

SHAREABLES

PUB ONION RINGS tempura battered with a bold horseradish-sriracha-smoked paprika dipping sauce	9.95
BAKED PUB PRETZELS brown mustard & warm beer cheese sauce	11.49
CLASSIC BEEF PORK & VEAL MEATBALLS three baked with house made red sauce, mozzarella, basil; served with bread sticks (meatball sub still available, if you ask nicely)	13.95
WISCONSIN CHEESE CURDS hand-breaded, marinara	8.95
VEGETABLE EGG ROLLS served with sweet-spicy thai chili dipping sauce	8.49
JUMBO WINGS garlic-parm, buffalo or bbq, ranch or blue cheese	15.49
TOTS & CHEESE crispy tater tots, warm beer cheese sauce applewood smoked bacon, green onions	8.95
CHICKEN TENDERS hand breaded, buffalo or bbq or honey mustard	9.95

HANDHELDS

NATHAN'S HOTDOG with relish & onions; add chili or sauerkraut +1ea	4.95
GRILLED CHICKEN BREAST SANDWICH* with lettuce tomato & onion	9.95
OVEN TOASTED ITALIANO pesto, provolone, ham, salami, pepperoni prosciutto, arugula, balsamic onions, ciabatta roll	10.49
B.L.A.T. bacon, lettuce, avocado puree, tomato spinach wrap & pesto mayo	9.49
CERTIFIED ANGUS BURGER* 6oz patty with lettuce, tomato, onion, pickles	10.95
"BEYOND" VEGGIE BURGER plant-based quarter pound patty	9.49
add cheddar, swiss, american, provolone +.95 add french fries, potato salad or tater tots + 2.49	

SALADS

CAESAR SALAD 7.49 romaine, parmesan, garlic croutons <i>**chicken caesar wrap available upon request 9.49</i>
GREEK SALAD 11.95 romaine, banana peppers, black olives red onions, feta cheese with greek vinaigrette
AL'S SPINACH SALAD 12.95 spinach & romaine, strawberries, crumbled bleu cheese candied pecans with balsamic vinaigrette
add chicken +5.95 grilled shrimp +6.95 grilled salmon +7.49

BUILD YOUR OWN PIZZA

8" personal **8.95** | 16" large **18.95**
10-inch THIN cauliflower gluten free crust **12.49**

CHOOSE A SAUCE

house made red · house made white
buffalo ranch sauce · extra virgin olive oil · pesto basil

VEGGIES

personal/cauliflower **.95 ea** | large **2.95 ea**
roasted red peppers · fresh mushrooms · arugula
fresh green peppers · basil · pineapple · black olives
roma tomatoes · onions · banana peppers · extra cheese

MEATS & VEGAN TOPPINGS

personal/cauliflower **1.95 ea** | large **3.95 ea**
traditional bold pepperoni · artisanal hand sliced sweet
sausage · bourbon glazed ham · anchovies · artichokes
fresh mozzarella · vegan sausage · vegan mozzarella

SPECIALTY TOPPINGS

personal/cauliflower **2.49 ea** | large **4.95 ea**
prosciutto · sliced classic meatballs · grilled chicken breast
applewood smoked bacon · old world pepperoni

PUB MAINS

GRILLED SALMON* 14.95 lemon butter, crispy garlic-herb potatoes
HOUSEMADE MEATLOAF 13.95 mushroom demi-glaze, crispy garlic-herb potatoes
BBQ BABY BACK RIBS 14.49 house rub, potato salad & baked beans
HEART HEALTHY RICE BOWL 13.49 warm brown rice, wilted spinach broccoli & white bean ragu, lemon herb vinaigrette add chicken +5.95 grilled shrimp +6.95 grilled salmon +7.49

COMPOSED PIES

personal | 10" cauliflower | large

MARGHERITA 10.95 | 14.95 | 22.95
extra virgin olive oil, roma tomatoes, fresh mozzarella, basil

BIANCO 10.95 | 14.95 | 22.95
garlic-cream-white sauce, grilled chicken & fresh herbs

BUFFALO CHICKEN 12.49 | 17.49 | 27.49
buffalo sauce, grilled chicken, green onions, crumbled blue
applewood smoked bacon & buffalo sauce drizzle

BIG KAHUNA 12.49 | 17.49 | 27.49
red sauce, bourbon glazed ham
applewood smoked bacon, pineapple, black olives

OUR BLESSED ST. ROSEMARY 11.95 | 16.95 | 26.95
basil pesto, fresh mozzarella, roma tomatoes, prosciutto riserva

COSA NOSTRA 12.95 | 17.95 | 28.95
"our thing" red sauce, artisanal hand sliced sweet sausage
applewood smoked bacon, old world pepperoni, mushrooms
onions, green peppers, black olives

*consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness.

ARGENT LAKES PUB & PIZZERIA

drink. share. laugh. repeat.

WINES

HOUSE WINES 5.5

Copper Ridge Pinot Grigio
Chardonnay
White Zinfandel
Merlot
Cabernet Sauvignon
Canyon Road Pinot Noir

WHITE WINES

Contempo Prosecco, Italy
Ecco Domani, Pinot Grigio, Venezia, Italy
Crowded House Sauvignon Blanc, Marlborough, NZ
Kendall-Jackson Chardonnay, California

RED WINES

Carmel Road Pinot Noir, Monterey, California
Malbec, Kaiken, Argentina
Franciscan Cabernet Sauvignon, California

gl | btl

8 | 25

9 | 27

8 | 25

10 | 30

8 | 25

9 | 27

10 | 30

HOUSE SPECIALTY COCKTAILS

orange crush 7.5

freshly pressed orange, prosecco &
burnett's orange vodka

kentucky mule 7.5

kentucky vintage bourbon, fresh lime & ginger beer

transfusion 7.5

titos, fresh lime, concord grape juice & sprite

paloma 7.5

montezuma gold, grapefruit, simple syrup

blueberry old fashioned 7.75

benchmark, brown sugar simple syrup, orange bitters

limoncello on ice 5

just like they do on the Amalfi Coast

DRAFT BEER 16oz | 20oz mug 64oz PITCHER

Yuengling	4 5	14
Rotating IPA	4.75 5.75	16.5
Miller Lite	4 5	14
Blue Moon	4.5 5.5	

DOMESTIC 4

Budweiser Red Label - Bud Light - Bud Light Lime
Michelob Ultra - Coors Light - Miller Lite

IMPORT & CRAFT 5

Corona - Corona Light - Guinness Pub Draught
Sweetwater IPA - Blue Moon - Bold Rock Cider
Hoplin IPA - Highland Daycation
Holy City Pluff Mud Porter - Highland Gaelic Ale

DESSERTS

LEMON-RASPBERRY LAYER CAKE 6.95

light cheesecake filling

BOMBA 6.95

vanilla & chocolate gelato, almonds,
cherry center, chocolate shell

Hours of Operation
Tuesday - Saturday
Noon - 8:00 pm
843.548.7677

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