

At Sisters American grill we are pleased to accommodate any substitutions to the best of our ability. If you have any requests or allergies, please notify your server.

Small Plates

- Cheese Board** daily selection of imported and local cheeses, candied walnuts, and fresh berries \$16
- Jumbo Shrimp Cocktail** Old Bay poached and chilled, served with horseradish cocktail sauce \$16
- Crab Rangoon Dip** house made crab and cheese dip baked in a cast iron skillet served with crispy wonton chips \$16
- Fried Green Tomatoes** served over smoked gouda grits and topped with spicy tomato crema \$12
- Chicken Wings** oven roasted and deep fried served with celery and your choice of blue cheese, ranch or buffalo \$12
- Deviled Eggs** garnished with applewood smoked bacon and honey mustard \$9
- Cheese Curds** Wisconsin cheese breaded and fried topped with parmesan and served with marinara \$11
- Mini Quesadilla** grilled blackened chicken with peppers and onions served with fresh salsa and sour cream \$9

Soup/Salad

- French Onion** Cup \$5/Bowl \$10
- Soup of the Day** Cup \$5/Bowl \$10
- House Salad** mixed greens, cucumbers, tomatoes, and croutons \$5
- Classic Caesar** traditional preparation of romaine hearts, fresh parmesan, croutons and Caesar dressing. Anchovies upon request \$13
- Spinach** with tomato, cucumber, candied pecans, goat cheese and fresh slices of strawberries served with a house made strawberry vinaigrette \$15
- Wedge** baby iceberg lettuce, tomato, cucumber, bacon, and croutons. Finished with blue cheese dressing and balsamic reduction \$15
- Add Salmon or Chicken to any salad** \$10
- Dressings:** ranch, blue cheese, honey mustard, honey Dijon, balsamic vinaigrette, apple cider vinaigrette, strawberry vinaigrette and champagne blueberry vinaigrette

Large Plates

- All large plates served with a complimentary house salad, Caesar salad, or cup of soup*
- 10oz Hand Cut NY Strip** accompanied with creamy whipped potatoes, bacon wrapped asparagus and finished with a house made burgundy demi \$38
- Pecan Crusted Salmon** with chardonnay dill beurre blanc and accompanied with broccolini and mushroom risotto \$37
- Shepherd's Pie** slow braised lamb with peas, carrots, creamy whipped potatoes and served with malt mint vinegar \$32
- Pasta Bolognese** traditional roasted tomato, ground beef, and sausage sauce served over tortellini and garnished with grated parmesan \$31
- Chicken Dinner** two 4 oz pimento cheese stuffed breasts wrapped in bacon and served with smoked gouda grits and fried brussel sprouts with bacon \$35
- Shrimp Caprese Pasta** sauteed in garlic, shallots and a creamy pesto sauce served over linguine garnished with cherry tomato, fresh mozzarella and basil \$27
- Osso Bucco** braised pork shank accompanied with creamy whipped potatoes, carrots, and fried brussel sprouts with bacon \$42
- Fish & Chips** beer battered fried cod, coleslaw, seasoned fries, tartar sauce and malt vinegar \$29
- Sandwiches**
- Grilled Chicken** topped with stewed tomato, fresh mozzarella and house made pesto on a potato bun served with seasoned fries \$16
- Sister's Burger** 8 oz grass fed beef patty, choice of cheese, lettuce, tomato, kosher pickles on a potato bun served with seasoned fries \$16
- ...add a fried egg, bacon, mushrooms, or pickled jalapenos** \$2 each

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions