

Appetizers

Lobster & Crab Cakes - Twin pan-seared cakes of fresh lobster, fresh crab meat, Panko breadcrumbs & seasonings, Served with a honey bourbon - Chipotle sauce - 10

Potstickers - Five crispy Chinese dumplings filled with Teriyaki chicken & scallions, Served on a bed of field greens with an Asian dipping sauce - 7

Seafood Stuffed Portobello Mushroom Cap - Balsamic marinated Portobello cap, Topped with basil pesto, fresh lobster & crab meat, panko bread crumbs, Romano & mozzarella cheese - 9

Italian Calamari - Jumbo calamari rings coated with seasoned Italian breadcrumbs, Flash fried & served with our house marinara sauce - 9

Spicy Green Beans - Fresh, crisp green beans, rolled in spicy breadcrumbs, Fried to perfection, served with boom boom sauce - 7

Mestolos

An original dish created right here at The Lewiston Village Pub.

Homemade stretched dough, topped with the freshest ingredients, Rolled up & baked to perfection. Sliced & served with sauce on the side for dipping. Great for one or perfect for sharing.

Caprese - Fresh milk mozzarella, vine-ripened tomatoes, Fresh basil leaves, salt & pepper, Served with roasted garlic-extra virgin olive oil - 9

Chicken Portobello - Grilled chicken, balsamic marinated Portobello mushrooms, Mozzarella & Gorgonzola cheese, served with basil pesto sauce - 11

Salads

Dressings:

* Apple Cider Vinaigrette * Balsamic Vinaigrette * Sun-dried Tomato Vinaigrette *
* Fat Free Raspberry Vinaigrette * Cucumber Wasabi * Ranch * Bleu Cheese *

House - Mixed field greens topped with sliced onion, grape tomatoes, Shredded cheddar & Monterey jack cheese, finished with wonton strips - 4 small / 7 large

Caesar - Crisp, fresh romaine lettuce tossed with Caesar dressing, Fresh lemon juice, croutons & Parmesan cheese - 5 small / 8 large

Center Street - Mixed field greens, topped with sliced apples & pears, Gorgonzola cheese, House-made wontons & a blend of almonds, walnuts & pecans - 10.50

Goat Cheese Fantastico - Mixed field greens, topped with red & green bell peppers, Dried cranberries, Warm panko breaded goat cheese & sliced almonds - 10.50

**** Add Grilled or Crispy Chicken for \$4 or Grilled Steak for \$6.50 to any salad ****

Soup

Pub Onion

Stewed Vidalia onions in a beef broth with Jameson's Irish whiskey & Guinness Irish stout, Topped with a rye bread crouton, Provolone & Swiss cheese, then baked in the oven - 5 (crock)

Sandwiches

All sandwiches are served with choice of side & a pickle

Side Choices:

Battered French Fries or Fresh-Sliced Potato Chips (included)

Black & Tan Onion Rings, Sweet Potato Fries, Wild Rice or Vegetable Du Jour - \$.50 extra

Smoked Gouda Shells n' Cheese or Mashed Potatoes & Gravy - \$1 extra

Pot Roast Sandwich - Thick-cut garlic bread with a horseradish sauce, Topped with a mound of red skin mashed potatoes, piled high with slow-roasted, lightly seasoned, Tender beef round, finished with a nest of crispy onion straws - 12

Ultimate Grilled Cheese - Thick sliced Italian bread with melted Swiss, American & cheddar cheese, topped with fried mozzarella sticks, then grilled to perfection - 9

** Add bacon & Tomato for \$2 **

Panko Breaded Chicken - Tender, boneless, skinless, chicken breast, Panko breaded & golden brown, served on a toasted Ciabatta roll with Crispy Applewood Smoked bacon, pepper jack cheese, American honey bourbon - Chipotle remoulade, Crisp lettuce & fresh tomato - 9.50

** Get a grilled chicken sandwich on a toasted roll with fresh lettuce, tomato & onion for - 7

Open Faced Steak - Grilled 8oz certified Angus Beef filet of sirloin, Sliced & served on thick cut Italian Garlic bread that's topped with mixed field greens Tossed in fresh lemon juice & cracked black pepper, sautéed Vidalia onions, grilled pear slices, Finished with Gorgonzola cheese, balsamic glaze & a crispy onion nest - 14

Surf n' Turf - Grilled 8oz Black Angus Reserve strip steak, topped with fresh crab, Lobster & goat cheese, served on a toasted baguette roll with basil pesto - 14

Beef On Weck - All natural, Slow-roasted, thinly sliced beef, served on a weck roll with au jus - 8.50

*Our food is cooked to order with fresh ingredients & love,
We thank-you ahead of time for your patience*

Burgers

All burgers are a ½ pound of yummy, delicious, ground sirloin, served with choice of side & a pickle

Side Choices:

Battered French Fries or Fresh-Sliced Potato Chips (included)

Black & Tan Onion Rings, Sweet Potato Fries, Wild Rice or Vegetable Du Jour - \$.50 extra

Smoked Gouda Shells n' Cheese or Mashed Potatoes & Gravy - \$1 extra

Cheese Choices:

* American * Cheddar * Swiss * Provolone * Mozzarella *

* Gorgonzola * Pepperjack * Smoked Gouda *

Hamburger - Do you really need a description for a hamburger? - 8

Cheeseburger - You only get one chance to guess what's on it - 8.75

Bacon Cheeseburger - Sweet Applewood smoked bacon & choice of melted cheese- 9.50

Cowboy - Topped with melted cheddar cheese, sweet Applewood smoked bacon, barbeque sauce & An onion ring. Cowboys across America eat this exact burger on a daily basis - 10

Edmund Fitzgerald - This burger is topped with our signature Edmund Fitzgerald Porter steak sauce, tasty sautéed Portobello mushrooms & melted Swiss cheese - 10

Hot Bottom - Topped with spicy jalapenos, zesty pepperjack cheese & hot sauce - 10

Woodchuck Cider - Grilled apple slices, sweet Applewood smoked bacon, sautéed onions, Melted Gorgonzola cheese & finished with a woodchuck cider draft glaze - 10

Brew - Topped with sautéed Vidalia onions & Portobello mushrooms, Melted smoked Gouda cheese & finished with an Edmund Fitzgerald porter steak sauce - 10

Pub Deluxe

The Holy Grail of Burgers. Two, ½ pound ground sirloin patties, then each level is Topped with our signature Guinness barbeque sauce, two slices of melted Swiss cheese, juicy sautéed mushrooms & onions, two strips of sweet Applewood smoked bacon & crispy onion rings - 14

Veggie - A perfect mixture of black beans and spices, served with or without cheese - 8

Burger extras:

* Cheese * Banana Peppers * Jalapenos * Sautéed Mushrooms * Sautéed Onions * \$.75

* Applewood Smoked Bacon * \$1

** Add a Fried Egg for \$1.50 **

*** Double up any burger with an extra patty for only \$4 ***

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Entrees

All entrees are served with a small house salad of mixed field greens, Sliced onions, grape tomatoes, Shredded cheddar, Monterey jack cheese & wonton strips

Dressings:

- * Apple Cider Vinaigrette * Balsamic Vinaigrette * Sun-dried Tomato Vinaigrette *
- * Fat Free Raspberry Vinaigrette * Cucumber Wasabi * Ranch * Bleu Cheese *

Crab Leg Dinner

Over a pound of steamed Alaskan snow crab leg clusters,
Served with baby baked potatoes, fresh sautéed vegetables & drawn butter - 21
(Add a grilled 8oz Certified Angus Beef filet of sirloin for only \$10)

Kona Coffee Crusted Sirloin

Grilled 8oz Certified Angus Beef sirloin filet with a fresh ground Kona coffee,
Brown sugar & smoked paprika crust, served atop buttery mashed potatoes
With a side of jalapeno red eye gravy & fresh sautéed vegetables - 21

Apple Honey Grilled Chicken

Two grilled 4oz chicken breasts with an apple honey glaze,
Served over grilled Granny Smith apple slices with long grain wild rice & fresh sautéed vegetables - 14

Shells n' Cheese

Our legendary, in-house guest favorite!! Al Dente Shell pasta tossed with a velvety,
Creamy, smoked Gouda cheese sauce, topped with crushed Ritz crackers - 11

* With grilled chicken & diced tomatoes - 15

** With fresh chopped lobster & crab meat - 18

For The Little Ones

(12 & under please) 4.95

Grilled Cheese or Homemade Chicken Tenders

Served with fresh-sliced potato chips, battered French fries or Sautéed Vegetables

Shells with Red Sauce or Smoked Gouda Shells n' Cheese

*From casual to formal, buffet to sit down & catering, we guarantee
Our prices, quality & service will be the best for all your party needs.*

* AN 18% GRATUITY MAY BE ADDED TO PARTIES OF 10 OR MORE *

Soft Drinks

Soda 2.00 ~ Juice 2.50 ~ Root Beer 2.50 ~ Red Bull & Sugar Free 3

* Pepsi * Diet Pepsi * Sierra Mist * Ginger Ale * Sweetened Iced Tea * Unsweetened Iced Tea *
* Lemonade * Tonic Water * Club Soda * Cranberry Juice * Pineapple Juice * Grapefruit Juice *

Hot Drinks

Coffee & Tea 2.50 ~ Espresso 3.50 ~ Hot Chocolate 4

Cappuccino, French Vanilla Cappuccino, Latte, Mocha Latte, Double Espresso - 5

Beer

Not familiar with a beer, just ask for a sample!

** Scan either side for an updated draft list **



Mug Club Membership - 12

Receive your own 25oz engraved mug to use here at The Pub & Receive Weekly Specials

House Wines

By The Glass 5 ~ By The Bottle 20

* Cabernet Sauvignon * Merlot * Shiraz * Pinot Noir * Red Zinfandel *
* Chardonnay * Pinot Grigio * Sauvignon Blanc * Riesling * White Zinfandel *

Weekly Specials

Monday - 25 Cent Jumbo Wings - "In House Only"

Tuesday - Clam Jam - A Dozen Steamers - \$4.98 - "In House Only"

Wednesday - Gourmet Pizza Night - 9 or 14 inch pies available

Thursday - Prime Rib For Two with Salad, Potato & Vegetable - \$19.99 - "In House Only"

Friday - Our Semi-World Famous Fish Fry

Saturday - Gourmet Pizza Night - 9 or 14 inch pies available

Sunday - Steak For Two with Salad, Potato & Vegetable - \$22.22 - "In House Only"

35 Cent Wings Available During All Buffalo Sabres & Buffalo Bills Games!!!!