

Saturday, February 7 Specials



Soup: Chicken or Dumpling, Pepper Steak

Breaded Ravioli \$8

With marinara

Tavern Melt \$13

Hot ham, turkey, bacon, swiss, cheddar, honey mustard with house-made kettle chips

Chicken Caprese Wrap \$14

With house-made kettle chips

Saturday Strip

Steak Special \$14

A 12 oz strip steak grilled your way with a baked potato and side salad (add onions, mushrooms, or shrimp +\$\$\$)

Calzone-of-the-Week \$15

"Philly Steak"

Shaved ribeye with green peppers, mushrooms, caramelized onions, bacon, ricotta, and provolone cheese. Served with a side of house-made cheese sauce (No substitutions, LAST DAY!)

Voodoo

Chicken & Shrimp \$16

Cajun grilled chicken breast over rice, smothered with peppers, onions, andouille sausage, baby shrimp in cajun cream sauce

Dessert \$8

Caramel Apple Fritters, Cheesecake, Strawberry Short Cake Cream Pie

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



Please leave a review scan here:



Try Abita

Cream Soda, or Root Beer \$5

Featured Beers

NEW!



Aecht Schlenkerla à la Grodziskie \$10 - 16 oz pint

A historic Polish wheat beer revived in 2010 after nearly disappearing in the 20th century. For its 15th anniversary, Schlenkerla created a Grätzer-style version using oak-smoked wheat malt and Lubelski hops. The result is a light, drinkable beer with gentle smoke, fruity hop notes, and crisp carbonation. - 2.9% ABV



Einstöck Ölgero Icelandic \$8 - 16 oz pint

Brewed with pure Icelandic glacier water and a classic witbier recipe, this clean, crisp white ale features orange peel, coriander, and rolled oats for a flavorful yet refreshing finish — everything a Blue Moon aims to be, just more refined. ABV-5.2%

Flights Available!
4 five oz. Pours
\$15.00
(from our taps)

Entertainment:

TONIGHT
An Evening of
Deep Track
Classic Rock
w/PRESENCE
No Cover!

Monday
Tavern Feud

Wednesday
Twiste Up Trivia

View Our
Craft Beer
Menu Scan:
UNTAPPD
DRINK SOCIALLY



E-mail Blast
Scan Here:

