

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

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. Finished with balsamic reduction \$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