



BAR MENU

Appetizers

THE 57th's CLASSIC BEER CHEESE
SOUP or SOUP DU JOUR
\$3.50 cup \$5.50 bowl

THE 57th's SIGNATURE NACHOS \$12
Homemade corn tortilla chips covered with
cheese, olives, jalapenos, guacamole, pico de
gallo, cilantro, and sour cream. Topped with
your choice of grilled chicken or tequila steak.

CHEF'S CHEESE PLATE \$11
This perfect cheese plate includes a mix of
fresh, aged, soft and hard cheeses.

FIRECRACKER CALAMARI \$9
Lightly battered and fried with lemon and
pickled jalapenos. Served with ancho
vinaigrette, avocado and pickled red onion.

LOADED POTATO SKINS \$8
Topped with cheddar and monterey jack
cheeses, applewood-smoked bacon, sour
cream, and green onions.
With BBQ pork add \$3

LOBSTER RISOTTO FRITTERS \$9
Lobster, risotto, cheddar cheese and creamy
Parmesan cheese. Served with a tomato basil
cream sauce.

ROASTED GARLIC HUMMUS \$7
Roasted garlic hummus topped with diced fresh
tomatoes. Served with kalamata olives and
grilled flat bread.

AUTUMN HARVEST SALAD \$7
Watercress, Spinach, and Belgian Endive, Citrus
Herb Vinaigrette, Candied Hazelnuts, and
Orange Supreme's.

From the Grill

*All sandwiches are served with
homemade potato chips and pickle spear*

FRESH BLACKENED
CATCH-OF-THE-DAY SANDWICH \$11
Cajun seasoned and seared to perfection.
Served on a toasted ciabatta roll with
horseradish Dijon mustard, green leaf
lettuce, tomatoes, and onions.

THE 57th SANDWICH \$10
Thin-sliced roasted sirloin, sweet
caramelized onions, and mushrooms
topped with Swiss cheese. Served
on a toasted baguette.

GRILLED MEATLOAF SANDWICH \$9
Topped with southern fried onions
and rosemary demi glace.
Served on a Kaiser roll.

BACON CHEESEBURGER \$9
USDA Choice Black Angus topped with
cheddar cheese and applewood-smoked
bacon. Served on a toasted Kaiser roll with
green leaf lettuce, tomatoes, and onions.

CLASSIC REUBEN \$9
Corned beef, sauerkraut,
Swiss cheese, and Russian dressing.
Served on toasted marble rye.

GRILLED CHICKEN SANDWICH \$9
Marinated and grilled chicken breast
topped with provolone cheese and
applewood-smoked bacon. Served on
a toasted ciabatta roll with chive mayo,
green leaf lettuce, tomatoes, and onions.

BBQ PORK SANDWICH \$9
Slow braised. Complimented with
coleslaw and loaded baked potato salad.