

Open for Dinner

5 PM – 10 PM

Mon - Sat

REFINERY

MODERN FARE

Don't Forget To

Ask about

Dessert

SOUP AND SALADS

- French Onion Soup**.....\$6
Savory sherry onion broth topped with a toasted crostini and melted provolone cheese
- Soup Du Jour**.....Cup \$4 Bowl \$6
- Garden**.....\$7
Mixed greens, tomato, cucumber, red onion, shredded carrots and choice of dressing
- Harvest**.....\$10
Mixed greens topped with dried cranberries, golden raisins, pumpkin seeds and crumbly goat cheese, served with sesame dressing
- Wedge Salad**.....\$8
Iceberg lettuce topped with bacon, tomatoes, red onion, candied pecans and blue cheese dressing

Add to any salad: **Chicken \$4 Shrimp \$6 Steak \$6**

REFINERY SHARED PLATES

- Mozzarella Sticks**.....\$6
5 Cheese sticks fried and served with marinara sauce
- Chicken Tenders**.....\$10
4 large tenders served with a side of fries and your choice of mild, medium, hot, teriyaki or BBQ sauce
- Boneless Chicken Wings**.....\$10
12 Boneless wings tossed in your choice of mild, medium, hot, teriyaki or BBQ sauce, served with celery and blue cheese dressing
- Asiago Garlic Pretzels**.....\$8
2 Fresh baked pretzels coated in asiago cheese, garlic and herbs, served with a garlic cheddar cheese dipping sauce
- Pulled Pork Mac and Cheese**\$8
Cavatappi pasta with a creamy garlic and onion cheese sauce, topped with crispy onions and tender pulled pork tossed in BBQ sauce
- Eggplant Napoleon**.....\$8
Breaded and fried eggplant rounds stacked with layers of fresh mozzarella and topped with basil pesto and balsamic glaze on a bed of savory tomato sauce
- Traditional Nachos**.....\$8
Crispy tortillas topped with cheddar cheese sauce, diced tomato, black olives, jalapeños, and green onions, served with pico de gallo
- Quesadilla**.....\$8
Grilled cheddar jalapeño wrap with cheddar jack cheese, tomato, black olives and jalapeños, served with pico de gallo and sour cream

Add to Nachos or Quesadilla: **Chicken \$4 Steak \$6**

REFINERY HANDHELDS

All sandwiches served with house chips and pickle | **Add fries or onion rings for \$2.50**

- Smokey Club**.....\$12
Smoked turkey, bacon, tomato, lettuce and pickled onion aioli on toasted sourdough

Pork-Belly Cuban	\$15
Crispy dry rubbed pork-belly and smoked ham with pickled onions, banana peppers, Swiss cheese and garlic Dijon aioli, pressed into a rustic baguette and served with truffle fries	
House Burger	\$10
1/2 pound burger topped with lettuce, tomato and onion	
Toppings: bacon, mushrooms, avocado, caramelized onions, peppers, jalapenos, fried egg \$.75 each	
Cheese: American, Cheddar, Swiss and Provolone \$.75 each	
Roadhouse Chicken	\$10
Marinated grilled chicken topped with BBQ sauce, roasted red peppers, bacon, and provolone cheese on toasted brioche, with lettuce, tomato and onion.	
Dublin Chips Sandwich	\$11
Beer battered Haddock on a toasted brioche with lettuce, tomato and onion, served with fries and malted cabbage slaw	
Crispy Fish Tacos	\$10
3 Crispy fish tacos on flour tortilla shells, topped with pico de gallo and old bay remoulade, served with fries	

Available after 5pm

REFINERY CLASSIC PLATES

Ribeye	\$29
14 oz. USDA Choice, grilled and topped with crispy onions and garlic herb butter. Served with smashed potatoes	
Strip Steak	\$25
Grilled 10oz. USDA Choice, topped with garlic herb butter with seasonal vegetable and smashed potatoes	
Tuscan Chicken	\$16
Boneless chicken breast sautéed in extra virgin olive oil with roasted garlic, artichoke hearts, roasted red peppers and baby spinach tossed with cavatappi, topped with Asiago cheese	
Brown Sugar Hickory Smoked Pork Loin	\$17
Tender pork loin with a sweet and smoky herb rub, served with smashed potatoes and seasonal vegetable	
Cajun Shrimp and Sausage	\$21
5 Jumbo shrimp and Italian sausage sautéed in a spicy Romano garlic cheese sauce served over penne pasta and topped with asiago cheese	
Honey Garlic Glazed Atlantic Salmon	\$23
Atlantic salmon glazed in a sticky sweet and spicy sauce, served over white rice and seasonal vegetables	
Seafood Platter	\$21
Broiled 6oz haddock, 4 jumbo shrimp and dry sea scallops with a lemon and white wine sauce, served over rice pilaf and fresh vegetable	
Sesame Seed Crusted Ahi Tuna	\$20
Pan seared 6 oz. Ahi Tuna steak coated in a mixture of white sesame seeds, garlic and fresh herbs, served with a lemon basil couscous and seasonal vegetable	

Tykes Bites Menu

All come with drink and choice of fries, fruit or vegetable.....	\$7
House made Mac & Cheese	
Hand breaded Chicken Fingers	