



STARTERS

SHARES BEST BETWEEN FOUR.

CHEESE CURDS	18	STEAK FLATBREAD*	20
Real Wisconsin cheese, hot marinara		Pesto, gorgonzola, roasted tomato, arugula, balsamic glaze	
AHI CEVICHE NACHOS*	22	DUCK WINGS	22
Wonton chip, mango salsa, wasabi aioli, watermelon radish, cilantro micro greens		Deep fried, Asian blackberry chili sauce	
LOBSTER SPINACH & ARTICHOKE DIP	22	MUSSELS	18
Cold water lobster, artichoke heart, spinach, fontina, crostini		Calabrian chili white wine broth, garlic, parmesan grilled baguette	
PEEL & EAT SHRIMP ^{GF}	20	BRUSCHETTA	16
Beer poached, old bay, lemon, cocktail		French bread, roasted garlic + tomato, arugula, basil, balsamic	
CALAMARI	20		
Golden fried rings & tentacles, lemon, remoulade			



SOUP & SALAD

HOUSE SALAD	5/12	SOUP OF THE DAY	6/8
Arcadian blend, cherry tomato, cucumber, red onion, garlic crouton		Ask your server for today's selection	
LADY SLIPPER SALAD ^{GF}	14		
Arugula blend, roasted walnuts, watermelon radish, red onion, feta, blackberry, strawberry molasses vinaigrette			
SUMMER SALAD	14	ADD CHICKEN 8 ADD SHRIMP 10 ADD SALMON 10	
Leafy greens, avocado, corn, green onion, cucumber, cherry tomato, carrot, crouton, homemade bleu cheese		Dressings: Parmesan Peppercorn Ranch, French, Homeade Bleu Cheese, Oil & Balsamic	

PUB FARE

SERVED WITH FRENCH FRIES

AHI TUNA TACO	19	PRIME RIB MELT	20
Mango salsa, avocado, roasted tomato, slaw, wasabi aioli		Thinly sliced prime, hoagie, swiss, onion, portobello, creamy horseradish, au jus	
LOBSTER ROLL	20	MARINA BURGER*	18
Brioche bun, lobster salad, lemon aioli		1/2 pound grilled angus, cheddar, candied bacon, pickle slaw, pub mustard	
WALLEYE SANDWICH	18	CHICKEN CIABATTA	17
Beer battered, hoagie, lettuce, tomato, red onion, remoulade		Grilled breast, arugula, tomato jam, swiss, balsamic glaze	

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Items listed as gluten free are still at risk of cross contamination, we do not have a separate cooking space or prep area.
Package Guests: Service charge is the property of BPR and will be distributed at the discretion of management.
Reservations of 8 or more will not be permitted to split checks.
Credit Card Payments include a 3% surcharge.



ALL ENTRÉES INCLUDE YOUR CHOICE OF SIDE, SOUP OF THE DAY OR SALAD AND A DINNER ROLL.

STEAKS

ANGIE'S ACRES WAGYU SIRLOIN* 10 ounce local wagyu, miso mustard fried onion	50	BUCKHEAD PRIDE PUB STEAK* GF 6 ounce, peppercorn cream, grilled onion and mushroom, chef choice vegetable	30
GREATER OMAHA HEREFORD RIBEYE* GF 12 ounce hand cut steak, chimichurri	42	GREATER OMAHA HEREFORD PRIME RIB* GF Served nightly until gone, 12 ounce, creamy horseradish, au jus	42
BUCKHEAD PRIDE NEW YORK* GF 14 ounce center cut striploin, cowboy rub, esquites	42		

SEAFOOD

WALLEYE Canadian Walleye, cornflake crusted, remoulade	32
AHI TUNA* GF Black pepper and seseame seed, seared medium rare, mango salsa	28
SHRIMP Choice of beer battered or scampi, chef choice vegetable	27
LOBSTER GF Two cold water lobster tails, drawn butter	68
SALMON GF Hollandaise, lobster salad, grilled asparagus	32

ENTRÉES

CHICKEN ROULADE GF Bacon, goat cheese, arugula, strawberry molasses vinaigrette, chef choice vegetable	27
BBQ PORK RIBS GF On the bone baby back ribs, sweet barbeque	28

COMBOS

PUB STEAK & SHRIMP*	36
PUB STEAK & LOBSTER*	55
PRIME RIB & SHRIMP*	48
PRIME RIB & LOBSTER*	65

PASTA

ALL PASTAS INCLUDE BUTTERED CROSTINI, SOUP OF THE DAY OR SALAD AND A DINNER ROLL. NO SIDE DISH.

TUSCAN ALFREDO CHICKEN Parmesan, cream, roasted tomato, spinach, fettuccini	22	CALABRIAN SHRIMP Marinara, Calabrian chili, cilantro, goat cheese, fettuccini	22
MUSHROOM RAVIOLI Portobello, cremini, pesto cream, parmesan	24		

SIDES

YUKON GOLD MASHED POTATO GF	5	FRESH VEGETABLE GF	5
WHITE CHEDDAR HASHBROWN GF	7	GARLIC PARMESAN FRENCH FRIES	7
BAKED POTATO GF	4		



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