

GF = Gluten-Free V = Vegetarian

# SLIDERS

select individually or make it a meal. choice of 2 plus choice of a side for \$14.

#### FILET\* - 6

seasoned center cut filet medallion, swiss cheese, arugula, horseradish cream sauce

#### PICKLE BRINED CHICKEN - 5

buttermilk battered pickle brined fried chicken, thick cut bacon, cheddar, ranch

#### **DOUBLE CHEESEBURGER\* - 5**

double stacked usda beef slider, melted cheese, bacon

#### **NASHVILLE HOT CHICKEN - 5**

pickle brined fried chicken, nashville hot sauce, shredded lettuce, pickle, ranch

## **ENTRÉES** served w/ choice of 2 sides.

Grindstone on the Monon proudly serves naturally raised angus beef. all steaks are topped with whipped herb butter.

8oz SIRLOIN\* - 24 GF

80z FILET MIGNON\* - 32 GF

14oz RIBEYE\* - 36 GF

ADD:

MONON STYLE - 2 Caramelized onions & Sautéed Cremini Mushrooms Gorgonzola Crust - 3

## BLACKENED MAHI MAHI\* - 22

gulf coast mahi mahi , jerk seasoning, pineapple habanero salsa

## BABY BACK RIBS

HALF RACK 18 / FULL RACK 25

slow cooked with a fifteen spice dry rub, choice of sauce: bbq, nashville hot, korean bbq, dry rub

# HERB CRUSTED PRIME RIB\*

30

## 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

## **SIDES** served a la carte, starting at \$4.

SWEET POTATO FRIES • FRIES • CAESAR SALAD
GRILLED ASPARAGUS • GREEN BEANS
HOUSE SALAD • FRESH FRUIT •
UKON GOLD MASHED POTATOES • STEAMED RROCCO

YUKON GOLD MASHED POTATOES • STEAMED BROCCOLI 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)

## **APPETIZERS**

FRENCH ONION SOUP - 7

SOUP OF THE DAY - CUP 5 / BOWL 7

### **GOAT CHEESE BRUSCHETTA - 10**

honey whipped goat cheese, tomato, garlic, onion, basil, shaved parmesan, balsamic reduction

#### PORK CARNITAS NACHOS - 14

corn tortillas chips, monterey jack, white queso, peppers, onions, charred corn, slow roasted pork carnitas, cilantro lime crema, crumbled queso fresco

#### FRIED GREEN TOMATOES - 11

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 - 12

bier weizengoot battered fresh wisconsin cheddar cheese curds, charred onion dip V

#### WINGS - 15

crispy fried jumbo bone-in wings, celery, carrots, ranch or bleu cheese dipping sauce, choice of wing sauce: bbq, buffalo, nashville hot, korean bbq, dry rubbed

#### SHRIMP COCKTAIL - 15

five jumbo shrimp, horseradish cocktail sauce, lemon GF

## **SALADS**

#### **ICEBERG WEDGE - 11**

wedge, cherry tomato, gorgonzola, bleu cheese dressing, red onion, bacon, balsamic reduction

+chicken 4 +salmon 6 +steak 7 GF

#### COBB - HALF 12/FULL 16

romaine lettuce, bleu cheese dressing, herb marinated chicken, cherry tomatoes, avocado, diced hard-boiled egg, red onion, bacon, gorgonzola, zucchini nut bread

#### **SOUTHERN FRIED - HALF 12/FULL 16**

spring mix, honey mustard vinaigrette, fried chicken, egg, bacon, candied pecan, bell pepper, zucchini nut bread

#### GRILLED SALMON\* - HALF 14/FULL 18

spring mix, balsamic vinaigrette, sliced strawberries, candied pecans, goat cheese crumbles, grilled salmon, asparagus, crispy potato straws, zucchini nut bread

#### CHOPPED SALAD - HALF 12/FULL 16

iceberg lettuce, city ham, bacon, eggs, tomato, onion, gorgonzola, apple rosemary vinaigrette, crispy onion straws

#### DRESSINGS:

APPLE ROSEMARY VINAIGRETTE • RANCH • CHIPOTLE RANCH • BLUE CHEESE • HONEY MUSTARD • BALSAMIC VINAIGRETTE • CAESAR • FRENCH

add a house or caesar salad for \$4.

## MAINS

#### CHICKEN & NOODLES -14

flavorful broth with chicken, carrots, celery, herbs, home style egg noodles, served over yukon gold mashed potatoes, green beans

#### MEATLOAF - 17

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

## 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

## SHRIMP SCAMPI\* - 20

pan seared jumbo shrimp, linguine, butter, lemon herb sauce, shaved parmesan

## CHICKEN FINGERS - 14

hand battered chicken strips, french fries, choice of dipping sauce

#### CHICKEN PESTO PASTA - 18

basil pesto cream sauce, linguine, tomatoes, onion, garlic, grilled chicken cutlets, shaved parmesan cheese

## **CARNITAS TACOS** - 14 slow roasted pork carnit

slow roasted pork carnitas, queso fresco, pineapple habanero salsa, lime creme fraiche, tortilla chips & salsa

## PARMESAN CRUSTED SALMON\* - 24

dijon rubbed and parmesan crusted chilean salmon, basil pesto cream sauce, seasoned rice, steamed broccoli

## PINEAPPLE JERK CHICKEN - 18

grilled jerk chicken, pineapple habanero salsa, seasoned rice, green beans

## **BURGERS**

served with a choice of 1 side. sub a gluten-free bun for \$2.

## Grindstone on the Monon burgers are a signature blend of usda angus beef.

## MONON BURGER\* - 13 WILD

double stacked patties, choice of cheese, crispy thick cut bacon, lettuce, tomato, pickle, onion, brioche bun

## BISON BURGER\* - 15

red frazier farm raised bison, caramelized onion, blue cheese crumbles, bacon jam, brioche bun

## BEYOND BURGER\* - 15

plant based protein, choice of cheese, lettuce, tomato, pickle, onion, brioche bun

## WILD MUSHROOM AND SWISS\* - 13

double stacked patty, arugula, caramelized mushrooms and onions, swiss cheese, brioche bun

## BIG KAHUNA\* - 15

double stacked patty, city ham, swiss cheese, korean bbq sauce, pineapple habanero salsa

## CLANCY'S CLASSIC TOPPER\* - 12

double stacked patties, american cheese, shredded lettuce, tartar sauce, sesame seed double decker bun

## **SANDWICHES**

served with a choice of 1 side. sub a gluten-free bun for \$2.

## PICKLE BRINED CHICKEN SANDWICH - 12

buttermilk battered pickle brined fried chicken, cheddar, bacon, ranch, brioche bun

## INDIANA PORK TENDERLOIN - 12

premium center cut, hand breaded or grilled, lettuce, tomato, onion, pickle, brioche bun

## PRIME RIB FRENCH DIP\* - 17

slow roasted shaved prime rib, creamy horseradish, swiss cheese, caramelized onion, arugula, au jus, artisan roll

## NASHVILLE HOT CHICKEN - 13

pickle brined fried chicken, nashville hot sauce, shredded lettuce, pickles, ranch

## **CUBANO - 13**

city ham, slow roasted pork carnitas, swiss cheese, pickles, hot honey dijon, grilled cuban roll

\*please tell your server if you have any dietary restrictions. consuming raw or undercooked foods may increase risk of foodborne illness.