

Friday October 29 Specials

*Tacos y Tequila
Thursdays!*

Soup: Stuffed Pepper

Blue Plate Lunch Specials \$10 (11am-4pm dine-in only)

BBQ Pulled Pork Mac-N-Cheese

With cavatappi and topped
with crispy onions

Brisket Burnt End Sausage

With peppers onions and stadium
mustard in a hoagie. Served with
house made chips

Eggplant Parmesan Over spaghetti

(With a side salad and soft drink)

Perch Sandwich \$12

With house-made kettle chips

Perch Dinner

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

Perch & Pierogies \$19

Two pieces of perch, two
pierogies, grilled onions,
fries and coleslaw

Mini Chicken Tacos \$8

Bite size tacos with salsa & sour cream

Jalapeño Mozzarella Sticks \$9

With avocado ranch

Meatball Sub \$13

With housemade kettle chips

Buttermilk Chicken Tenders \$13

With fries and choice of sauce

Tony Soprano Calzone \$15

Double meatball, pepperoni, sausage,
peppers, onions, mozzarella, ricotta,
garlic butter. With warm marinara

Dessert \$8

Cheesecake, Pumpkin Cheesecake
or Lemon Italian Cream Cake

****all items subject to change****



Please leave a
review scan here:



**Join Us for Thanksgiving Day
Buffet November 26**

Featured Beers +



3 Floyds - Zombie Dust
Pale Ale- 16 oz pint \$7.50

This intensely hopped
and gushing undead Pale
Ale will be one's only
respite after the zombie
apocalypse. Created with
our marvelous friends in
the comic industry.
- 6.5% ABV



**LEFT HAND
BREWING CO.**

**Left Hand - Peanut Butter
Choc Stout 16 oz pint - \$7**

Rich milk chocolate and
peanut butter come
together in this decadent
twist on their original Milk
Stout—like a peanut butter
cup you can drink, with a
smooth, creamy mouthfeel
and a lingering nutty, dry
finish. -6.2% ABV

**HAMBURG
BREWING CO**

**Hamburg Brewing - Pumpkin
Hard Cider 16 oz pint \$7**

A semi-sweet hard cider
pairing bright apple flavor
with warm pumpkin spice
for a fruit-forward taste of
fall. Gluten-free. -ABV 6%

Entertainment

Monday
Boozy Bingo

Wednesday
Trivia

**Thursday
Sessions**
November 5
Tony Shultz
8pm-10pm

Craft Beer Menu:



**Join Our
E-mail Blast:**

