

**10% OFF
ALL ORDERS**

STEEL CLUB TO-GO MENU

**NO GRATUITY
INCLUDED**

SOUPS, SALADS & SMALL PLATES

SOUP DU JOUR **FRENCH ONION**
Cup \$4 / Crock \$5 \$8

CHILI
Cheddar cheese, tortilla strips - Cup \$4 / Crock \$5

CAESAR
Romaine, croûtons and parmesan crisp served with creamy Caesar dressing
\$3 side / \$9 full

GARDEN
Mixed greens, tomatoes, cucumbers, carrots, onions and croûtons
\$2 side / \$7 full

SOUTHWESTERN CAESAR
Romaine, corn, sun-dried tomatoes, red bell peppers, cornbread croûtons, cilantro jalapeño Caesar dressing and shaved Manchego
\$5 side / \$12 full

BLACK & BLUE
Cajun seared beef tips atop mixed greens, diced tomatoes, diced onions, bleu cheese crumbles and scallions served with bleu cheese dressing
\$16

CRAB AND AVOCADO
Mixed greens, cherry tomatoes, cucumbers and avocado topped with crab salad and a lemon parmesan dressing
\$18

FALL BUTTERNUT SQUASH
Cumin roasted butternut squash, arugula, cranberries, candied pecans, fried goat cheese and maple vinaigrette
\$14

PHILLY STEAK OR CHICKEN STEAK
Thin sliced beef or chicken, fried onions, choice of cheese and marinara sauce on a steak roll. Available California or Buffalo style
\$13

CRAB CAKE SANDWICH
House-made crab cake, lettuce, tomato and onion on an artisan roll with sun-dried tomato aioli
\$18

BACON JACK CHICKEN SANDWICH
Grilled chicken, pepper jack cheese, bacon, chipotle aioli, lettuce, tomato and onion on an artisan roll
\$16

PUB BURGER
8 oz charbroiled local Angus burger or grilled chicken, lettuce, tomato and onion on a brioche roll
\$13
Add \$3 for grass fed ground beef burger
Add roasted red peppers, sautéed onions, sautéed mushrooms, banana peppers or cheese \$.50 Add Bacon \$1.50

CHICKEN FINGERS
Served with French fries
\$8

BERKS ALL-BEEF HOT DOG
Served with French fries
\$6
Make it a double \$10

*Please note that this is a temporary menu during this shut down period.
Items subject to change without notice.*

STARTERS & APPETIZERS

CHICKEN WINGS
Plain, Buffalo, barbecue or Asian chili, with ranch or bleu cheese and celery
\$12

BLACKENED BEEF TIPS
Cajun seared beef tips served with barbecue sauce and garlic aioli
\$17

ASIAN CHILI SHRIMP
Crispy shrimp tossed in house-made Asian chili sauce served over a bed of crisp cabbage
\$14

PIEROGIES
Sautéed pancetta, caramelized onions and honey crisp apples, roasted Brussels sprouts and creme fraiche
\$13

BEAM YARD POUTINE
House-smoked brisket, barbecue beef gravy, seasoned fries, smoked gouda cheese sauce, crispy pancetta, shaved Manchego and truffle oil
\$15

MIXED CHEESE PLATE
Compressed cantaloupe, speck, figs, basil oil, balsamic reduction and toast points
\$10

NACHOS GABE
Tortilla chips, poblano queso, choice of smoked brisket or shredded chicken and house-made pico de gallo
\$13 / Naked Nachos \$10

ENTREES

GRILLED FILET MIGNON
8 oz filet grilled and served with buttery whipped potatoes, Cabernet demi-glace and asparagus
\$39

STEEL CLUB CRAB CAKE
House-made Maryland-style jumbo lump crab cake, lemon basil aioli, wilted spinach and rice pilaf
SINGLE \$20 DOUBLE \$35

FILET AND CRAB CAKE DUO
6 oz filet grilled and a single crab cake served with rice pilaf, lemon aioli, Cabernet demi-glace and asparagus
\$39

PAN SEARED CHICKEN BREAST
Boneless chicken breast with sautéed spinach and butternut squash orzo pasta served with sage au jus
\$22

STEAK FRITES
8 oz grilled flat-iron steak topped with caramelized onions served with French fries and asparagus
\$22

SHORT RIB POT ROAST
Braised bone in short rib, heirloom carrots, celery confit, charred cipollini onions and gravy served over buttery whipped potatoes
\$30

BEEF STROGANOFF
Beef tips, mushrooms, egg noodles and creamy stroganoff sauce
\$20

TUSCAN PASTA
Sun-dried tomatoes, spinach, garlic cream sauce and pecorino Romano served over rigatoni
\$20

STEEL CLUB MEATLOAF
Smoked gouda cheese, tomato bacon jam, whipped mashed potatoes and Chef's vegetable
\$20