

Tacos y Tequila Today!

Breakfast Every Sunday
7am until Noon! 

Soup: Jambalaya

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

Cajun Shrimp Alfredo

With fettuccine and roasted peppers and onions

Marry Me Chicken

Grilled chicken over penne pasta with roasted red pepper cream sauce

Mississippi Pot Roast

Braised beef with mild banana peppers and ranch seasoned gravy served over mashed potatoes

(With a side salad and soft drink)

Dessert \$8

Cheesecake, Imported Chocolate Fondant Cake, or Pumpkin Cheesecake

all items subject to change



ONLY
\$5



**Breaded
Buffalo Shrimp \$11**
With cucumber ranch

Meatballs \$15
Two jumbo meatballs with a blend of veal, pork, and beef braised in tomato gravy, topped with mozzarella

Spaghetti & Meatballs \$15
Jumbo meatball over spaghetti with marinara. Topped with mozzarella, served with garlic bread sticks

**Chef Phil's Famous
House-made Lasagna \$16**
A classic Italian comfort dish, layers of fresh pasta sheets, with bolognese sauce, topped with parmesan, served with garlic bread sticks

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Featured Beers



**Hoppin' Frog Brewery
Infusion- 16 oz pint \$8**

Swirls of heavenly chocolate and peanut butter flavors surround your senses, as you enjoy this wonderful maze of complexity that is "Infusion A". - 6.2% ABV



**Ghostfish Brewing - Kickstep
IPA 16 oz pint - \$8**

A classic NW style IPA, golden in color with complex hop aromas of citrus, mango, and pine. Sturdy, yet light bodied with a dry finish. Gluten-free. -5.5% ABV



**Ace Craft Ciders -
12 oz can \$6**

We've got Perry(Pear), Pineapple, and Pumpkin! -ABV 5% or Imperial Peach -ABV 8% Or Pineapple Zero (NA)

Entertainment

**Friday
Furious George
Hartwig**

**Saturday
Cuyahoga
Slim**

Craft Beer Menu:



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E-mail Blast:**

