

The Refinery

Sunday–Thursday: 11:30am–10pm
Friday & Saturday: 11:30am–12 Midnight

APPETIZERS

FRIED CALAMARI \$10.95

Golden fried calamari with a lime remoulade and tropical pico de gallo.

CHICKEN WINGS \$9.95

Choice of traditional or boneless wings, tossed in one of our homemade sauces mild, hot, Parmesan garlic, BBQ or Thai chili.

CHEESE & POTATO STUFFED PIEROGIES \$9.95

Sautéed cheese and potato stuffed pierogies served with caramelized onions and a vodka dill sour cream.

MUSSELS \$11.95

Fresh Johnny Blue mussels served in your choice of red or white broth. Served with grilled bread.

BEEF QUESADILLA \$11.95

Grilled quesadilla loaded with braised shredded beef, pepper jack cheese, red onions, cilantro, and lime. Served with a side of grilled jalapeño and tropical pico de gallo.

SWEETIE FRIES \$5.95

Sweet potato fries served with a caramel glaze.

HOG WINGS \$12.95

Slow roasted pork shank rubbed with our house blend of spices then grilled to bring out the smokey char flavor. Served with a side of blue cheese dressing and house BBQ sauce.

BAKED MACARONI & CHEESE \$7.95

Baked macaroni and cheese made with Cabot white cheddar and SugarHouse Ale. Spice up your macaroni and cheese with an addition of:

lobster meat: \$19.95
–or– crab meat: \$16.95

SALADS

TRADITIONAL CAESAR SALAD \$8.95

Chopped Romaine lettuce, shaved Parmesan cheese and garlic-herb croutons, tossed in creamy Caesar dressing.

THE BIG CHEF COBB SALAD \$12.95

Crisp iceberg lettuce and bibb lettuce topped with roasted turkey, roast beef, smoked ham, honey bourbon bacon, pepper jack cheese, hard boiled eggs, avocado, tomatoes, cucumbers, and ranch dressing.

SALAD GABRIELLA \$10.95

Refreshing mixed greens, clementine oranges, toasted slivered almonds, sesame seeds, dried cranberries, machego cheese and citrus vinaigrette.

Add To Your Salad or Entrée

Grilled 6oz. Chicken: \$5
Fresh 7oz. Atlantic Salmon: \$12
Crab Meat: \$9
Succulent Jumbo Shrimp: \$9
Lobster Meat: \$12
Scallops: \$12

SOUPS

FRENCH ONION SOUP \$6.50
SOUP DU JOUR \$5.50

BUILD YOUR OWN BURGER

\$10.50

Your choice of an 8oz. Prime Ground Beef Chuck, Beef Brisket, and Beef Short Rib Blend or All White Meat 6oz. Turkey Patty. Charbroiled and served on a Le Bus brioche bun.

Add (2) of the following toppings:

American, blue cheese, provolone, cheddar, Swiss, hot peppers, bacon, mushrooms, sautéed onions or avocado.

Additional toppings \$1.00 each

All burgers served with French fries and a pickle.

SANDWICHES

All sandwiches are served with French fries | \$2 for onion rings

MEMPHIS BURGER \$12.95

Dry rubbed burger topped with grilled pulled pork, Jim Beam® sugarcane bacon, pepper jack cheese, tobacco onion, lettuce, tomato, onion, cole slaw and lime remoulade.

SOUTH PHILLY CHEESESTEAK \$9.95

Shaved rib eye, grilled onions and choice of cheese. Served on a torpedo roll.

ROAST PORCHETTA SANDWICH \$12.95

Italian roast pork, sharp provolone, stout jus and roasted long hot. Served on a torpedo roll.

REFINERY REUBEN \$12.95

Griddled rye bread, house made vodka dill Russian dressing, corned beef, sauerkraut and Gruyere cheese.

CRAB CAKE \$13.95

House-made crab cake with lettuce, tomato, pickle and remoulade. Served on a Le Bus brioche bun.

ROASTED TURKEY CLUB \$10.50

Texas toast layered with roasted turkey, honey bourbon bacon, lettuce, tomato, pepper jack cheese and pecan mayo.

GRILLED FOUR CHEESE SANDWICH \$10.95

Our twist of the classic grilled cheese and tomato soup all in one sandwich. Texas toast filled with four cheeses and oven-dried plum tomatoes with a side of drunken fig jam.

BUFFALO CHICKEN CHEESESTEAK \$9.95

Thinly sliced white meat chicken tossed in a mild Buffalo wing sauce. with blue cheese crumbles. Served on a fresh torpedo roll.

Additional Sandwich Topping \$1.00

Choice of mushrooms, Jim Beam® caramelized onions, charred long hots, bell peppers or avocado.

ENTRÉES

14oz. CHAR-GRILLED DELMONICO STEAK \$37.00

Char-grilled Delmonico steak dry-rubbed with a house-made spice blend. Served with Jim Beam® caramelized onions, pommery stout gravy, Yukon Gold mashed potatoes and minted haricots vert.

10oz. DOUBLE CUT PORK CHOP \$19.95

Grilled double cut pork chop served with sautéed red cabbage, Calvados baked apple crisp, Yukon gold mashed potatoes, and vegetable du jour.

7oz. FILET MIGNON \$34.00

Grilled 7 oz. filet mignon served on top of a portobello mushroom with gorgonzola cream sauce, Yukon Gold mashed potatoes, and vegetable du jour.

“KICKED UP” OPEN-FACED TURKEY SANDWICH \$14.95

Oven roasted turkey served on Texas toast with Yukon Gold mashed potatoes, house-made stuffing, and herb infused gravy.

BROILED SEAFOOD PLATTER \$18.95

Broiled salmon, shrimp, and sea scallops served with lemon herb butter, jasmine rice, and vegetable du jour.

CRISPY CHICKEN PARMESAN \$15.95

Deep-fried chicken cutlet served with marinara, four-cheese blend and spaghetti.

FRIED CATFISH & SHRIMP PLATTER \$18.95

SugarHouse Ale tempura battered catfish and shrimp platter, fried to a golden brown and served with house-made cole slaw and French fries.

AMBER'S SUGARHOUSE CRAB CAKES \$21.95

House-made crab cakes served with a lime remoulade, house-made coleslaw and French fries.

SPAGHETTI & MEATBALLS \$14.95

Two giant house-made meatballs served with spaghetti, marinara, shaved Parmesan-Reggiano and garlic bread.

MAPLE-BALSAMIC GLAZED 7oz. SALMON \$20.95

Char-grilled fresh Atlantic salmon, glazed with a maple-balsamic glaze. Served with jasmine rice and sugar snow peas.