



POWER PLANT
BAR & GRILL

APPETIZERS

Chicken Wings 18 *GF*

Eight Traditional Wings tossed in Your Choice of Sauce (House-Made BBQ, Sweet & Spicy Korean, Buffalo or Garlic Parmesan).

Fried Cheese Curds 13

Crispy Fried Cheese Curds served with Marinara Sauce.

Spinach Artichoke Dip 13

Creamy Spinach and Artichoke Dip with Broiled Parmesan Cheese, served with Tri-Colored Tortilla Chips.

Soft Pretzel Sticks 13

Served hot and fresh with Red Pepper Queso.

Loaded Nachos 12

A Bed of Tortilla Chips fully loaded with Red Pepper Queso, Chihuahua Cheese, Cheddar Cheese, Roasted Corn, Bell Pepper and Black Bean Salsa, Red Onions, Jalapeños and Pico de Gallo.

Add Birria Beef, Pulled Pork or Grilled Chicken - 10

Quesadilla 12

Chihuahua Cheese, Pepper Jack Cheese, and Roasted Corn, Bell Pepper and Black Bean Salsa in a Grilled Flour Tortilla with Pico de Gallo and Sour Cream.

Perfect as a shared starter, or a personal entree with one of our great protein options.

Add Birria Beef, Pulled Pork or Grilled Chicken - 10

Beer-Battered Onion Rings 12

Crispy Beer-Battered Onion Rings served with Chipotle Ranch Dipping Sauce.

SOUPS

Soup of the Day 12

Ask your server about today's selection, based on availability.

SALADS

All salads can be prepared gluten-free or vegan upon request.

Add Birria Beef, Pulled Pork or Grilled Chicken - 10

Fiesta Salad 14 *V*

Mixed Greens with Roasted Corn, Bell Pepper and Black Bean Salsa, Avocado, Chihuahua Cheese, Crispy Tortilla Strips and House-Made Cilantro Lime Vinaigrette.

Caesar Salad 14 *V*

Crisp Romaine Lettuce, Parmesan Cheese and Croutons tossed in Creamy Caesar Dressing.

House Salad 14 *V - GF*

Crisp Romaine Lettuce, Carrots, Cucumbers, Tomatoes and Red Onions with Your Choice of Dressing (Ranch, Blue Cheese, Honey Mustard, Balsamic, French, Thousand Island, Oil & Vinegar).

BEVERAGES

Free refills on soft drinks, lemonade, iced tea and coffee.

Soft Drinks 5

Coke, Diet Coke, Cherry Coke, Coke Zero, Sprite, Sprite Zero, Barq's Root Beer

Lemonade 5

Brewed Iced Tea 5

Sweetened or Unsweetened

Juice, Milk 5

Bottled Sparking Water 4

Hot Drinks 4

Coffee, Tevana Teas, Hot Chocolate

(GF) - Gluten Free (V) - Vegetarian (VE) - Vegan

Gluten-free, vegetarian or vegan preparation available for other items as noted.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Nuts, shellfish, gluten products, dairy and eggs are used in this kitchen.

\$5 split plate fee will be added to split an entree.

For parties of 8 or more, a 15% gratuity and applicable taxes will be added to your check.

6/26/24

THE CLASSICS CIRCUIT

Served with one side of your choice.

All sandwiches are made with locally baked Scholars Inn Bakehouse breads, buns and rolls. Gluten-free bun available upon request.

Cuban Pork 22

Slow-Cooked Cuban Style Pork, Ham, and Swiss Cheese with Mustard, Mayonnaise and Pickles on a Hoagie Roll.

Cod Sandwich 22

8 oz. Beer-Battered Cod Fillet with Tartar Sauce, Lettuce, Tomato, Red Onion and Pickles on a Hoagie Roll.

Indiana Breaded Pork Tenderloin 20

The Hoosier classic. A Breaded, Fried Pork Tenderloin on a Bun with Lettuce, Tomato, Red Onion and Pickles. *(Order it grilled and minus the bun for a gluten-free alternative.)*

Hoosier Reuben 20

Sliced Boar's Head Corned Beef, Oven-Roasted Turkey, Swiss Cheese, Sauerkraut and Thousand Island Dressing on Grilled Sourdough.

Buffalo Chicken Sandwich 20

Hand-Breaded Chicken fried to perfection and tossed in our Buffalo Sauce. Topped with Blue Cheese Sauce, Swiss Cheese, Lettuce, Tomato and Red Onion on a Bun.

Club 20

Sliced Boar's Head Turkey, Beechwood Smoked Ham and Applewood Smoked Bacon layered with Swiss and Cheddar Cheese, Lettuce and Tomato with Mayonnaise on Grilled Sourdough.

Birria Philly 20

Tender Braised Beef spiced with Chiles, Garlic and Tomatoes, topped with Red Pepper Queso, Sautéed Peppers and Onions on a Hoagie Roll.

Grilled Cheese 17 V

Melty American, Swiss and Cheddar on Grilled Sourdough. *Add Ham or Turkey - 4 | Add Bacon - 2*

Pimento BLT 17

Applewood Smoked Bacon, Lettuce, Beefsteak Tomato and Creamy Pimento Cheese on Grilled Sourdough.

Chicken Caesar Wrap 15

Tender Grilled Chicken, Romaine Lettuce, Parmesan Cheese and Diced Tomatoes tossed in Creamy Caesar Dressing and wrapped in a Flour Tortilla.

Hand-Breaded Chicken Tenders 14

Four Buttermilk-Marinaded, Hand-Breaded Chicken Tenders deep-fried to a golden brown. Served with your choice of House-Made BBQ, Buffalo, Ranch or Blue Cheese Dressing. *(Order it grilled instead for a gluten-free alternative.)*

THE BURGER BREAKER

Served with one side of your choice.

All burgers come on a locally baked Scholars Inn Bakehouse bun. Gluten-free bun available upon request.

The All American Smash Burger 20

Two Seasoned Quarter-Pound Certified Angus Beef Patties smashed and quick seared, topped with American Cheese, Lettuce, Tomato, Red Onion and Pickles. *Add Bacon - 2*

Bacon Cheddar Burger 22

Two Seasoned Quarter-Pound Certified Angus Beef Patties smashed and quick seared, with Applewood Smoked Bacon, Sharp Cheddar Cheese, Lettuce, Tomato, Red Onion and Pickles.

Ale House Bacon Burger 22

Two Seasoned Quarter-Pound Certified Angus Beef Patties smashed and quick seared, with Applewood Smoked Bacon, Craft Beer Cheese Sauce, Lettuce, Tomato, Red Onion and Pickles.

Smoked Gouda BBQ Burger 22

Two Seasoned Quarter-Pound Certified Angus Beef Patties smashed and quick seared, with Smoked Gouda Cheese, Applewood Smoked Bacon, French Lick BBQ Sauce, Lettuce, Tomato, Red Onion and Pickles.

Mushroom Swiss Burger 22

Two Seasoned Quarter-Pound Certified Angus Beef Patties smashed and quick seared, with Sautéed Mushrooms and Onions and Creamy Swiss Cheese.

Impossible Burger 25 V

5 oz. Seared Beef Alternative Burger grilled to perfection and topped with Cheddar Cheese, Lettuce, Tomato, Red Onion and Pickles.

SIDES

French Fries 8

House-Made Potato Chips 5

Onion Rings 8

House-Made White Cheddar Mac & Cheese 8

Side House Salad 8 *GF*

Creamy Coleslaw 5 *GF*

Country Style Green Beans 5 *GF*

DESSERTS

Triple Chocolate Cake 10

Garnished with Whipped Cream and a Chocolate Drizzle.

Bourbon Butter Cake 10

Three Tiers of Buttery Cake layered with Bourbon Ganache, studded with Chocolate and Pecans and frosted with Bourbon Icing.

Seasonal Cheesecake 10

Ask your server about our current selection.

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