

APPETIZERS

CHICKEN CHUNKS BITE SIZE PIECES OF CHICKEN TENDERLOIN DIPPED IN BUTTERMILK THEN TOSSED IN SEASONED FLOUR AND FRIED. CHOOSE YOUR SAUCE: MILD, HOT, BBQ, CHILI-SOY.

BRICK OVEN CHEESE BREAD WOOD FIRED FLATBREAD BRUSHED WITH GARLIC OIL AND TOPPED WITH MOZZARELLA, PROVOLONE, PARMESAN, AND FETA CHEESE. TOPPED WITH FRESH OREGANO, AND SERVED WITH A SIDE OF MARINARA SAUCE.

ONION RINGS HAND CUT, DIPPED IN BUCKEYE BEER BATTER, THEN FRIED.

BRICK OVEN PRETZEL ONE 12" GIANT PRETZEL WITH SPICY BROWN MUSTARD, CREAM CHEESE, AND CHEDDAR BEER SAUCE.

BUCKEYE BONES A BASKET OF BUCKEYE BEER BRAISED BARBECUED BABY BACK RIBLETS.

CRISPY DUCK WINGS EIGHT PIECE ORDER TOSSED IN OUR CHILI-SOY SAUCE AND TOPPED WITH TOASTED SESAME SEEDS AND DRIED GINGER.

PEPPERONI FETA DIP SPICY DIP MADE WITH GROUND PEPPERONI, TOMATO SAUCE, AND FETA. SERVED WITH TOASTED CIOBATTA SLICES.

SALADS

THE OLIVER HOUSE CHOPPED FRESH ROMAINE TOPPED WITH RED ONION, BACON, HARD-BOILED EGGS, TOMATO, PROVOLONE, AND CROUTONS. ADD GRILLED CHICKEN

THE BETTY BABY SPINACH, ROMAINE, HARD-BOILED EGGS, BEAN SPROUTS AND BACON. SERVED WITH A SWEET TOMATO DRESSING. ADD GRILLED CHICKEN

THE GREEK FRESH CUT ROMAINE WITH KALAMATA OLIVES, TOMATO, CUCUMBER, FETA, AND FRIED PITA CHIPS. SERVED WITH GREEK VINAIGRETTE. ADD GRILLED CHICKEN OR GYRO MEAT

THE CAESAR FRESH CUT ROMAINE LETTUCE, TOSSED WITH PARMESAN CHEESE, CROUTONS AND OUR HOUSE MADE CAESAR DRESSING. ADD GRILLED CHICKEN

THE CAPRESE HEIRLOOM CHERRY TOMATOES, FRESH MINIATURE MOZZARELLA BALLS, SLICED RED ONION, BASIL LEAVES AND MIXED GREENS. ADD BASIL PESTO MARINATED CHICKEN

THE SIDE SALAD CHOPPED FRESH ROMAINE, HARD-BOILED EGG, TOMATO, RED ONION AND SHREDDED PROVOLONE.

SOUPS

SOUP OF THE DAY MADE WITH ONLY THE FRESHEST INGREDIENTS.

BREW PUB CHILI MADE WITH GROUND BEEF, CHILI BEANS, AND BUCKEYE BEER.

CHEDDAR BEER SOUP SINCE 1995, OUR SIGNATURE MAUMEE BAY BREWING COMPANY SOUP IS MADE WITH BUCKEYE BEER AND CHEDDAR CHEESE.

BURGERS

OUR ALL BEEF HALF POUND BURGERS ARE SERVED WITH CHOICE OF HAND CUT FRENCH FRIES OR HOUSE-MADE DAKOTA CRISP POTATO CHIPS.

CLASSIC BURGER GRILLED TO YOUR LIKING AND SERVED WITH CHOICE OF CHEESE (AMERICAN, CHEDDAR, SWISS, PROVOLONE, GHOST PEPPER JACK OR MAYTAG BLUE CHEESE) WITH LETTUCE, TOMATO, RED ONION AND A PICKLE SLICE. ADD BACON, WILD MUSHROOMS, CARAMELIZED ONION FOR 1.00

BLACK & BLUE BURGER BLACKENED IN A CAST IRON SKILLET WITH CAJUN SPICES AND TOPPED WITH MAYTAG BLUE CHEESE.

TURKEY BURGER SEVEN OUNCE GROUND TURKEY PATTY GRILLED AND TOPPED WITH YOUR CHOICE OF CHEESE (AMERICAN, CHEDDAR, SWISS, PROVOLONE, GHOST PEPPER JACK OR BLUE CHEESE)

GHOST BURGER SWEET AND SPICY BACON, GHOST PEPPER JACK CHEESE, LETTUCE, TOMATO, RED ONION AND A COOL GUACAMOLE ON A TOASTED HOT & SPICY BUN.

COWBOY BURGER BARBECUED AND TOPPED WITH SMOKED BACON, CHEDDAR CHEESE, AND CRISPY ONION STRAWS.

COW VS. PIG BURGER HALF POUND GROUND BEEF PATTY, SMOKED BACON, CHEDDAR CHEESE, BBQ PULLED PORK.

CHEESY MELT HALF POUND GROUND BEEF PATTY SANDWICHED BETWEEN TWO PEPPADEW CHEDDAR GRILLED CHEESES WITH BACON, PICKLES, RED ONION AND TOMATO.

SANDWICHES

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF HAND CUT FRENCH FRIES OR HOUSE-MADE DAKOTA CRISP POTATO CHIPS.

PASTRAMI DIP THIN CUTS OF PASTRAMI SIMMERED IN IRISH STOUT AU JUS AND SERVED ON A HOAGIE BUN WITH SWISS CHEESE, SPICY BROWN MUSTARD, AND A SIDE OF AU JUS.

CHICKEN & WAFFLE THIN CRISPY FRIED CHICKEN BREAST WITH CHEDDAR, APPLE WOOD SMOKED BACON AND MAPLE MAYO SANDWICHED IN A BELGIAN WAFFLE.

BREW PUB GYRO BROILED STRIPS OF GYRO MEAT ON GREEK PITA WITH OUR HOUSE MADE TZATZIKI SAUCE, AND SHREDDED LETTUCE, TOMATO, RED ONION, AND A PICKLE.

FRENCH DIP THIN SLICES OF ROASTED RIB EYE ON A BAGUETTE AND TOASTED WITH PROVOLONE CHEESE. SERVED AU JUS FOR DIPPING.

REUBEN HOUSE MADE CORNED BEEF PILED HIGH WITH SWISS CHEESE AND SAUERKRAUT ON BUTTER TOASTED RYE WITH THOUSAND ISLAND DRESSING.

PULLED PORK SANDWICH SLOW ROASTED PORK SHOULDER PULLED AND SIMMERED IN BBQ SAUCE. SERVED ON A TOASTED BUN WITH A PICKLE.

*EATING RAW OR UNDERCOOKED FOODS MAY CAUSE FOOD BOURNE ILLNESS. PLEASE INFORM SERVER OF ANY DIETARY NEEDS, OR ALLERGY WARNINGS.

LAKE PERCH SANDWICH FRESH LAKE PERCH COATED WITH PANKO BREADCRUMBS THEN CRISPY FRIED, SERVED WITH TARTAR SAUCE, LETTUCE, TOMATO, RED ONION, AND A SLICE OF PICKLE.

BUFFALO CHICKEN SANDWICH EIGHT OUNCE CHICKEN BREAST BREADED AND FRIED THEN FRIED AND TOSSED IN SAUCE (MILD BUFFALO, HOT BUFFALO, BBQ OR CHILI- SOY) AND SERVED ON A BUTTER TOASTED BUN WITH LETTUCE, TOMATO, RED ONION, AND A PICKLE SLICE.

GRILLED CHICKEN SANDWICH EIGHT OUNCE GRILLED CHICKEN BREAST ON A BUTTER TOASTED BUN TOPPED WITH YOUR CHOICE OF CHEESE, LETTUCE, TOMATO, RED ONION AND A PICKLE SLICE.

CAPRESE CHICKEN SANDWICH BASIL PESTO MARINATED CHICKEN BREAST TOPPED WITH FRESH MOZZARELLA, SUN DRIED TOMATO MAYO, LETTUCE, TOMATO, RED ONION, AND A PICKLE SLICE ON A BUTTER TOASTED BUN.

ENTRÉES

ALL ENTRÉES ARE SERVED WITH COLESLAW OR A SIDE SALAD.

BABY BACK RIBS SIX BONE HALF RACK BABY BACK PORK RIBS, MARINATED IN BUCKEYE BEER AND OUR SPECIAL DRY RUB, SLOW ROASTED THEN BARBECUED ON THE GRILL. SERVED WITH HAND CUT FRENCH FRIES AND STEAMED BROCCOLI. TWELVE BONE FULL RACK: \$19.50

MACARONI & CHEESE MADE WITH A ROASTED GARLIC CHEDDAR CHEESE SAUCE.

LAKE PERCH LAKE PERCH COATED WITH PANKO BREADCRUMBS THEN CRISPY FRIED AND SERVED WITH TARTAR SAUCE, HAND CUT FRENCH FRIES AND STEAMED BROCCOLI.

BREW PUB RIBEYE TWELVE OUNCE CUT GRILLED TO YOUR LIKING AND TOPPED WITH IRISH STOUT BUTTER. SERVED WITH ROASTED GARLIC MASHED POTATO AND GRILLED ASPARAGUS.

SIDES

HOUSE MADE DAKOTA CRISP POTATO CHIPS

ROASTED GARLIC MASHED POTATOES

HAND CUT FRENCH FRIES

GRILLED ASPARAGUS WITH A DRIZZLE OF LEMON HONEY VINAIGRETTE.

COLESLAW HOUSE MADE CREAMY COLESLAW.

KIDS

ALL KIDS MEALS ARE SERVED WITH APPLESAUCE AND A CHOICE OF VEGETABLES, FRENCH FRIES OR POTATO CHIPS. FOR CHILDREN TWELVE YEARS OLD AND UNDER PLEASE.

CHICKEN NUGGETS (6)

MAC & CHEESE

GRILLED CHEESE

MINI CHEESEBURGERS (2)

WOOD FIRED PIZZAS

GLUTEN-FREE CRUST AVAILABLE UPON REQUEST.

DESIGN YOUR OWN PIZZA BASIC TOPPINGS \$1.00: MUSHROOMS, CARAMELIZED ONION, BELL PEPPERS, TOMATOES, BACON, PEPPERONI, FETA, KALAMATA OLIVES, ARTICHOKE HEARTS, BABY SPINACH, BANANA PEPPERS, SLICED MUSHROOMS, AND ITALIAN SAUSAGE. PREMIUM TOPPINGS \$2.00: FRESH MOZZARELLA, CHICKEN, CAPICOLA.

THE GREEK GRILLED CHICKEN TOPPED WITH CUCUMBERS, RED ONIONS, TOMATOES, KALAMATA OLIVES, FRESH OREGANO, AND FETA CHEESE.

THE OLIVER HOUSE OUR SIGNATURE PIZZA FEATURING ARTICHOKE HEARTS, PEPPERONI, ITALIAN SAUSAGE, MUSHROOMS, AND CARAMELIZED ONIONS WITH MOZZARELLA AND PROVOLONE.

THE VEGETARIAN CARAMELIZED ONIONS, ROASTED BELL PEPPERS, MUSHROOMS, AND KALAMATA OLIVES WITH PESTO SAUCE, MOZZARELLA AND PROVOLONE.

THE MARGHERITA MARINARA SAUCE, FRESH MOZZARELLA, BASIL LEAVES, TOMATO SLICES AND RED ONION.

THE SICILIAN

PEPPERONI, CAPICOLA, RED ONION, KALAMATA OLIVES, BANANA PEPPERS, PARMESAN, PROVOLONE, AND MOZZARELLA, MARINARA SAUCE, FRESH OREGANO, AND A PEPPERED CRUST.

DESSERT

CHOCOLATE MOUSSE CAKE LAYERS OF CHOCOLATE CAKE AND CHOCOLATE MOUSSE.

NEW YORK STYLE CHEESECAKE SERVED WITH WARM BERRY COMPOTE.

HOUSE MADE ROOT BEER FLOAT WITH VANILLA BEAN ICE CREAM.

MUD HEN PIE MOCHA ESPRESSO ICE CREAM MIXED WITH CHOCOLATE FUDGE ON A COOKIE CRUMB CRUST TOPPED WITH CHOPPED TOFFEE, THEN DRIZZLED WITH CHOCOLATE AND CARAMEL SYRUP.

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