

FRIDAY SPECIALS! IO_3_25

Soup: Chef Phil's Clam Chowder

Kettle Cooked Pork Rinds \$5

Tossed in a dry rub of your choice. (Dry Ranch, Honey Garlic, Mesquite, Six Pepper, Sriracha, and Tajin)

Baked Pepperoni Bites \$10

With marinara.

Chicken Teriyaki Potstickers \$11

Meatball Sub \$12

With house-made kettle chips.

Chicken Fajitas \$13

With Mexican rice, and warm tortillas Substitute Steak +\$2.00

One Lb. Middleneck Clams \$15

Corned beef, swiss cheese, slaw, 1,000 Island, fries, on Texas Toast.

Perch Sandwich \$12

With house-made kettle chips.

Perch Dinner

3 pieces \$14 · 4 pieces \$17 (with fries & slaw)

Perch & Pierogies \$19

Two pieces of perch, two pierogies, grilled onions, fries and slaw.

Calzone-of-the-Week \$15

"Empanada Calzone"

Stuffed with spicy seasoned beef, fire-roasted peppers and onions, corn, and fresh tomatoes, all melted together with creamy Monterey Jack and queso fresco cheeses. Crispy on the outside, cheesy and savory on the inside, it's comfort food with a bold twist! Paired with a Leinie Lodge Lime Mexican Lager 16 oz pint, only \$16!!!

(Calzones served Tues-Sat only)

Dessert \$8

Cheesecake, German Chocolate Cake, Salted Molten Caramel Cake

**all items subject to change **

Featured Beers:



Toppling Goliath Double India Pale Ale

This full-bodied, hazy double IPA is Citra-hopped with a juicy combination of mango, orange, and pineapple flavors finishing with a grapefruit aroma and ferocious bite. ABV 8.2%







Was brewed to celebrate the launch of a new hop variety, Dolcita™, by Yakima Chief Hops. Dolcita™, formerly HBC 1019, is a tropical bomb. We paired Dolcita™ Cryo Hops® with our selected lot of Citra for an incredibly complex bouquet of peach ring, tropical daiquiri, and orange cream.

ABV 8.1%

Upcoming Entertainment:

TONIGHT Matt Zukes

Sat, Oct 4 Nomad Soul Band

(Feat: Shannon Martin-Paul from Rumours)

Fri, Oct 10 Kristine Jackson

> Sat, Oct 10 Cuyahoga Slim

E-mail Blast Scan Here!

