

September 9, Chef's Specials

Soup: Pepper Steak

*Tacos y Tequila
Thursdays!*

Breaded Pickle Chips \$9
With chipotle ranch

Pepper Seared

Ahi Tuna \$11

With kimchi and sweet soy

Shrimp Spring Rolls \$12

With a side of orange teriyaki

Family Size Pretzel \$15

Beer cheese & whole
grain mustard

Twin Lamb Porterhouse \$16

With strawberry mint glaze, served
over rice and sautéed garlic spinach

Veal Parmesan \$17

Breaded veal cutlets topped with
roma tomatoes and fresh
mozzarella. Served over penne
pasta and marinara. Finished with
fresh basil

Seafood Fettuccine \$18

Clams, mussels, shrimp and
scallops served atop spinach,
fettuccine and Alfredo sauce

Dessert \$8

Cheesecake, Key Lime Pie,
or Italian Cannoli 1 -\$4.50, 2 for \$8

all items subject to change

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



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ASK FOR OUR COCKTAIL MENU

Orange Creamsicle, Summer Splash, Spicy Mango
Margarita, Blueberry Lavender Margarita, + more!

Featured Beers



**Three Floyds Brewing
Deluxe - 16 oz pint \$7**

Brewed using Indiana
corn grits, this
lighter-style premium
lager is clean, refreshing,
and ultimately
"gulp-able." A clean and
refreshing lager.
- 4.5% ABV



**Crafted Artisan - Mead
(Honey/Wine) 16 oz pint - \$8**

Apple Cider Aroma and
Flavor, Honey and Fruit
Sweetness, Tart and Rich
Cherry and Raspberry.
-6% ABV

ACE
CRAFT CIDER

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

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

Entertainment
TONIGHT
Twisted Up
Trivia

**Sat Sept 12
Fire On Fire**

**Sat Sept 19
Sonic 67 &
The Vulture Kings**
(album release party)

Craft Beer Menu:



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E-mail Blast:**

