



PUB at the PINICON

641.394.4430

641.394.5189

LUNCH: Wednesday-Friday 11a-1:30p

DINNER: Tuesday-Saturday 4-9p

Sunday & Monday: Closed

Starters

Hand Breaded Onion Rings

Half-pound of sliced sweet red onions hand dipped in our seasoned breading, fried and served with our ranch dipping sauce. \$9

Cheese Curds

Natural white cheddar curds lightly breaded and fried. Served with our house made buttermilk ranch dressing. \$10

Spinach Artichoke Dip

We hand blend spinach and artichoke hearts then bake in a creamy blend of cheeses served with tri-colored tortilla chips. \$10

Shrimp Cocktail

Five jumbo shrimp steamed and served with cocktail sauce. \$14

Pretzel Sticks with IPA Beer Cheese Dip

Warm IPA beer cheese dip served with 3 jumbo pretzel sticks. \$9

Combination Platter

Six boneless chicken wings, cheese curds, and a hearty helping of our hand breaded onion rings. Includes choice of ranch or bleu cheese dip.

\$15

(additional charges may apply for substitutions)

Chicken Wings

Your choice of traditional wings or our boneless wings tossed in your choice of sauce and served with choice of ranch or bleu cheese dressing.

Sauce choices: Hot, BBQ, Bourbon, Orange Zing, Sweet Chipotle or Naked.

6 Wings \$9 12 Wings \$12 18 Wings \$15

(will split sauce choice on orders of 12 or more)

Additional sauces \$1 each

Boneless Pork Wings

Who said pigs don't fly? Hand breaded pork tenderloin cutlets, the same as our Iowa's Best Breaded Pork Tenderloin, deep fried golden brown and served with choice of dipping sauce Hot, BBQ, Bourbon, Orange Zing, Sweet Chipotle or Naked.

6 Wings \$10 12 Wings \$13 18 Wings \$18 (will split sauce choice on orders of 12 or more)

Quesadillas

Grilled flour tortillas, layered with a blend of mozzarella and Colby Jack cheeses, shredded lettuce and pico de gallo. Served with salsa and sour cream.

add Guacamole \$1 add Queso \$3

Chicken Fajita \$12 Shrimp Fajita \$15

Steak Fajita \$14

Tomato Bruschetta

Toasted French baguette slices brushed with a thin layer of cream cheese and topped with fresh bruschetta, balsamic reduction drizzle & grated Parmesan. \$9

Queso Blanco

A zesty white queso topped with fresh pico de gallo and served with tortilla chips. \$9

BBQ & Queso Nachos

Warm tortilla chips topped with pulled pork and warm queso cheese dip. Finished with shredded lettuce, pico de gallo and BBQ sauce drizzle.

Pulled Pork \$11 Smoked Brisket \$14

Pub Greens

Dressing choices: Thousand Island, Bleu Cheese, French, Golden Italian, Ranch, Honey Mustard, Oriental, Fat Free Ranch, Fat Free French, Raspberry Poppy Seed Vinaigrette, Apple Cider Vinaigrette, or Vinegar & Oil.

*Black & Bleu Steak Salad

Romaine, bleu cheese crumbles, diced tomatoes, bacon crumbles and topped with crispy onion tangles with a grilled and sliced six ounce house steak. Topped with balsamic glaze drizzle.

Served with our bleu cheese dressing. Includes Garlic Breadstick \$18

Raspberry Chicken

Mixed greens topped with dried cranberries, candied walnuts and mandarin oranges. Choose either grilled or crispy chicken served with our raspberry poppy seed vinaigrette. Includes Garlic Breadstick \$13

Grilled or Crispy Chicken

Our chopped lettuce and romaine blend topped with tomatoes, red onion, sliced egg, cheddar cheese, bacon crumbles and a grilled or breaded sliced chicken breast.

Served with your choice of dressing. Includes Garlic Breadstick \$13

Fajita Salad

Your choice of southwest seasoned meat with green peppers and onions a top a bed of mixed greens, shredded cheese blend and pico de gallo. Topped with tortilla strips and served with salsa and sour cream on the side. Your choice of dressing.

Chicken \$13 Steak \$18 Shrimp \$16

Add guacamole for \$1

Sandwiches

All sandwiches include choice of sides: Seasoned Fries, Housemade Pub Chips, Waffle Fries, Sweet Potato Fries, Cole Slaw, Signature House made Potato Salad, Cottage Cheese, Side Salad

*Dunk Burger

Definitely a Pub favorite! Half-pound ground beef, char-grilled and topped with Cheddar and Swiss cheese. Served on toasted sourdough bread with a side. \$14

*Bourbon Burger

Our half-pound burger with pepper jack cheese and our signature bourbon sauce topped with breaded onion strips. \$15

Pub Club

Traditional club with a twist-smoked sliced ham, turkey, Swiss and Cheddar cheese, crisp smoke house bacon, lettuce, onion, and tomato piled high on a hoagie finished with Italian dressing drizzel. Served cold or toasted. \$13

The P.T.

Enjoy 10 ounces of one of Iowa's best pork tenderloins! Grilled or breaded and served on a toasted Brioche bun with lettuce, tomato, onion and pickles. \$15

Reuben

Sliced corned beef piled high and topped with melted Swiss cheese and sauerkraut served on toasted marble rye with a side of thousand island dressing. \$15.99

Substitute turkey and or add Smokey Sweet Reuben Sauce to make it a Pub Reuben + \$1.00

Steak Sandwich

Seasoned ribeye steak char-grilled and served on our toasted hoagie roll. Served with au jus for dipping. \$23

Add sauteed mushrooms, sauteed onions or your choice of cheese for \$1/each

Chicken & Bacon Ranch Wrap

Your choice of grilled or crispy chicken breast, rolled up in a tomato basil tortilla with crumbled bacon, shredded lettuce, diced tomato, red onion, shredded cheddar & drizzled with our house ranch dressing. \$14

Turkey Bruschetta Sandwich

Thinly sliced smoked turkey breast served warm with tomato, bruschetta and melted provolone cheese with a pesto mayo. Served on toasted sourdough. \$15

Build Your Own

*The Burger

Half-pound ground beef flavored with our signature steak seasoning blend, char-grilled to medium and served on a toasted brioche bun. Served with lettuce, tomato, onion and pickle slices. \$13

Grilled Chicken Breast

Start with our 8 oz grilled chicken breast and finish it with your favorite toppings. Served on a brioche bun with lettuce, tomato, onion and a pickle. \$13

Create your own!! Add ...

Cheddar, Swiss, Pepper Jack or Provolone \$1

2019  BEST

 = signature item

PLEASE NOTE: Groups of 10 or more are required to be on ONE ticket

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Pub Pizza

SIZE	FLATBREAD (FB)	16 inch
Fresh Mozzarella Cheese	\$10	\$17
Extra Toppings	\$1.00 Each	\$2 Each

****Specialty pizzas not available for half and half**

Fresh Toppings: Italian Sausage, Italian Seasoned Ground Beef, Pepperoni, Canadian Bacon, Crispy Bacon, Grilled Chicken, Ham, Mushroom, Red Onion, Red and Green Pepper, Black Olives, Green Olives, Sauerkraut, Pineapple, Jalapenos.

Pub Supreme

Loaded with 9 different toppings-Beef, Bacon, Pepperoni, Sausage, Canadian Bacon Peppers, Red Onions, Mushrooms, & Olives.

FB \$13 16 in \$24

Meat Lover

Pepperoni, Sausage, Beef, Canadian Crispy Bacon, and piled high with Mozzarella.

FB \$13 16 in \$24

BBQ'd 3 Lil' Pigs

First we spread a layer our Sweet and Tangy House BBQ Sauce over a crust, top with Canadian Bacon, Reicks View Farms Pulled Pork, Bacon, Red & Green Peppers, piled high with Mozzarella. Finished with BBQ drizzle and parsley. Hog Heaven!

FB \$13 16 in \$24

Raspberry Chicken Chipotle

A PUB Specialty! Grilled Chicken spread over Alfredo Sauce, topped with Red Onion and Cheese Finished with Raspberry Chipotle and chopped Cilantro.

FB \$13 16 in \$22

Hawaiian Delight

Aloha! Canadian Bacon, Pineapple, Red and Green Peppers, & Red Onions. Add some Kraut for some extra zing!

FB \$12 16 in \$22

Crab Rangoon

Creamy crab rangoon base with surimi & chopped green onion spread over our great crust! Topped with our 5 cheese blend, baked & finished with crispy wonton strips, additional chopped green onions & sweet chili glaze.

FB \$13 16 in \$24

Pasta

All pastas include a side salad with choice of dressing & garlic toast.

Baked Ziti

Start with ziti pasta, green peppers and onions then you choose either grilled chicken or Italian sausage. Next, choose your sauce: our house marinara, Alfredo sauce or a blend of the two sauces. Topped off with our three cheese blend and baked. Served with our toasted garlic bread.

Small \$10 Large \$16

Baked Lobster Mac & Cheese

Chunks of lobster & bacon, tossed with fusilli pasta in a creamy Vermont white cheddar cheese sauce topped with breadcrumbs & cheddar topping baked till bubbly & golden brown.

Small \$14 Large \$21

Shrimp Scampi Pasta



Jumbo prawns sauteed in a rich olive oil and white wine sauce with fresh garlic, tomato, spinach and basil. Finished with fresh Parmesan and parsley and tossed in linguini

\$23

Pasta Alfredo

Linguini pasta tossed with a rich and creamy Alfredo sauce and sprinkled with shredded Parmesan cheese.

Served with our toasted garlic bread. \$12

Add Grilled Chicken for \$6

or Sauteed Shrimp for \$7

Baked Mac & Cheese

Fusilli pasta tossed in a Vermont white cheddar cheese sauce topped with bread crumbs & cheddar topping and baked till bubbly & golden brown.

Small \$9 Large \$13

Add grilled or crispy chicken \$5

Tuscan Shrimp Pasta



Gulf shrimp sauteed in fresh tomato bruschetta, baby spinach, mince garlic with white wine and olive oil tossed with Alfredo sauce and linguini. Finished with fresh Parmesan and parsley

\$21

Entrees

All entrees include choice of two sides: Baked Potato, Garlic Mashed Red Skins, House Fries, Hash Browns, Waffle Fries, Sweet Potato Fries, Cole Slaw, Potato Salad, Cottage Cheese, Seasonal Vegetables, House or Caesar Salad. Add three jumbo breaded or grilled shrimp for \$7.99.

Garlic Toast is served with every entree.

Breaded Chicken Tenders

Five, crispy on the outside, juicy on the inside chicken tenders, breaded and served with your choice of ranch, buffalo sauce, honey mustard, or barbecue sauce.

\$18

Grilled Ribeye



This hand cut aged ribeye is seasoned with our house steak seasoning blend and grilled to your liking.

12 oz \$37 16 oz \$46

Broiled Salmon

Eight ounce cut of fresh Atlantic salmon - lightly seasoned and grilled. \$26

Boneless Iowa Chop



Center cut, fourteen ounce, locally grown Reicks View Farms' pork chop seasoned and grilled. Served with creamy horseradish sauce on the side. \$22

The Filet

This filet is a timeless Pinicon classic. We use only USDA Choice hand cut, aged tenderloins -delicately seasoned and grilled to perfection.

Eight Ounces. \$40

Walleye

This fresh water lake fish is prepared to your specifications, pan fried in our special breading or broiled for a lighter option.

\$26

Garlic Parmesan Encrusted Steak Shrimp



Grilled 12 ounce New York Strip topped with sauteed shrimp in a garlic parmesan sauce and toasted parmesan bread crumbs.

\$36



= signature item

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