

At Sisters American Grill we are pleased to accommodate any substitutions at your request. *Please remember consuming raw or undercooked *meats, poultry, *seafood, shellfish, or *eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Soup/Salads

Soup of the Day Cup \$5/Bowl \$10

Funky Beets roasted red beets, pickled golden beets, goat cheese, arugula, red onion, white balsamic vinaigrette \$12

Rocket Caesar arugula, romaine, burrata, prosciutto, croutons, Caesar vinaigrette \$12

Garden mixed greens, cucumber, radish, tomato, crouton, choice of dressing \$9

Add Salmon \$12 or Chicken \$8

Pub Fare & Favorites

Fish & Chips beer battered cod filet, French fries, slaw, caper remoulade, malt vinegar \$24

Sister's Burger dijonnaise, lettuce, tomato, sharp cheddar cheese, bacon jam, French fries \$18

Peel & Eat Shrimp tequila verde steamed, avocado, lime, chipotle-horseradish crème \$16

Small Plates

Cast Iron Baked Meatballs beef, lamb, & pork, San Marzano tomato sauce, mozzarella \$16

Baked Brie lavender honey, spiced pecans, grapes, toasted baguette \$18

Hummus Trio carrot, avocado & roasted shallot hummus, lavash cracker, olive oil \$12

Large Plates

All large plates include a complimentary bread basket and your choice of a house salad or cup of soup

14 oz Ribeye warm potato salad, wild mushrooms, cabernet demi, asparagus \$47

Smoked Chicken Quarter tangy barbecue sauce, navy beans, fresh sorrel, pickled apricot \$28

Atlantic Salmon spinach & fontina gnocchi, sundried tomato chutney, cilantro vinaigrette \$36

Sea Scallop Scampi charred leek polenta cake, blistered tomato, asparagus, roasted garlic butter, shaved parmesan \$42

Grilled Portobello roasted red pepper, shallot & gorgonzola stuffed, mash potato, arugula, red wine gastrique \$24

Dressings: ranch, blue cheese, herb buttermilk, French, Caesar vinaigrette, white balsamic vinaigrette