

--APPETIZERS, SALADS, & SIDES--

Chicken Strips \$7.20 We use only lean, tender, white chicken breast meat, hand-dipped in our own beer batter, and deep-fried until perfect. Served with our homemade BBQ sauce for dipping.

Buffalo Wings \$7.95 A plateful of the original recipe, hot and spicy, with our House Bleu cheese dressing.

Taco Salad \$6.45 Crisp greens topped with seasoned ground beef, cheddar cheese, onion, tomatoes, green peppers, black olives, tortilla chips, sour cream, & salsa.

Fried Chicken Salad \$6.70 Crisp greens, red onion, green peppers, tomatoes, black olives, cheddar and Parmesan cheeses topped with a batter-fried chicken breast. Served with our outstanding Honey Mustard dressing and croutons.

Garden Salad \$3.95 Crisp lettuce, topped with cheddar cheese, tomatoes, onions, and homemade croutons. Your choice of dressings include French, Homemade Bleu cheese, Ranch, Honey Mustard, 1000 island, or Homemade Pepper Parmesan.

French Fries \$2.75 With our own blend of seasonings.

Voted

Best Burgers (5 years in a row!)

Runner Up: **Nachos, Best Bar Bar for Friendly Service, & Best Beer Selection**

Thank You Rochester!

---NEWT'S FAMOUS BURGERS---

We use a full half pound of choice ground-fresh-daily chuck that's hand pattied, grilled to Medium to give you the juiciest, tastiest burger ever! Served on butter-grilled Kaiser buns with a Pound of fries.

NEW! PEANUT BUTTER BURGER \$8.50 Covered with creamy peanut butter and hardwood smoked hickory bacon.

Fried Onion Blue Burger Smothered in blue cheese topped with deep fried onions. \$8.25

Basic Burger \$6.95 Why mess with greatness?

Jucy Lucy \$7.95 A Burger-Lover's Dream! Our great burger stuffed with American cheese and grilled so the cheese is melted inside! Be Careful – the Cheese is Hot!

Works Burger \$9.95 $\frac{3}{4}$ of a pound of burger smothered in American cheese, hardwood smoked hickory bacon, crisp lettuce, fresh sliced tomato, red onion, and our famous House Bleu Cheese. *(This burger is not for wimps!)*

Marvin's Burger \$8.50 Our cook Marvin's secret blend of seasonings with cheddar cheese, hardwood smoked hickory bacon, & a tangy chipotle mayo make this burger, in a word, Marvy!

Dave's Burger \$8.25 Dave, our cook who loves spicy & hot in his food, came up with this one: Our Great Burger mixed with chopped jalapenos and garlic, grilled, and topped with a sweet & spicy smoked BBQ sauce and Pepper Cheese!

Todd's Burger \$8.45 Featuring crisp strips of bacon, two fried eggs and American cheese on a grilled bun. Delicious!

Shroom Burger \$8.45 Smothered with Swiss cheese & sautéed button mushrooms

Hickory Bacon Cheeseburger \$8.25 Hardwood smoked hickory bacon and your choice of Swiss, American, cheddar, pepper, mozzarella, or jack cheese.

California Burger \$7.45 Lettuce, tomato, and mayo

Cheeseburger \$7.55 Your choice of Swiss, American, cheddar, pepper, mozzarella, or jack cheese.

Boca Veggie Burger \$6.50 A delicious, meatless, Boca veggie burger grilled and served with lettuce, tomato, and mayo.

--NEWT'S OTHER FAVORITES--

All served with fries

Chicken Strip Platter \$9.10 Bite sized strips of lean, white chicken breast meat, hand-dipped in our beer batter and deep fried until golden. Served with a side of our BBQ sauce & fries.

Fish & Chips \$8.50 We start with boneless, white cod fillets, and hand-dip them in our own beer batter. Served up with fries and our own tartar sauce.

Fish Sandwich \$7.95 Real cod hand-dipped in our beer batter and deep fried, served on a bakery fresh Hoagie with lettuce, tomato and our tartar sauce on the side. Add cheese for 75¢.

Newt's Favorite Reuben \$8.00 The King of All Reubens! We take freshly sliced corned beef and pile it on grilled rye bread with loads of sauerkraut and Swiss cheese. Delicious!

Newt's Chicken Sandwich \$7.45 Batter-fried or grilled. Served with lettuce, tomato, and mayo on the side.

Newt's Draft Beer By the Pint

- Miller Lite \$2.75
- Bell's Brown Ale \$3.50
- Hennepin (Saison) Belgian Ale \$4.00
- Sierra Nevada Bigfoot Ale \$4.00
- Saw Tooth Ale (E.S.B.) \$3.50

Newt's Import & Microbrew Beer

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|-------------------------------|---------------------------------|---------------------------|
| Amstel Light | Anchor Steam | Pilsner Urquell |
| Guinness | Heineken | Stella Artois |
| Corona | Corona Light | Pacifico |
| Bass Ale | Negra Modelo | Summit Porter |
| Summit Extra Pale Ale | | Becks & Beck's Dark |
| Sam Smith Nut Brown Ale | | Sam Smith Oatmeal Stout |
| Leinenkugel's Honey Weiss | | St. Pauli Girl N/A |
| Leinenkugel's Sunset Wheat | | Sam Adams Boston Lager |
| Lindeman's (Framboise) Lambic | | Paulaner Hefewiezen |
| Mike's Hard Cranberry | | New Castle |
| Mike's Hard Lemonade | | Lake Superior Red |
| Mike's Hard Lime | | Lake Superior Kolsch |
| Victory Hop Devil | | Bell's Porter |
| Victory Golden Monkey | | Bell's Amber Ale |
| Victory Prima Pils | | Bell's Double Cream Stout |
| Boulder Hazed & Infused | | Bell's Two Hearted Ale |
| Boulder Mojo IPA | Hoegaarden Belgian White Ale | |
| Moose Drool | Black Tulip Trippel (22oz btl.) | |
| Bell's Hop Slam | Dragon's Milk Ale (22 oz btl.) | |

Newt's Domestic Beer

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| Budweiser | Michelob Ultra | Coors Light |
| Bud Light | Michelob Golden Light | Miller High Life |
| Rolling Rock | O'Doul's Amber N/A | Killian's Red |

Newt's Famous Margarita \$3.95, Jumbo \$6.95

Wines by the Glass

- Crane Lake Merlot \$4.50
- Trinity Oaks Cabernet \$5.50
- Crane Lake Chardonnay \$4.50
- Kendall Jackson Chardonnay \$ 6.45
- Echelon Pinot Grigio \$6.00
- Buehler White Zinfandel \$5.50

Lunch Menu