



Preacher BAR

Holy Offerings

IN THE BEGINNING

HELL FIRE SHRIMP.....	\$12
crispy tempura shrimp, zesty asian chili sauce with a drizzle of teriyaki glaze	
PULLED PORK NACHOS.....	\$12
12 hour slow smoked pork, white corn chips, mozzarella, jack & cheddar cheese, fresh tomatoes, chives, balsamic onions, pickled jalapeños, chipotle aioli and sour cream	
TRIPLE CRAB CAKE [2].....	\$13
pan fried crab, shrimp, icelandic cod cake & ginger slaw. served with sriracha aioli.	
PREACHER'S JUMBO WINGS [8].....	\$12
asian, bbq, buffalo, garlic parmesan	
FIRE SHRIMP SKEWERS.....	\$9
marinated in olive oil, lime, cilantro, cayenne pepper grilled over open flame and served with mango relish	
HOLY POUTINE.....	\$9.50
french fries covered with brown gravy, melted jack, white cheddar cheese & chives	
SCOTCH EGG.....	\$6
one fresh farm boiled egg coated in seasoned sausage & bread crumbs then baked. served with dijon remoulade	
CRISPY CALAMARI.....	\$11
lightly floured & fried. served over sriracha aioli	
SCALLOPS ESCARGOT.....	\$16
Wild Caught Bay Scallops, broiled in garlic butter, finished with mozzarella and Parmesan cheese. Served with grilled garlic bread	
BAKED BRIE CHEESE KAHLUA & CANDIED PECANS.....	\$13
baked brie cheese with honey, olive oil, kahlua and candied pecans garnished with fresh herbs. served with a baguette, grapes and apples	
JALAPEÑO POPPERS.....	\$11
fresh jalapeños stuffed with smoked gouda cheese wrapped in applewood bacon. served w/ mango salsa	

FROM THE FIRE POT

CHEDDAR SOUP.....	\$5
topped with jalapeño sour cream	
MINESTRONE.....	\$4
fresh vegetables, tomato broth, shells	
SOUP OF THE YEAR.....	\$5

GARDEN GREENS

Add to any salad: chicken \$4, shrimp \$5, ahi tuna \$5, mahi mahi \$5. All dressing served on the side.

ROASTED BEET & GOAT CHEESE.....	\$11
arugula, roasted beets, goat cheese, balsamic vinaigrette, topped with pecans	
CAESAR SALAD.....	\$9
fresh romaine, house made croutons & shaved parmesan	
WILD BERRY.....	\$10
spinach, mixed greens, dried cranberries, candied pecans, onions, celery, diced tomatoes, mango poppy seed dressing	
THE GREEK.....	\$9.50
mixed greens, feta, ham, salami, tomatoes, house vinaigrette, kalamata olives, onions, pepperoncini & bell peppers	

LAURIE LEIGH'S BURGERS™

8 OZ. OF FRESH GROUND BEEF SERVED WITH FRIES

* THE PREACHER BURGER.....	\$13
applewood bacon, topped w/ tillamook cheddar, grilled onions, bbq sauce on the side	
* THE AMERICAN BURGER.....	\$12.50
american cheese, lettuce, tomato, onions, pickles	
SPICY BLACK BEAN BURGER.....	\$12
jalapeño jack cheese, lettuce, tomato, onions, pickles	
* BISON BURGER.....	\$17
canadian bison ranch natural choice burger with lettuce, tomato, onion, tillamook cheddar cheese	

SANDWICHES

SERVED WITH CHIPS

THE CLUCKING CLUB-BANA.....	\$12
pan fried chicken cutlet, aged cheddar, applewood smoked bacon, lettuce, tomato, red onions, pesto, mayo and chipotle mayo, on ciabatta bread	
SMOKE-SHACK.....	\$11
hand pulled bar-b-que pork, grilled onions, provolone cheese, ginger slaw with bbq sauce	
SHORT RIB SANDWICH.....	\$14.50
slow roasted beef with jalapeno jack cheese, Applewood smoked bacon, lettuce, tomato, red onion, pesto and chipotle mayo on ciabatta bread	
* GRILLED MAHI MAHI SANDWICH.....	\$14
grilled mahi mahi on a kaiser roll with yellow cheddar, avocado ranch, lettuce, tomato, red onion	

PREACHER'S FAVORITES

* MAHI MAHI TACOS.....	1/\$9 - 2/\$14
blackened mahi mahi, ginger slaw, avocado cilantro cream, mango relish, served with fries	
* AHI TUNA TACOS [2].....	\$15
blackened seared sushi grade ahi tuna, wasabi aioli, ginger slaw, tomato and soy glaze. served with fries.	

GRILLED

SHRIMP TACOS.....	1/\$8 or 2/\$12
blackened grilled shrimp with avocado cilantro cream, mango relish, ginger slaw, served with fries	

BACON MAC 'N' CHEESE.....	\$14
smoked gouda, creamy fontina, vermont cheddar, applewood bacon	

FISH 'N' CHIPS.....	\$15
beer battered icelandic cod, fried to a golden crispness, served w/ fries, coleslaw & tartar sauce	

CHICKEN POT PIE.....	\$15
pan seared chicken, carrots, peas, green beans, bell peppers, mushrooms in velvety fontina cheese sauce on fresh puff pastry	

BRICK OVEN PIZZA 10"

FOUR CHEESE.....	\$12
mozzarella, fontina, cheddar, provolone	
PEPPERONI.....	\$13
SAUSAGE.....	\$13
PREACHER GOURMET PIZZA.....	\$15
tomato sauce, white cheddar, mozzarella, goat cheese, kalamata, sun dried tomatoes, green onion, red onion and fresh garlic	
PREACHER BBQ PIZZA.....	\$15
bbq sauce, slow smoked pork, pepperoni, grilled onions, mozzarella and Vermont cheddar cheese	
THE CARNIVORE.....	\$15
pepperoni, sausage, Canadian bacon, ground beef, Applewood smoked bacon	

AND THEN "DESSERT"

TIRAMISU.....	\$5
JACK DANIEL'S CHOCOLATE BOURBON CAKE.....	\$6
ASSORTED CHEESE CAKES.....	\$5
KEY LIME PIE.....	\$5
CRÈME BRÛLÉE.....	\$6

ON THE SIDE

MAC N' CHEESE \$4 • GINGER SLAW \$3 • FRIES \$3	
SAUTEED VEGETABLES \$4 • [4] GARLIC BREAD \$4	
SIDE GARDEN SALAD \$3 • SIDE CAESAR SALAD \$4	

*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.