



THE PIZZA CELLAR

SIT BACK, RELAX, AND ENJOY A BREW WITH THE BEST LAKE VIEWS!

STARTERS

SPINACH ARTICHOKE DIP \$12

Spinach, artichoke hearts, and a cheese blend served hot with toasted pita wedges.

BREADSTICK BASKET \$8

Add: Zesty Marinara \$2 / Alfredo Sauce \$4

A basket of four warm garlic and herb breadsticks.

OVEN BAKED WINGS \$18

Twelve house-smoked wings baked in the oven and served with carrots, celery, and blue cheese dressing. Your choice of one house-made wing flavor!

Flavors: Ale BBQ | Ale Hot | Cajun Dry Rub (Extras \$1)

CAJUN SHRIMP \$16

Half pound of shrimp sautéed in Two Rivers Pale Cajun butter sauce served with a warm garlic and herb breadstick.

SALADS

Add: Grilled or Blackened Chicken \$6 / Grilled or Blackened Shrimp \$8 / Garlic and Herb Breadstick \$2

TUSCAN \$14

Crisp romaine lettuce with black olives, red onions, artichoke hearts, grape tomatoes, Genoa salami, and shaved Parmesan served with house-made ale balsamic vinaigrette.

CAESAR* Side \$7 / Full \$12

Crisp romaine lettuce tossed with creamy Caesar dressing, croutons, grape tomatoes, and shaved Parmesan.

SANDWICHES

All sandwiches served with house-made seasoned kettle chips and a pickle.

Substitute Gluten Free Hoagie \$3

MEATBALL SUB \$15

Italian meatballs made from Chef's old world family recipe on a warm hoagie, smothered in zesty house-made marinara, topped with melted mozzarella, and finished with shaved Parmesan and parsley.

ITALIAN SUB \$14

East Coast-style Italian sub with Black Forest ham, Genoa salami, pepperoni, sliced mozzarella, shredded lettuce, tomatoes, red onions, olive oil, red wine vinegar, salt, black pepper, and oregano on a hoagie roll.

ITALIAN SAUSAGE \$16

Spicy Italian sausage link poached in FLBC ale and topped with FLBC ale mustard, grilled onions and green peppers, with mozzarella cheese on a warm hoagie roll.

CAESAR WRAP* \$13

Add: Grilled or Blackened Chicken \$6 / Grilled or Blackened Shrimp \$8

Crisp romaine, Parmesan, and tomatoes with creamy Caesar dressing wrapped in a flour tortilla.

PIZZAS

All 14" pizzas are made with house-made dough and zesty house-made pizza sauce.

Substitute Gluten Free Crust \$6 / Substitute Olive Oil and Garlic Sauce Upon Request

FIVE CHEESE \$19

A blend of five cheeses.

CLASSIC PEPPERONI \$21

Chef's favorite, loaded with pepperoni.

CARNAGE \$24

For you carnivores! Italian sausage, pepperoni, Genoa salami, and Black Forest ham.

BBQ CHICKEN \$25

Diced grilled chicken breast, red onions, and jalapeños drizzled with FLBC ale BBQ sauce.

HAWAIIAN \$22

Black Forest ham and pineapple.

SAUSAGE AND MUSHROOM \$22

A local favorite, with Italian sausage and mushrooms.

BFE (BIG-FORK EVERYTHING) \$23

Italian sausage, pepperoni, mushrooms, green bell peppers, black olives, and red onions.

RABBIT FOOD \$21

All veggie pizza with mushrooms, black olives, green bell peppers, red onions, and tomatoes.

Extra Toppings \$1.50 each: Mushrooms / Green Bell Peppers / Red Onions / Tomatoes / Black Olives / Garlic / Artichoke Hearts / Pineapple / Jalapeños / Extra Cheese

Extra Meats \$2 each: Pepperoni / Italian Sausage / Black Forest Ham / Genoa Salami / Grilled Chicken

Extra Sauces \$1 each

PASTAS

All pastas are served with a warm garlic and herb breadstick.

MEATBALLS AND MARINARA \$19

House-made zesty marinara sautéed with cavatappi pasta and topped with Italian meatballs, shaved Parmesan, and parsley.

CHICKEN ALFREDDO \$21

Cavatappi pasta sautéed with diced grilled chicken breast and house-made Alfredo sauce topped with shaved Parmesan and parsley.

SHRIMP SCAMPI \$21

Shrimp sautéed in a butter, garlic, and white wine sauce with cavatappi pasta and topped with parsley.

DESSERTS

HUCKLEBERRY CHEESECAKE \$10

New York-style cheesecake topped with house-made huckleberry sauce.

"I CAN'T BELIEVE IT'S GLUTEN FREE" CAKE \$9

Two layers of gluten free chocolate cake with a white chocolate fudge filling.

*Consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness.
20% gratuity will be added to any tabs that remain open at the end of the night.





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Menu Additions!

LUNCH COMBO \$10

(Served between 12-4pm)

Create the perfect pairing! A half portion of any sandwich and a cup of soup.

FLBC FLATBREAD \$12

Garlic, Italian herb, olive oil, and Parmesan flatbread, baked golden brown and served with a side of our house-made marinara.

CHICAGO-STYLE ITALIAN BEEF SANDWICH \$16

Grilled roast beef, melted mozzarella, and old world Giardiniera spread on a toasted hoagie served with house-made seasoned kettle chips and a pickle.

SOUPS

Cup \$5 | Bowl \$7 | Add garlic & herb breadstick \$2

BEER CHEESE

A hearty soup loaded with Monterey Jack cheese, onions, roasted peppers, and, of course, our Flathead Premium Lager.

TOMATO BASIL

Creamy tomato basil soup topped with Parmesan and croutons.

SOUP OF THE DAY

Always house-made and always delicious!

CALZONES \$15

All calzones are wrapped in house-made dough, baked golden brown, and served with a side of sauce.

MEATBALL CALZONE

Italian meatballs, pasta, mozzarella cheese, and zesty marinara sauce.

CHICKEN ALFREDO CALZONE

Grilled chicken, pasta, mozzarella cheese, and Alfredo sauce.

VEGGIE CALZONE

Mushrooms, red onions, black olives, green bell peppers, tomatoes, melted mozzarella, and zesty marinara sauce.

COMBO CALZONE

Pepperoni, sausage, mushrooms, black olives, green bell peppers, red onions, melted mozzarella, and zesty marinara sauce.