

Wednesday October 21 Chef's Specials

*Tacos y Tequila
Thursdays!*

**Soup: Chef Phil's Clam Chowder or
Steak, Potato and Leeks**

Spinach & Feta Phyllo Swirls \$11

Topped with sautéed onions and roasted peppers. Served with a side of tzatziki

Black-N-Blue Prince Edward Island Mussels \$12

One lb. braised in Guinness and topped with crumbled bleu cheese.
With a bread stick

Stuffed Hungarian Peppers \$13

Stuffed with Italian Sausage and simmered in marinara. Topped with mozzarella and served with a garlic bread stick

Blackened Ahi Tuna \$13

With avocado puree and black bean corn salsa

Crispy Buffalo Shrimp Flatbread \$13

Breaded spicy shrimp, boursin cheese, mozzarella, bacon and bleu cheese.
Drizzled with ranch dressing

Herb Roasted Black Tip Shark \$16

Served over basmati rice pilaf and sautéed garlic spinach and lemon beurre blanc

Dessert \$8

Cheesecake Banana Pudding with Animcal Crackers,
or Homemade Apple Walnut Tart

all items subject to change

**Breakfast Every Sunday
7am until Noon!**



Google

Please leave a
review scan here:



Featured Beers +



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

Cinnamon and Maple Spice with all the Cranberry feels... Crisp cranberry tartness balanced by sweet maple syrup and savory fall spices. Semi-sweet with a refreshing light body.
- 5.5% 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. A perfect pair to share. -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

TONIGHT

Trivia
7pm-9pm

Thursday Sessions

Singer-Songwriter
Ray Flanagan
8pm-10pm

Friday

Furious George

Craft Beer Menu:



**Join Our
E-mail Blast:**

