

Soup: Chicken Wild Rice, or Cream of Mushroom

**Honey BBQ Pulled
Pork Sliders \$10**

With crispy onions, cheddar cheese, honey BBQ. Served on Hawaiian rolls

Sugar Cane Shrimp Skewers \$11
Served over rice with a pineapple mango puree

House-made Crab Cakes \$13
Over lobster cream spinach with sriracha aioli

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

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

Seafood Lasagna \$16
A blend of scallops, shrimp, crab, and lobster layered with creamy ricotta, mozzarella and spinach, topped with alfredo sauce

**Herb Roasted
Orange Roughy \$17**
With roasted purple miniature potatoes, grilled asparagus and a lemon beurre blanc

Dessert \$8

Almond Praline Cheesecake Cones, Cheesecake, Chocolate Fondant Cake

all items subject to change

Featured Beers



**Aecht Schlenkerla
à la Grodziskie \$10 - 16 oz can**

A historic Polish wheat beer revived in 2010 after nearly disappearing in the 20th century. For its 15th anniversary, Schlenkerla created a Grätzer-style version using oak-smoked wheat malt and Lubelski hops. The result is a light, drinkable beer with gentle smoke, fruity hop notes, and crisp carbonation. - 2.9% ABV



**Outerbelt Brewing
Cloverleaf \$7 - 16 oz pint**

Flavorful dark beers can be light-bodied too! British roasted barley creates hints of coffee and chocolate. Pairs well with corned beef! - 4.5% ABV

Entertainment

**Tonight
Twisted
Up Trivia**

**Thursday
Boozy Bingo**

**Fri Feb 27
Furious George**

**Sat Feb 28
The Jim
Wilson Trio**

**Saturday Mar 7
The Bessemer Saints**
(special guest hPr + friends
Jim Bacha & Doug Shockley)

**View Our
Craft Beer
Menu Scan:**
UNTAPPD
DRINK SOCIALLY



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

**E-mail Blast
Scan Here:**

