

Friday, March 13
Lent Specials



Soup:
Clam Chowder or Lobster Bisque

Shrimp Cocktail \$11

Poached shrimp with a side of cocktail sauce & lemon

Lobster Salad Sliders \$13

Creamy lobster salad and fresh mozzarella cheese and icicle lettuce. Served on Hawaiian buns

Four Cheese Ravioli \$14

In a pesto cream with blistered tomatoes and spinach

Reuben Pizza \$17

With Thousand Island, house-made corned beef, swiss and sauerkraut on rye dough

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

Sesame Glazed

Red Snapper \$17

With stir fry vegetables. Served over rice

Dessert \$8

Cheesecake, Peanut Butter Swirl Brownie, Molton Chocolate Cake

all items subject to change

Featured Beers



**North High Brewing Co
Road - 16 oz pint - \$7**

Perfect blend of medium roasted malt, light amber color, some chocolate notes.
- 4.7% ABV

**Bravazzi - Hard Italian Soda
Soda 16 oz pint - \$7**

Excites the senses with its naturally sweet, fizzy essence and fruity aroma. That's how they came up with the name Bravazzi: Brava (Italian for good) + Fizzi. It's a refreshingly tasty, gluten-free hard soda
- 4.2% ABV

**Saugatuck - Maggie's
Irish Ale 12 oz can - \$6**

This balanced, mahogany colored Irish Ale is brewed with locally harvested Michigan Honey - creating well rounded flavors of caramel and tea that sing in beautiful symphony with subtle hints of malt sweetness.
- 5.4% ABV



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

**Entertainment
TONIGHT
Revival
UNplugged**

(Acoustic hits with Daniel Durrant & John Graver)

**Thursday March 19
Jim & Eroc**

**Friday March 20
Furious George**

**Saturday March 21
Dying On The
Dance Floor**

**View Our
Craft Beer
Menu Scan:**



**E-mail Blast
Scan Here:**

