

Friday October 9 Specials

*Tacos y Tequila
Thursdays!*

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

French Onion Pasta Bake
Beef tips, caramelized onions, and mushrooms tossed with penne pasta in a rich French onion cream sauce and baked

Stuffed Cabbage Rolls
Served over creamy mashed potatoes and topped with tomato gravy

Tuna Melt
Creamy tuna salad and cheddar cheese on griddled Texas toast

(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

Hot Pepper Cheese Cubes \$9
With ranch

Zucchini Pancakes \$11
With sour cream

Chicken Hummus Wrap \$14
Grilled chicken, red pepper hummus, lettuce tomato, onion, cucumbers, green peppers. With chips

Middleneck Clams \$15
With drawn butter and bread

Teriyaki Salmon & Shrimp \$17
With rice and Asian vegetables

Dessert \$8
Cheesecake, German Chocolate Cake, or Pumpkin Cheesecake

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

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Featured Beers +



Crafted Artisan - Mead (Honey Wine) 16 oz pint \$10

Cinnamon and Maple Spice with all the Cranberry feels... Let's Go! Tasting Notes: Crisp cranberry tartness balanced by sweet maple syrup and savory fall spices. Semi-sweet with a refreshing light body. - 5.5% ABV



Twin Oast Brewing Punka 16 oz pint - \$8

Brewed with mashed pumpkins, cinnamon, nutmeg, cloves, ginger, and vanilla, it is the perfect companion for fall. -6.3% ABV



High Grain - Isar Weiss Hefeweizen 16 oz pint \$7

Medium bodied, phenolic characteristics such as clove and nutmeg, as well as banana aromas through the esters. -ABV 4.7%

Craft Beer Menu:



Entertainment

**Saturday 8pm
Terry Lee
Goffee**

(featuring your favorite country songs, Terry's own songs, and a band performance featuring cuts from his album "Blame It On Hank")

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