



GF- Gluten Free
GF- Can be prepared Gluten Free

Dinner Menu

Fries "Your Way"

ANCHOR POUTINE - \$14.95

French Fries, Clam Chowder, Scallions, House Smoked Bacon (GF)

BASKET OF TRUFFLE PARMESAN FRIES - \$9.95

French Fries, Truffle Oil, Shredded Parmesan Cheese, Herbs (GF)

"HOT" FRIES - \$9.95

French Fries, Buffalo Dry Rub, Scallions, Blue Cheese Dressing on the Side (GF)

LOADED FRIES - \$14.95

French Fries, Melted Cheese, House Smoked Bacon, Scallions (GF)

ADD: Sour Cream +\$1.50, Brisket Chili +\$8

Soups & Salads

THE CHOWDER - \$9.95

Cherry Stone Clams, Garlic, Onion, Fresh Herbs, Corn, House Smoked Bacon & Cream (GF)

BBQ BRISKET & BEEF CHILI - \$12.95

Crock of Smoked Brisket, Ground Beef & Bean Chili served w/ Sour Cream & Green Onions & House Fried Corn Tortilla Chips (GF)

GARDEN SALAD - \$13.95

Mixed Baby Greens, Baby Heirloom Tomatoes, European Cucumbers, Spanish Onions, Carrots & choice of House-made dressing: White Balsamic, Ranch, or Blue Cheese (GF)

CAESAR SALAD - \$14.95

Romaine Lettuce, Creamy Caesar Dressing, Herb Croutons, Parmesan Cheese (*GF*)

SALAD ADD ONS: Grilled Chicken Breast +\$7, Fried Chicken +\$8, Sautéed Shrimp + \$11, Pan Seared Crab Cakes +\$15

House Smoked BBQ

SMOKED WINGS (6pc or 12pc) - \$12.95 / \$24.95

Jumbo House Smoked Wings, Carrot & 5Wt, Choice of House BBQ or Mustard BBQ Sauce (GF)

PULLED PORK SANDWICH - \$16.95

House Smoked & Dry-rubbed Pork Shoulder, Signature BBQ Sauce, Potato Bun, Fried Shallots & French Fries (*GF*)

SMOKED BEEF BRISKET SANDWICH - \$17.95

House Smoked Brisket, Pickles, Horseradish Cream, Potato Bun, French Fries (*GF*)

HALF RACK ST. LOUIS RIBS - \$26.95

Smoked House Dry-rubbed St. Louis Cut Ribs, Corn Bread, Signature BBQ Sauce & your choice of 1 side (*GF*)

[+\$4 for choice of Mac & Cheese or choice of Truffle or Hot Fries]

BBQ SAMPLER PLATTER - \$36.95

1/4 Rack St. Louis Ribs, Half Pound Smoked Wings, House-Smoked Sausage, Corn Bread, Signature BBQ Sauces & your choice of 1 side (*GF*)

[+\$4 for choice of Mac & Cheese or choice of Truffle or Hot Fries, ADD BRISKET +\$12.95]

SMOKED HOT DOG - \$12.95

Smoked All-Beef Jumbo Hot Dog, Toasted Grinder Roll, Yellow Mustard & Relish, served w/ French Fries

(+\$4 Make it a Chili Cheese Dog w/ Brisket Chili, Cheese & Green Onions)

Sides

Side Salad - \$9

House Cole Slaw - \$5.5

French Fries - \$6

Truffle Parmesan Fries - \$9.95

Fried Pickles w/ Ranch - \$7.95

BBQ Bacon Baked Beans - \$9

Mac & Cheese - \$10.95

Mac & Cheese "Your Way"

CLASSIC MAC & CHEESE - \$15.95

Cavatappi Pasta, Scratch-made Three Cheese Sauce

BUFF CHICKEN MAC & CHEESE - \$19.95

Classic Mac & Cheese, Fried Buffalo Dry Rub Chicken, Buffalo Sauce, Scallions

BBQ PULLED PORK MAC & CHEESE - \$19.95

Classic Mac & Cheese, House BBQ Sauce, Smoked Pulled Pork, Scallions

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform us of any Allergies you or someone in your party might have.

No Substitutions Please.

Parties of 6 or more subject to 20% service charge.

Starters & Shareable

NEW ORLEANS STYLE CRAB CAKES - \$17.95

Two Lump Crab Cakes w/ Roasted Sweet Corn Salsa & Spicy Chipotle Aioli (GF)

SHRIMP SCAMPI BRUSCHETTA - \$17.95

Sautéed Baby Shrimp, Baby Heirloom Tomato, Garlic, Parsley, White Wine, Butter, Herb Focaccia

ROASTED RED PEPPER GNOCCHI - \$12.95

Potato Gnocchi, Roasted Red Pepper Alfredo, Fresh Herbs, Parmesan, Focaccia Bread

CLEAT STYLE NACHOS - \$8.95 (Half) / \$15.95 (Full)

House Fried Corn Tortilla Chips, Melted Cheeses, House Smoked Salsa, Fresh Jalapenos, Shredded Lettuce, Black Olives (GF)

ADD: Grilled Chicken +\$7, Fried Chicken +\$8, Grilled Shrimp +\$11, Pulled Pork +\$9.95, Brisket Chili +\$8, Fried Buffalo Chicken +\$8.5

SOFT BAKED PRETZELS - \$13.95

Two Soft Pretzels served w/ Honey Mustard & Cheese Sauce

FRIED PICKLES - \$7.95

Double Battered Half Sour Pickle Chips, Buttermilk Ranch (GF)

DEEP FRIED MOZZARELLA SQUARES - \$13.95

Double Battered Mozzarella, Marinara Dipping Sauce (GF)
Make it Spicy Buffalo Style +\$1

HOMEMADE CHICKEN TENDERS (4 or 6 pc) - \$12.95 / \$17.95

Chicken Tenders, Carrot & Celery Sticks, Ranch (GF)

ADD SAUCE [+ \$0.50 ea] Buffalo Dry Rub, House Garlic Buffalo Sauce, House BBQ, Mustard BBQ, Honey Mustard, Blue Cheese, Ranch

Sandwiches

All Sandwiches served on Potato Bun w/ French Fries, Lettuce, Tomato & Onion (unless noted otherwise)

FRIED FISH SANDWICH - \$15.95

Fresh Catch of the Day Double Battered & Deep Fried & Tartar Sauce (*GF*)

GRILLED or FRIED CHICKEN SANDWICH - \$14.95 / \$15.95

Chicken Breast Grilled or Double Batter Fried (*GF*)

THE CLEAT BISTRO BURGER - \$15.95

Grilled 8oz Beef Burger, Choice of Cheese (American, Swiss or Cheddar) (*GF*)

SMOKEHOUSE BBQ BURGER - \$18.95

Grilled 8oz Beef Burger, Cheddar Cheese, House Smoked Slab Bacon, Fried Shallots, Signature BBQ Sauce (*GF*)

SPICY BUFF CHICKEN SANDWICH - \$17.95

Fried Chicken Breast, Buffalo Dry Rub, Jalapenos, Chunky Blue Cheese Dressing (*GF*)

CHICKEN BACON RANCH SANDWICH - \$17.95

Grilled Chicken, Cheddar Cheese, House Smoked Slab Bacon, Buttermilk Ranch (*GF*)

ADD ONS

+\$0.50 ea: Buffalo Dry Rub, Buffalo Sauce, House-made Ranch or Blue Cheese Dressing

+\$1 ea: American Cheese, Cheddar Cheese, Swiss Cheese, Crimini Mushrooms, Jalapenos, Caramelized Onions

+\$3.5 Udi's Gluten Free Bun

+\$4 House Smoked Slab Bacon

+\$4 Substitute Side Garden Salad, Substitute Truffle Fries, Substitute Hot Fries

+\$6 Substitute Mac & Cheese, Fried Pickles, or Baked Beans

Cheat & Anchor Specialties

BAKED COD - \$28.95

Herb Panko Bread Crumb Crusted Cod, Jasmine Rice, Roasted Brussels Sprouts, 5ad ESes (GF)

12oz @K EFD, B STEAK - \$2.95

Grilled 12oz @K Efd, B Steak, Herb Compound Butter, Jasmine Rice, Roasted Brussels Sprout (GF)

DOUBLE BATTERED "FISH & CHIPS" - \$24.95

8oz Fried Fish of the Day, French Fries, House Cole Slaw & Tartar Sauce (GF)

SLOW ROASTED HALF CHICKEN - \$22.95

Oven Roasted Half Chicken, Herb Compound Butter, Brown Sugar Roasted Carrots, Jasmine Rice (GF)

**please allow the kitchen a longer time to prepare this dish*

CAJUN SHRIMP ALFREDO - \$23.95

Cajun Shrimp, Roasted Red Pepper Alfredo Sauce, 5ShsfSbb, Corn Salsa