## APPETIZERS

**FRENCH ONION SOUP - 7**
Soup of the Day - CUP 5 / BOWL 7

**BREAD BOARD - 5**
assorted house baked breads with accompanying spreads

**AHI TUNA* - 16**
blackened, sesame ginger cabbage slaw, wasabi cream, crispy wontons

**HUMMUS PLATE - 10**
red pepper hummus, grilled pita bread, tortilla chips, vegetable crudites

**BARBACOA NACHOS - 14**
corn tortillas chips, monterey jack, white queso, peppers, onions, charred corn, slow roasted beef barbacoa, cilantro lime crema, crumbled queso fresco

**FRIED GREEN TOMATOES - 10**
hand breaded, fried golden brown, parmesan, parsley, chipotle ranch

**CRAB DIP - 14**
creamy crab, cajun seasoning, monterey jack cheese, green onions, served with tortilla chips

**CHEESE CURDS - 11**
bier weizengoot battered fresh wisconsin cheddar cheese curds, smoked garlic aioli

**SWEET CHILI CAULIFLOWER - 12**
crispy breaded cauliflower florets, sweet chili aioli, sesame seeds, bleu cheese dressing

**SMOKED WINGS - 14**
house rubbed and smoked jumbo wings, choice of sauce: traditional bbq, texas bbq, buffalo, korean bbq, or tangy peach bbq, celery and carrot sticks, and choice of ranch or bleu cheese dipping sauce

**SHRIMP COCKTAIL - 15**
five jumbo shrimp, horseradish cocktail sauce, lemon

### SLIDERS

**SMOKED BRISKET - 5**
house-smoked brisket, tillamook cheddar, bbq sauce, crispy onion straws

**FILET* - 6**
seasoned center cut filet medallion, swiss gruyere, spring mix, dijonnaise

**Pickle Brined Chicken - 5**
buttermilk battered pickle brined fried chicken, thick cut bacon, tillamook cheddar, ranch

**DOUBLE CHEESEBURGER* - 5**
double stacked usda beef slider, golden velvet cheese, bacon, smoked garlic aioli

**SEARED TUNA* - 6**
cajun seared ahi tuna, asian slaw, wonton straws, sriracha aioli, avocado

**INDIANA PORK TENDERLOIN - 5**
hand breaded or grilled center cut pork tenderloin, lettuce, tomato, onion, pickle

### DAILY SPECIALS

<table>
<thead>
<tr>
<th>MONDAY</th>
<th>TUESDAY</th>
<th>WEDNESDAY</th>
<th>THURSDAY</th>
<th>SUNDAY</th>
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</thead>
<tbody>
<tr>
<td>$9 monon burger</td>
<td>$9 pork tenderloin</td>
<td>$16 8oz sirloin steak</td>
<td>$12 half rack of ribs</td>
<td>$10 chicken and noodles</td>
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*Please tell your server if you have any dietary restrictions.
Consuming raw or undercooked foods may increase risk of foodborne illness.
SAUSAGES

GREEN GODDESS CHICKEN SANDWICH - 13
grilled chicken, avocado, spring mix, gruyere, green goddess dressing, house baked artisan roll

PRIME RIB FRENCH DIP* - 17
slow roasted shaved prime rib, creamy horseradish, gruyere, caramelized onion, arugula, au jus, house baked artisan roll

FRIED BOLOGNA - 12
pan fried beef bologna, golden velvet cheese, bacon, fried egg, dijonaise, brioche bun

GF = Gluten-Free  V = Vegetarian  VG = Vegan

Grindstone on the Monon burgers are a signature blend of USDA Angus beef.
# MAINS

**Chicken & Noodles - 14**
flavorful broth with chicken, carrots, celery, herbs, home style egg noodles, served over yukon gold mashed potatoes, green beans

**Meatloaf - 16**
house made blend of beef and pork, red peppers, onion, bacon jam, grainy honey mustard glaze, served with yukon gold mashed potatoes and green beans

**Beef Barbacoa Tacos - 13**
slow roasted shredded beef, diced onion, fresh cilantro, queso fresco, lime, tortilla chips and salsa

**Fish and Chips - 17**
bier weizengoot beer battered haddock, crispy fries, tartar sauce, coleslaw

**Hoosier Hot Plate - 15**
indiana pork tenderloin, fried golden brown, topped with peppercorn gravy, served with yukon gold mashed potatoes and green beans

**Mango Jerk Chicken - 18**
grilled jerk chicken, seasoned rice, mango salsa, sesame green beans

**Seared Scallops* - 26**
pan seared north atlantic scallops, rice, lobster cream, fried leeks, red pepper couli

**Cajun Shrimp Pasta* - 18**
cavatappi, creamy cajun sauce, tiger shrimp, parmesan, caramelized sweet corn, roasted tomatoes, crostini

**BBQ Brisket Mac n' Cheese - 15**
house smoked beef brisket, texas bbq sauce, crispy fried leeks, red pepper, cavatappi, three cheese blend

**Chili Glazed Salmon* - 22**
sweet and spicy chili glazed chilean salmon, green onion, seasoned rice, sesame green beans

**Ahi Tuna Steak* - 25**
seared ahi tuna, asian sticky rice, mango salsa, sriracha aioli, green onion

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SLOW ROASTED PRIME RIB*  
24

AVAILABLE FRIDAY & SATURDAY AFTER 5PM, ALL DAY SUNDAY

generous 12oz cut of our signature slow roasted prime rib, beef au jus, horseradish cream, choice of two sides

ENTRÉES

<table>
<thead>
<tr>
<th>8oz SIRLOIN* - 22 GF</th>
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<tr>
<td>8oz FILET MIGNON* - 30 GF</td>
</tr>
<tr>
<td>14oz RIBEYE* - 34 GF</td>
</tr>
<tr>
<td>HOUSE SMOKED BRISKET - 24</td>
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Grindstone on the Monon proudly serves naturally raised angus beef. All steaks are topped with whipped herb butter.

HOUSE SMOKED RIBS

HALF RACK 16 / FULL RACK 24
fifteen spice rubbed baby back ribs, choice of bbq sauce, cole slaw, french fries

ADD A STEAK ENHANCEMENT

MONON STYLE Caramelized onions and sautéed cremini mushrooms - 2
GORGONZOLA CRUST - 3

SIDES

SERVED A LA CARTE STARTING AT $4 EACH

SWEET POTATO FRIES • FRIES • CAESAR SALAD
GRILLED ASPARAGUS • GREEN BEANS • HOUSE SALAD
FRESH FRUIT • YUKON GOLD MASHED POTATOES
THREE CHEESE MAC & CHEESE (ADD BACON FOR $2)

BAKED POTATO - AVAILABLE MON-SAT AFTER 5PM, ALL DAY SUN
(LOAD WITH CHEESE, BACON & GREEN ONION FOR $2)

LOCAL FARMS AND PURVEYORS

SERVING GREAT FOOD STARTS WITH GREAT QUALITY INGREDIENTS. WE PROUDLY SOURCE INGREDIENTS FROM PARTNERS COMMITTED TO QUALITY, AUTHENTICITY, AND PRACTICES THAT WORK TO CREATE A SUSTAINABLE FUTURE.

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EXECUTIVE CHEF AARON GREGORI

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