

*At Sisters American grill we are pleased to accommodate any substitutions at your request to the best of our ability. If you have any requests or allergies, please notify your server.
To ensure all customer needs are met please allow two hours when dining with us.*

Small Plates

- Fried Yukon Gold Potato Chips** seasoned with fresh herbs and served with blue cheese dip \$10
- 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
- Spinach & Artichoke Dip** topped with fresh parmesan and baked in a cast iron skillet served with toasted Naan Bread \$11
- Fried Green Tomatoes** over mixed greens and topped with roasted pepper and tequila crema \$10
- Chicken Wings Trio** oven roasted and deep fried tossed in a selection of Buffalo, Sweet Sesame and BBQ. Served with Celery and blue cheese or ranch dressing. \$16
- Deviled Eggs** garnished with applewood smoked bacon and honey mustard \$9

Soup/Salad

- 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** garnished with walnuts, candied bacon, Granny Smith apples, shredded smoked cheddar, and honey Balsamic dressing \$14
- Roasted Beet and Kale** with goat cheese, raisins, cayenne candied pecans and champagne blueberry vinaigrette \$15
- Mandarin Orange** and mixed greens with cucumber, tomato, carrots, red cabbage and sweet chili vinaigrette topped with crisp wonton strips \$16
- Add Salmon or Chicken to any salad** \$10
- Dressings:** ranch, blue cheese, honey mustard, honey Dijon, balsamic vinaigrette, apple cider vinaigrette, sweet chili vinaigrette and champagne blueberry vinaigrette

Large Plates

All large plates served with a complimentary house salad and choice of dressing

- 8oz Beef Filet Mignon** with asparagus, creamy whipped potatoes and bourbon-peppercorn demi-glace \$52
- 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 linguine and garnished with grated parmesan \$31
- Chicken Piccata** sauteed breast in a lemon butter caper sauce accompanied with glazed baby carrots and mushroom risotto \$30
- Jumbo Shrimp Scampi** sauteed in garlic, shallots and a white wine basil butter sauce over linguine garnished with grape tomatoes and fresh basil \$27
- 10oz Grilled Pork Chop** sage seasoned with a cherry balsamic reduction accompanied with mushroom risotto and glazed baby carrots \$38
- Sister's Monterrey Chicken** spinach, roasted red peppers, mushrooms and bacon stuffed breast topped with melted Monterrey jack cheese over fresh salsa verde accompanied with creamy whipped potatoes and broccolini \$35
- Fish & Chips** beer battered fried cod, coleslaw, seasoned fries, tartar sauce and malt vinegar \$29
- Sandwiches**
- Classic Club** black forest ham, roasted turkey, swiss cheese, lettuce, tomato, bacon, honey Dijon mustard and charred green onion aioli on toasted sourdough served with seasoned Chips \$15
- Grilled Chicken** topped with smoked cheddar, bacon, lettuce, tomato, pickles, on a potato bun served with seasoned fries and honey Dijon sauce \$17
- Sister's Burger** 8 oz grass fed beef patty, choice of cheese, lettuce, tomato, kosher pickles on a potato bun served with seasoned fries \$19
- ...add a fried egg, bacon, mushrooms, or pickled jalapenos** \$3 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