

September 22 Specials

*Tacos y Tequila
Thursdays!*



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 gravy served over mashed potatoes

(With a side salad and soft drink)

Tavern Burger Tuesday \$10

Grilled your way, with a domestic pint

Upgrades:

Cheese, Bleu Cheese, Pepper Jack etc. +\$.50

Cajun Seasoning + \$.50, Grilled Onions +\$1.00

Grilled Mushrooms + \$1.00, Egg +\$1.00

Gluten-Free Bun +\$2.00

Jumbo Loaded Potato Skins \$10

Buffalo Chicken Wrap \$13

With housemade kettle chips

Pollock Sandwich \$13

Two pieces fried pollock, with slaw, tomato, onion. With fries

Philly Steak Calzone \$15

Shaved sirloin, green peppers, onions, mushrooms, provolone, ricotta, and garlic butter.

Side of cheese sauce

Maple Bacon Glazed Salmon & Shrimp \$17

With rice and vegetable

Dessert \$8

Cheesecake, Imported Chocolate Fondant Cake, or Pumpkin Cheesecake

all items subject to change

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



Please leave a
review scan here:



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

**Wednesday
Twisted Up
Trivia**

(over \$200 rolling cash prize!)

**Friday
Furious George**

**Saturday
Cuyahoga Slim**

Craft Beer Menu:



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E-mail Blast:**

