

# 221 MAIN

Restaurant and Cocktail House

## STARTERS

Salmon Croquettes	<i>two north atlantic salmon cakes, spiced tartar</i>	16
Calamari	<i>rings and tentacles, cocktail sauce</i>	17
Firecracker Shrimp	<i>thai chili aioli</i>	15
Spinach Artichoke Dip <i>gf</i>	<i>housemade tortilla chips</i>	16
Brussels Sprouts <i>gf</i>	<i>bacon, honey</i>	13

## SALADS

Shaved Salad <i>gf</i>	<i>arugula, mushroom, celery, fennel, parmesan, lemon vinaigrette</i>	7
House Side Salad <i>gf</i>	<i>mixed greens, red onion, carrot, tomato, croutons, choice of dressing</i>	7
Side Caesar Salad <i>gf</i>	<i>romaine, parmesan, croutons, caesar dressing</i>	7

## ENTRÉE SALADS

*add chicken – 8, shrimp – 12, salmon – 15, sirloin – 21*

House Salad <i>gf</i>	<i>mixed greens, red onion, carrot, tomato, croutons, choice of dressing</i>	14
Grilled Caesar <i>gf</i>	<i>romaine, demi-sec tomatoes, shaved parmesan, brioche croutons, caesar dressing</i>	15
The Wedge <i>gf</i>	<i>iceberg, bacon, blue cheese crumbles, red onion, tomato, blue cheese dressing with blackened sirloin – 37.5</i>	16

**DRESSINGS:** *italian, ranch, balsamic, bleu cheese, french, caesar, raspberry vinaigrette, honey mustard vinaigrette*

## BURGERS

*sub gluten-free bun – 5*

Steakhouse* <i>gf</i>	<i>chuck brisket-short rib blend patty, steakhouse aioli, spring mix, smoked gouda, beef glacé moat, brioche, seasoned fries</i>	20
Comeback* <i>gf</i>	<i>two quarter-pound patties, comeback sauce, shredded lettuce, cheese, pickles, caramelized onions, brioche, seasoned fries</i>	19

## ENTRÉES

Chicken Marsala <i>gf</i>	<i>boneless skinless breast, bacon, mushroom, marsala sauce, whipped potatoes, veg</i>	29
Red Pepper Alfredo	<i>blackened chicken breast, mushroom, artichoke hearts, red pepper alfredo sauce, angel hair pasta</i>	29
Acorn Squash Risotto <i>gf</i>	<i>acorn squash bowl, mushroom, creamy risotto, fried sage leaves, toasted squash seeds, finished with a bourbon brown sugar butter</i>	21
Mac & Cheese	<i>cavatappi pasta, bacon, onion, tomato, toasted breadcrumbs</i> <i>add blackened chicken – 8.5</i>	20

## DINNER FOR TWO

79

Choose One Appetizer	<i>Spinach Artichoke Dip, Brussels Sprouts</i>
<u>or</u> Two Salads	<i>Shaved Salad, House Side Salad or Side Caesar</i>
Choose Two Entrées	<i>Lake Perch, Chicken Marsala or Red Pepper Alfredo</i>
Choose One Dessert	<i>Hot Cookie Sundae, Apple Bread Pudding or NY-Style Cheesecake</i>

\*Consuming raw or uncooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.  
gf – GLUTEN FREE OPTION AVAILABLE. Gluten free items are not prepared in a 100% gluten free environment.  
**All prices reflect cash or debit transactions. A processing fee of 3% will be added to all credit card transactions.**

# HOUSE STEAKS

accompanied by garlic mashed, seasonal vegetable & 221's zip sauce

Sirloin\*  
6oz - 28

Ribeye\*  
12oz - 38

Filet Mignon\*  
6oz - 45

## RIBS & CHOPS

Short Ribs* <i>gf</i>	24-hour braise, bourbon sauce, garlic mashed, seasonal vegetable, tobacco onions	36
Pork Chop* <i>gf</i>	double bone chop, pan seared, apple butter, garlic mashed, seasonal vegetable	39
18-Hour Prime Rib* <i>gf</i>	slow-roasted, garlic mashed, seasonal vegetable, au jus, horseradish upon request (Saturday only, limited quantity)	Queen – 38, King – 48, Emperor – 58

## SIGNATURE STEAKS

Rare – cool, red center.      Mid Rare – warm, red center      Medium – warm, pink center  
Mid Well – slight pink center      Well – no pink, cooked throughout

Surf-n-Turf* <i>gf</i>	filet mignon paired with north atlantic lobster tail, whipped potatoes, asparagus, drawn butter, zip sauce	83
Filet & Shrimp* <i>gf</i>	filet mignon, grilled shrimp, whipped potatoes, asparagus, drawn butter, zip sauce	58
Garlic Ribeye* <i>gf</i>	cocoa-chili rubbed ribeye, roasted garlic bulb, herbed fingerlings, asparagus	40
BC Ribeye* <i>gf</i>	hand-cut ribeye, bleu cheese butter, garlic mashed, sautéed mushrooms	39
Chimichurri* <i>gf</i>	honey-lime marinated sirloin, chimichurri sauce, herbed fingerlings, street corn	32
Steak Frites* <i>gf</i>	hand-cut ribeye, steak butter, seasoned fries	34

**ENHANCEMENTS:** zip sauce – 2 / steak butter – 2 / hollandaise – 2 / grilled onions – 3 / sautéed mushrooms – 3  
bleu cheese butter – 3.5 / shrimp – 12 / lobster tail – 37

## SEAFOOD

Twin Tails <i>gf</i>	north atlantic lobster tails, herbed fingerlings, seasonal vegetable, drawn butter	83
Roasted Whitefish	parmesan encrusted, lemon caper sauce, rice pilaf, seasonal vegetable	35
Blackened Salmon	pan-seared, spanish rice, cilantro lime butter, red onion, tomato, cilantro, lime wedge	31
Lake Perch <i>gf</i>	lightly breaded, pan seared, lemon wine sauce, rice pilaf, seasonal vegetable	28
Seafood Pasta	salmon, shrimp, spinach, tomato, onion, garlic, lemon wine sauce	35

## SIGNATURE SIDES

6 each

Cheese Mac	Asparagus w/Hollandaise	Herbed Fingerlings
Whipped Potatoes	Street Corn	Sautéed Mushrooms

SIDES

4 each

garlic mashed / rice pilaf / seasonal vegetable / seasoned fries / applesauce

## DESSERTS

Crème Brûlée <i>gf</i>	housemade with a touch of grand marnier	11
Cheesecake	new york style with tart cherry topping or caramel drizzle	12
Cookie Sundae	freshly baked chocolate chip cookie in a hot skillet, vanilla ice cream, caramel	10
Apple Bread Pudding	baked apples, brioche bread, caramel, vanilla cream	10

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