

BUBE'S CATACOMBS

SOUPS:

SOUP DU JOUR | MARKET PRICE

BAKED TOMATO SOUP | 8

WITH CROUTONS, SWISS, AND PROVOLONE CHEESE

BAKED FRENCH ONION | 8

WITH CROUTONS, SWISS, AND PROVOLONE CHEESE

HORS D' OEUVRES:

BALSAMIC MARINATED GRILLED PORTABELLA | 12

MARINATED AND GRILLED PORTABELLA MUSHROOM TOPPED WITH ROASTED VEGETABLES AND MELTED VEGAN MOZZARELLA CHEESE.

MARYLAND STYLE CRAB DIP | 14

SUCCULENT CRAB CAKES WITH A BOOST OF FLAVOR FROM FRESHLY ZESTED LEMONS AND LIMES, TOPPED WITH SHREDDED CHEDDAR CHEESE, AND BROILED TO A GOLDEN-BROWN PERFECTION. SERVED WITH A SIDE OF OLIVE OIL TOASTED CROSTINI SEASONED WITH A FRESH HERB MIX.

ADD EXTRA CROSTINI | 3.50

ENTREES:

BRAISED BEEF SHORT RIB RATATOUILLE | 33

BEEF SHANK FALLING OFF THE BONE, SERVED WITH WHIPPED MASHED POTATOES AND A SIDE OF RATATOUILLE.

10 OZ FRENCH CUT PORK CHOP | 29

SEARED AND GLAZED WITH A BERRY BALSAMIC REDUCTION AND SERVED WITH MASHED POTATOES AND VEG.

CHICKEN COSTELLO | 34

THIN CUT SEARED CHICKEN STUFFED WITH OUR HOUSE CRAB CAKE AND WRAPPED IN LOCAL SMOKED BACON, FINISHED WITH A CHERRY PEPPER AIOLI, AND SERVED WITH MASHED POTATOES AND VEG.

BUBE'S CATACOMBS

8OZ. FILLET MIGNON | 33

A PRIME, HAND CUT, 8OZ. FILLET MIGNON TOPPED WITH A FOIE GRAS HERB BUTTER, COMPLIMENTED BY ROSEMARY AND SERVED WITH MASHED POTATOES AND VEG.

12OZ. NEW YORK STRIP | 29

A 12OZ. HAND CUT NEW YORK STRIP TOPPED WITH A TOMATO BASIL BUTTER, TOPPED WITH CRISPY FRIED LEEKS AND SERVED WITH MASHED POTATOES AND VEG.

PAN POACHED SALMON | 30

A FRESH CAUGHT WILD SALMON FILLET, PAN POACHED IN A LEMON BUTTER WHITE WINE SAUCE OVER A BED OF WILD RICE PILAF,

CHICKEN BREAST DINNER | 28

TWO CHICKEN BREASTS GRILLED TO PERFECTION, SERVED OVER SMOKED GOUDA AND AGED CHEDDAR MAC N' CHEESE WITH BACON BITS AND VEG.

CRAB CAKE DINNER | 33

TWO JUMBO LUMP CRAB CAKES BROILED TO GOLDEN BROWN PERFECTION. SERVED OVER A BED OF WILD RICE PILAF WITH VEG.

ALFREDO PENNE PASTA | 24

PENNE PASTA TOSSED IN A GARLIC CREAM SAUCE WITH FRESH SPINACH AND CHERRY TOMATOES. PLATED WITH A GARNISH OF PARSLEY AND TOPPED WITH A SPRINKLE OF PARMESAN CHEESE.

ADD BROCCOLI | 3 ADD CHICKEN | 4 ADD SHRIMP | 6

MEDITERRANEAN DISH | 24

CAVATAPPI PASTA COATED IN A LEMON GARLIC AND OLIVE OIL SAUCE. MIXED WITH SAUTÉED BELL PEPPERS AND ONIONS, KALAMATA OLIVES, CAPERS, FETA CHEESE, AND SPINACH.

ADD BROCCOLI | 3 ADD CHICKEN | 4 ADD SHRIMP | 7

SIDES:

WHOLE GRAIN RICE PILAF
VEGETABLE DU JOUR
WHIPPED MASHED POTATOES
MAC N' CHEESE

*AN 18% GRATUITY WILL AUTOMATICALLY BE ADDED
FOR GROUPS OF SIX OR MORE.
BUBE'S BREWERY IS NOT RESPONSIBLE FOR THE QUALITY OF
MEAT ITEMS ORDERED "WELL DONE"*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS,
MORE SO IF YOU HAVE A MEDICAL CONDITION.*