Heartland Bison Farms, Jordandal Farms, Love My Soap and Rushing Waters Trout Farm.

THE PERFECT GIFT FOR YOUR BEER LOVER

The Great Dane offers gift cards and an ever-expanding line of t-shirts, sweatshirts, hats and glassware that are perfect for the beer lover in your life.

Take a look at our display area or just ask your server!

DANE ON THE RUN

THAT GREAT DANE TASTE YOU CAN TAKE HOME!

Half Gallon House Brew (Your Choice) **\$10.00**

Plus \$4.00 container fee • Available until 9 p.m. • Just ask your server or bartender!

5.5 Gallon Pub Keg (Your Choice) **\$45.00**

Half Barrel House Brew (Your Choice) **\$125.00**

\$100.00 Keg deposit • Available until 9 p.m.
Available with 24 hours notice • Just call our retail keg hotline: 608-234-2505



THE DANE DISPATCH

ALL MALT NEWS

VOL. 16, ISSUE NO. 2

Downtown • established 1994
123 East Doty Street
608-284-0000

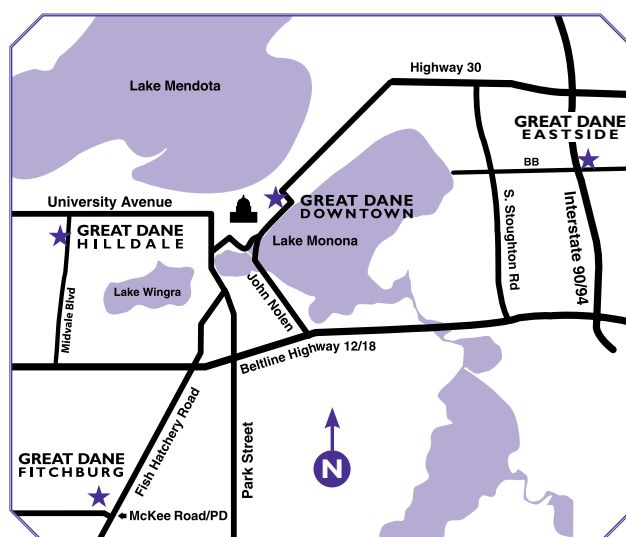
Fitchburg • established 2002
2980 Cahill Main
608-442-9000

Hilldale • established 2006
357 Price Place
608-661-9400

Eastside • established 2010
876 Jupiter Drive
608-442-1333



PUB & BREWING Co.



info@greatdanepub.com
www.greatdanepub.com



11 a.m. - 2 a.m.
Monday - Thursday

11 a.m. - 2:30 a.m.
Friday - Saturday

10 a.m. - 2 a.m.
Sunday

Eastside Hours

11 a.m. - 12 a.m.
Monday - Wednesday

11 a.m. - 2 a.m.
Thursday

11 a.m. - 2:30 a.m.
Friday - Saturday

10 a.m. - 12 a.m.
Sunday

HAPPY HOUR

Celebrate workdays' end by enjoying the area's best hand-crafted beers!

4 p.m. to 6 p.m. Monday - Friday

Featuring House Beers

- 12 oz. Glasses - \$2.75
- 20 oz. Pints - \$3.50
- Pitchers - \$9.00
- Well Drinks - \$3.50

SUNDAY BRUNCH

Madison's finest Sunday brunch is at The Great Dane! Our Fitchburg and Hilldale locations offer buffets featuring over 50 items including seafood and salad bars, fresh carved meats, made-to-order omelets, and much more.

Adults **\$15.00** Kids (5-12) **\$8.00**

4 & under **FREE**.

Served from 10 a.m. until 2:30 p.m.

The Downtown and Eastside Great Dane offer a Sunday Brunch Edition featuring omelets, Prime Rib and more. Served from 10 a.m. until 2:30 p.m.

ABOUT OUR BEERS

Always on Tap Always on Tap Always on Tap Always on Tap

Downtown

- Landmark Lite Lager
- Crop Circle Wheat
- Verrückte Stadt German Pils
- Old Glory American Pale Ale
- Peck's Pilsner
- Devil's Lake Red Lager
- Stone of Scone Scotch Ale
- Emerald Isle Stout
- India Pale Ale
- Black Earth Porter
- Cask-Conditioned Ales
- Mr. Natural's Nut Brown Ale

Fitchburg

- Landmark Lite Lager
- Crop Circle Wheat
- Verrückte Stadt German Pils
- Old Glory American Pale Ale
- Stone of Scone Scotch Ale
- Jon Stoner's Oatmeal Stout

Hilldale

- Landmark Lite Lager
- Crop Circle Wheat
- Verrückte Stadt German Pils
- Old Glory American Pale Ale
- Peck's Pilsner
- Stone of Scone Scotch Ale
- Emerald Isle Stout
- Imperial Pale Ale

Eastside

- Landmark Lite Lager
- Crop Circle Wheat
- Verrückte Stadt German Pils
- Old Glory American Pale Ale
- Peck's Pilsner
- Stone of Scone Scotch Ale
- Emerald Isle Stout
- Imperial Pale Ale

A variety of specialty beers are on tap - look for your favorites!

PLEASE REFER TO THE TABLE TENTS OR BEER SIGNS FOR CURRENT OFFERINGS, OR JUST ASK A DANER

THE GREAT DANE BREWING PROCESS...



At each Great Dane Pub (except for the new eastside location) you will find a fully-functional brewery with it's own dedicated brewing staff. The brewers tailor the selection of regular and specialty beer offerings to the individual pub, ensuring a unique beer-drinking experience at every location. The variety you will find ranges from the mild to the bold, and everything in between, with each brew proving that we view it as a serious responsibility to deliver consistently good beer.


Regardless of whether you prefer a classic German lager, English ale, or something completely different, when you're at The Great Dane, you can be sure the beer in your glass has been brewed in strict accordance with the traditional guidelines for its style. We brew with raw materials from over five different countries to ensure authentic reproductions, and we never, ever use cheap adjuncts. Also, please don't forget that "Fresh beer is best" and it doesn't get fresher than at the brewery!

"We're Serious About Our Beer!"


Brewmaster
Rob LoBreglio,
and all The Great Dane brewers

STARTERS


CHEESE & ARTICHOKE DIP

 A delicious blend of artichoke hearts, scallions, parmesan cheese and sour cream. Served piping hot in a bakery-fresh boule loaf with fresh veggies. **\$8.75**


HUMMUS PLATE

 Homemade with tahini, fresh garlic, lemon juice, garbanzo beans and olive oil. Served with warmed pita, olives, feta cheese, tomatoes, cucumbers, spices, and drizzled with olive oil. **\$8.75**

HOT SOFT PRETZELS

 Three thick and chewy pretzels complemented by gourmet mustards. Perfect for clearing the palate when sampling a variety of brews. **\$6.00**

NAKOMA NACHOS

 Tri-colored tortilla chips topped with cheese, salsa, guacamole, sour cream, jalapeños and black olives. Our tortillas are made fresh throughout the day. **\$9.00**
Add seasoned chicken or spiced beef. **\$2.50**

NEW MEXICO NACHOS

Fresh tortilla chips topped with a jalapeño cheese sauce, New Mexico pork green chili, salsa fresca, guacamole, sour cream, jalapeños and green onions. **\$11.50**

TUNA TATAKI

Sashimi-grade ahi tuna* dusted with Cajun spice and seared rare with wasabi, pickled ginger and dipping sauce. **\$10.50**

JAIME'S FISH TACOS

Tilapia strips crisp-fried in a cornmeal beer batter. Served on tortillas with salsa fresca, shredded lettuce and a touch of mayonnaise. Accompanied with chipotle BBQ and Habañero Hellfire sauces. Minimum order of 3. **3 Tacos \$8.50**
Additional Tacos \$3.00 each

THE GREAT DANE PUB WINGS

We believe that we have the best wings around. Served crisp-fried and tossed with your choice of sauce: Asian BBQ, 3-alarm, Jamaican Jerk, Habañero Hellfire or Szechuan Honey. Served with carrots, celery and Gorgonzola dressing.


12-Pack \$10.00

Assorted Case (24-6 wings of each sauce) \$19.00

BONELESS BUFFALO WINGS

A generous portion of hand-breaded chicken tenders tossed with your choice of Asian BBQ, 3-alarm, Habañero Hellfire or Szechuan Honey. Served with carrots, celery and Gorgonzola dressing. **\$9.00**


BEER-BATTERED CHEESE CURDS

 Over one half-pound of Wisconsin's favorite—beer-battered white cheddar cheese curds—crispy fried and served with a side of Ranch dressing. **\$8.00**

CRISP CALAMARI

Tender rings hand-tossed in seasoned flour then crisp-fried. Served with pomodoro sauce and banana peppers. **\$9.50**

BEER BREAD & HONEY BUTTER

 A sliced loaf of our bread made with Stout and Landmark Lite. Served with sweet cream honey butter. **\$4.50**

GARLICKY BEER STEAMED MUSSELS

Fresh Prince Edward Island mussels steamed in a light Pilsner garlic butter sauce. Served with fresh kettle chips and garlic French bread. **\$12.00**


THE JUICY BREWSKIS

Three homemade brat patty sliders stuffed with white cheddar cheese and smokey bacon. Served on homemade pretzel rolls with beer steamed onions, pickle and a roasted garlic horseradish mustard sauce. **\$9.75**
Additional Sliders \$3.50 each

SOUPS

Bowls are served with beer bread. Cup **\$3.00** Bowl **\$4.75**

TOMATO & MUSHROOM BISQUE

 A combination of tomato, herbs, fresh mushrooms and parmesan cheese.

CREAMY BAKED POTATO & BACON

A hearty soup made with fresh-baked potatoes, Applewood bacon & fresh cream. Topped with Wisconsin cheese and fresh chives.

WEST AFRICAN CHICKEN PEANUT STEW

A flavorful stew of chicken, rice and tomato with a hint of peanut.

BROWN ALE ONION

A rich chicken and beef broth filled with French bread croutons and beer-simmered onions, then baked with Swiss cheese until bubbling. Served in a twelve-ounce crock. Not available as a cup. **\$5.00**



PUB PICNICS



JAMES MADISON

Sandwich & Soup
A half size of any sandwich below and a bowl of piping hot soup. **\$7.50**

DUNN'S MARSH

Sandwich & Salad
A half size of any sandwich below and a side of crisp garden salad or Kohl slaw. **\$7.50**

SHOREWOOD HILLS

Soup & Salad
A bowl of piping hot soup, a side of crisp garden salad and a fresh beer bread roll. The perfect light lunch. **\$6.75**


For Brown Ale Onion Crock, add \$1.00

SALADS

WEBSTER STREET CHICKEN SALAD

Roasted chicken strips, Granny Smith apples, sun-dried cranberries, walnuts and Gorgonzola cheese drizzled with a Honey Citrus dressing. Served on top of mixed greens and tomatoes. **\$9.25**

FRESH MOZZARELLA AND TOMATO PANZANELLA

 A bed of fresh spinach and mixed greens topped with fresh mozzarella, cherry and yellow grape tomatoes, fire roasted red peppers and asparagus seasoned with olive oil then tossed with garlic pita. Served with Balsamic Vinaigrette. **\$9.75**

HAIL CAESAR SALAD

Chopped romaine hearts tossed with our creamy Caesar dressing and garnished with croutons, anchovy and shaved parmesan cheese. **\$7.50**
Add grilled or blackened chicken. **\$2.50**

SOUTH BY SOUTHWEST COBB SALAD

Hickory-smoked turkey, red chili-rubbed bacon, pico de gallo, hard-boiled egg, carrots, roasted Anaheim peppers and cheddar cheese served over a bed of chopped romaine tossed with Avocado Ranch dressing. **\$9.50**

MANDARIN CHICKEN SALAD


Mixed greens tossed with Tangy Ginger dressing then topped with hoisin BBQ chicken, mandarin wedges, peanuts, carrots, snow peas, roma tomatoes and crisp wonton strips. **\$9.50**

SESAME SEARED TUNA SALAD

Sashimi-grade ahi tuna* marinated in soy, sesame oil and chili garlic sauce then seared with black and white sesame seeds. Served over a bed of romaine, red cabbage, carrots, peanuts, soba noodles, cilantro and snow peas painted with a Soy Peanut dressing. **\$12.75**

House Dressings

Ranch • Balsamic Vinaigrette • Soy Peanut • Classic French
Avocado Ranch • Caesar • Gorgonzola
Honey Citrus • Creamy Cilantro • Tangy Ginger

 Indicates vegetarian items.

*Eggs served over-easy, poached, sunny-side-up, or soft-boiled and hamburgers and steaks that are served rare, medium-rare, medium and medium-well may be undercooked and will only be served upon the consumers' request. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES

Sandwiches are served on bakery-fresh bread with a choice of our own hot applesauce, pub fries, Kohl slaw, mashed potatoes, baked beans, fresh dipping vegetables, sweet fried plantains or almond-fragranced Israeli cous cous.

Substitute a cup of soup or sweet potato fries for \$1.00 or substitute a side salad or bowl of soup for \$2.50.

CALIFORNIA TURKEY CLUB

Shaved smoked turkey stacked with Swiss cheese, Applewood bacon and Kohl slaw grilled on thick-cut marble rye with a side of Thousand Island dressing. **\$9.00**
Add double meat **\$2.00**

THE MAYAN CHICKEN WRAP

Grilled chicken in a traditional Central American marinade, fresh guacamole, corn salsa, and shredded lettuce wrapped in a spinach tortilla with Creamy Cilantro dressing. **\$9.00**

CHICKEN SALAD CROISSANT

Fresh and chunky chicken salad served on a soft croissant with Applewood smoked bacon, lettuce, tomato and onions. **\$9.25**

GRILLED CHICKEN CAESAR WRAP

Fresh chopped romaine lettuce, parmesan cheese and warm grilled chicken tossed with our Caesar dressing and wrapped in a garden vegetable tortilla. **\$8.75**


CUBAN SANDWICH

Our treat from the Caribbean: a grill-pressed sandwich of spiced pulled pork, ham, pickles and Swiss cheese on French bread. **\$9.75**


IRISH ROAD REUBEN

Shaved corned beef, melted Swiss cheese and Great Dane sauerkraut stacked on grilled thick-cut marble rye with a side of Thousand Island dressing. **\$9.00**
Add double meat **\$2.00**

BREWMAN ROB'S GOURMET GRILLED CHEESE

 Smokey gouda, seasonal and sharp cheddar cheeses, organic tomatoes and basil pesto grilled on thick-cut 9-grain bread. **\$7.50**
Add four strips of thick-cut Applewood bacon. **\$2.25**

CAPITOL FALAFEL

 Ground chickpeas and seasonings crisp-fried and served in a warm flatbread wrap with hummus, organic tomatoes, Bermuda onions, mixed greens and our homemade cucumber yogurt sauce. **\$8.50**

Because the cost of parts is greater than the whole, there will be a \$1.50 charge added to split sandwiches. There will be an additional charge for salad dressings, salsa, sour cream, specialty sauces and mayonnaises. The prices will vary depending on the item. Thank you.

18% suggested gratuity will be added to dining parties of 8 or more.

Don't miss our Friday Night Fish specials, our Saturday Night Slow-Roasted Ribeye and our Sunday Morning Brunch. It will cure what ails you!

HOT SANDWICHES & FAMOUS BURGERS

On any of our Famous Burgers exchange the third-pound beef patty with a turkey burger or five-ounce BOCA® burger for an additional \$.50.

Exchange a half-pound choice ground chuck patty, local grass-fed beef patty or local buffalo patty for an additional \$1.50.

We cook our hamburgers and steaks to temperature. Here is a general guideline:

RARE - a cool red center **MEDIUM RARE** - a warm red center **MEDIUM** - a pink center **MEDIUM WELL** - a slight hint of pink **WELL DONE** - no pink

Sandwiches are served on bakery-fresh bread with a choice of our own hot applesauce, pub fries, Kohl slaw, mashed potatoes, baked beans, fresh dipping vegetables, sweet fried plantains, or almond-fragranced Israeli cous cous. Substitute Delmonico mashed potatoes for \$2.50, sweet potato fries for \$1.00, a pretzel bun for \$1.00, a cup of soup for \$1.00 or a side salad or bowl of soup for \$2.50.

HONEY PEPPER SALMON CLUB

A six-ounce wild-caught salmon* fillet grilled with a maple baste and served with honey pepper bacon, lettuce, tomato and Bermuda onions on ciabatta bread with lemon-caper mayonnaise.

\$10.00

BUFFALO CHICKEN SANDWICH

A five-ounce breaded chicken breast crisp-fried and tossed in our 3-alarm wing sauce. Served on a Jalapeño roll with lettuce, tomato, Bermuda onions and a side of Gorgonzola dressing.

\$9.00

TARA'S CAJUN CHICKEN

A tender chicken breast dipped in our own Cajun-style blackening spices and grilled to perfection. Served on a bakery-fresh roll with lettuce, tomato, Bermuda onions and a side of chipotle mayonnaise.

\$8.75

PAOLI PORTOBELLO SANDWICH

Roasted mushroom caps filled with spinach, artichoke, roasted red peppers and fresh mozzarella. Served on fresh Ciabatta bread brushed with garlic oil and a side of basil aioli.

\$8.75

SLOW SMOKED BBQ PORK SANDWICH

Barbecue fans rejoice! Premium pork, delicately smoked, then shredded and slathered in our Stout BBQ sauce. Served on a bakery-fresh roll with lettuce, tomato and Bermuda onions.

\$8.75

PRIME RIB WRAP

Slow-roasted ribeye* shaved and wrapped in a warm flatbread with red and green peppers, onions and gouda cheese. Served with a red wine steak jus.

\$10.00

AHI TUNA STEAK SANDWICH

A six-ounce ahi tuna* steak basted in an Asian marinade then grilled to rare and served on a ciabatta roll with pickled vegetables, cucumbers and a Sriracha mayo.

\$11.00

DANE BURGER

One-third pound of choice beef* broiled to perfection. Topped with lettuce, tomato, pickles, Bermuda onions and our famous artichoke dip.

\$8.50

PUB BURGER

One-third pound of choice beef* broiled to perfection. Topped with lettuce, tomato, pickles, Bermuda onions and your choice of cheese.

\$8.25

SUSTAIN-A-BURGER

Support local farms with a grass-fed beef* or buffalo* patty topped with seasonal cheddar from an area farm. Served on a toasted multi-grain bun with organic micro greens, thick cut tomato and a side of layered mushroom gravy.

\$9.50

APPLEWOOD BACON BURGER

One-third pound of choice ground chuck* broiled to perfection with thick-cut old smokehouse Applewood bacon, lettuce, tomato, pickles, Bermuda onions and your choice of sharp cheddar or Gorgonzola cheese.

\$9.25

THE GREAT DANE'S BRAT & BACON PRETZEL BURGER

A one-third pound U.S.D.A. choice ground beef* patty and a one-quarter pound bratwurst* patty grilled with caramelized onions and topped with Applewood smoked bacon, sharp cheddar cheese, lettuce, pickles and tomato. Served on a pretzel roll with a side of Peck's Pilsner mustard.

\$10.50

BAJA BURGER

One-third pound of choice beef* broiled to perfection topped with pepper jack cheese, guacamole, salsa fresca, lettuce, tomato, pickles and Bermuda onions.

\$8.75

TEXARKANA BURGER

One-third pound of choice beef* broiled to perfection topped with sharp cheddar, BBQ sauce, Applewood bacon, haystack onions, chipotle cream cheese, lettuce, tomato and pickles on a Jalapeño roll.

\$9.50

BLACK AND TAN CHEDDAR BURGER

One-third pound of choice beef* topped with Great Dane Pilsner and Wisconsin cheddar sauce, Stout-caramelized onions, sautéed mushrooms, lettuce, tomato and pickles.

\$9.00

PUB FAVORITES

THE FILIBUSTER BREWPLATE

Enjoying a big, hearty meal is an old pub tradition. Our daily lunch special is served until it's gone, Monday-Saturday. Our nightly specials start at 5 p.m.

CHICKEN POT PIE

A piping hot stew of chicken, vegetables and mashed potatoes. Topped with a puffed pastry crust. Served with applesauce and beer bread.

\$9.25

NEW LONDON BRIDGE FISH FRY

Three-ounce haddock fillets hand-dipped in our Pilsner batter then crisp-fried and served with homemade tartar sauce, lemon, Kohl slaw and pub fries.

Legend has it this is King William IV's favorite recipe, found in the basement of the original Great Dane during renovation.

2 piece order

\$9.50

3 piece order

\$12.00

INNER WARMTH PEANUT STEW

A stew of butternut squash, tomatoes, onions, garlic, ginger, hot peppers and cilantro in a zesty peanut sauce. Served over rice with beer bread.

\$8.75

BRATS AND MASH

Two bratwurst simmered in our world-renowned beer and served with mashed potatoes, Great Dane sauerkraut and hot applesauce.

\$9.50

SOUTHWEST TORTELLINI

Cheese-filled spinach tortellini with blackened chicken, black bean salsa and fresh spinach in a cilantro pesto cream sauce. Topped with parmesan cheese and served with garlic French bread.

\$12.50

NUEVO ENCHILADA CABALLEROS

Tortillas stuffed with chicken and salsa then baked with tomatillo-poblano sauce and cheese. Served with rice, beans and sour cream.

\$9.00

WISCONSIN STYLE CHEDDAR MAC

A creamy blend of Wisconsin cheddar and our famous Pilsner, tossed with rigatini noodles and topped with buttery toasted sourdough crumbs. Finished with a wedge of hand-selected seasonal cheddar. Served with a thick, chewy pretzel.

\$10.50

BIG 10 VEGETABLE BURRITO

A tortilla stuffed with vegetables, beans, rice, and cheese. Topped with tomatillo-poblano sauce, tomatoes and olives. Served with sour cream and salsa.

\$8.75

Add seasoned chicken, green chili pork, spiced ground beef or grilled portobello mushrooms.

\$2.50

CHIPOTLE CHICKEN QUESADILLAS

A tortilla filled with seasoned chicken, peppers, onions and cheese then grilled. Painted with chipotle-spiked BBQ sauce and served with rice and beans.

\$9.00

THAI CHICKEN PASTA

Soy marinated chicken stir fried with peanuts, red peppers, carrots, garlic, ginger and scallions tossed with linguini in a Thai sauce.

\$11.50

BUFFALO MAC AND CHEESE

Fresh grilled chicken tossed in a Gorgonzola cream sauce with rigatini noodles drizzled with our very own 3-alarm sauce. Garnished with diced tomatoes and scallions. Served with a pretzel roll.

\$12.50

MARGHERITA PIZZA

A twelve-inch hand-stretched semolina crust made with Great Dane beer, baked with a toasted garlic and tomato sauce and fresh mozzarella finished with fresh basil and garlic oil.

\$11.25

THE PAPA ROBELLO PIZZA

A twelve-inch hand-stretched semolina crust made with Great Dane beer, baked with a roasted red pepper tomato sauce, hot Italian sausage, portobello mushrooms and mozzarella cheese.

\$11.25

GRILL-PRESSED STEAK BURRITO

A grill-pressed tortilla filled with marinated steak, black beans, beer steamed onions and Anaheim peppers. Topped with a red adobo sauce, sharp cheddar, jalapeños and scallions. Served with guacamole, sour cream and salsa fresca.

\$11.50

BEER BRAISED BABY BACKS

A char-grilled half rack of our ribs braised in Pilsner then slow smoked and basted with Stout BBQ sauce. Served with slow-simmered baked beans, Pub fries and fresh cut Kohl slaw.

\$13.00

Add a half-rack

\$6.00

SMOTHERED AND COVERED FRIED CHICKEN

A hand-breaded fried chicken breast topped with shrimp, andouille sausage, artichoke hearts, mushrooms and tomatoes in a Cajun butter sauce. Served with jalapeño cheddar mashed potatoes and market vegetables.

\$12.50

DRUNKEN JERK

Tender pork shoulder soaked in spiced rum and our own jerk marinade wrapped in banana leaves and slow-cooked with coconut-lime butter and pineapple salsa. Served with steamed vegetables and sweet fried plantains.

\$13.50

TANDOORI CHICKEN

Indian spiced "BBQ" chicken tenders char-grilled and served with almond-fragranced Israeli cous cous, tomatoes, artichokes, olives and grilled flat bread. Served with a lemon yogurt dipping sauce.

\$12.00

CEDAR PLANKED CHIVE BUTTERED SALMON

A six-ounce wild-caught Sockeye salmon* fillet cold smoked with cedar wood and char-grilled. Served with fresh grilled asparagus, French country hash browns and a chive butter sauce with lemon.

\$15.00

MAD CITY MAMA'S BBQ MEATLOAF

U.S.D.A. choice Angus chuck baked with tomato, garlic and herbs then grilled and basted with BBQ sauce. Topped with roasted red peppers and haystack onions. Served with garlic mashed potatoes and fresh vegetables.

\$11.50

NEW ORLEANS BEER BBQ'D SHRIMP

A half-pound of tiger shrimp cooked in a New Orleans classic peppery beer and butter sauce. Served with French bread and a Low Country rice seasoned with bacon, vegetables, herbs and spices.

\$16.00

FLAT IRON CHEF STEAK

An eight-ounce U.S.D.A. Choice Flat Iron steak* char-grilled to specification. Served with Delmonico mashed potatoes, grilled asparagus and our chef-made bacon steak sauce.

\$17.00

PRIME SIRLOIN

A twelve-ounce U.S.D.A. Prime center-cut sirloin* seasoned and char-grilled to specification. Served with grilled asparagus and Delmonico mashed potatoes.

\$22.00