

Wednesday, August 5
Chef's Specials

*Tacos y Tequila
Thursdays!*

Soup: Tuscan Chicken

Pork Potstickers \$11
With a side of Szechuan

**Sugar Cane
Shrimp Skewers \$12**
Over caribbean rice, topped with
pineapple rum glaze

Crab Cakes \$13
With avocado puree and black
bean corn salsa

Gyro \$14
Off-the-cone gyro meat, tomato,
onions, housemade tzatziki
sauce. With housemade
kettle chips



Please leave a
review scan here:



Calzone-Of-The-Week \$15
"The Turkey Club"

Oven roasted turkey breast, diced
tomatoes, bacon, ricotta, and
Swiss. Served with a side
of garlic mayo

New England Baked Cod \$15
Over linguine and tossed with
mushrooms and peas in a
seafood alfredo

**Twelve Oz.
Delmonico Ribeye \$22**
With country style home fries,
roasted asparagus and
béarnaise sauce

Dessert \$8
Cheesecake, Lemon Blueberry
Cheesecake Torte, or Salted Molten
Caramel Cake

all items subject to change

Now Available Orange Creamsicle Cocktails!

Featured Beers Flights Available, 4 five oz. Draft Samples-\$15

ACE
CRAFT CIDER

**Ace - Perry
Pear Cider - 12 oz can \$6**

An all-natural fruit cider.
Fresh Pear juice and
Madagascar Vanilla (for
mouth-feel and
smoothness) are added
to our apple cider post
fermentation..
- 5% ABV



**Frost Beer Works - Starchild
IPA 16 oz pint - \$7**

Starchild shreds on the
lighter side of hazy, with
tropical aroma and flavor
from abundant use of New
Zealand hops.-6% ABV



**Hoppin' Frog - Blackberry
Turbo Shandy 16 oz pint \$7**

The refreshing balance of
sweet and tart blackberry
flavor comes to life in this
easy-drinking summer
favorite. Bright, fruity, and
incredibly approachable.
- 7% ABV

Entertainment
TONIGHT

Twisted Up Trivia

Fri August 14
Magical Mr. J

Sat August 15
The Mighty Ones

Thurs August 20
Jim & Eroc
(Classic rock duo)

**ASK FOR OUR BOURBON
& COCKTAILS MENU!**

Craft Beer
Menu:



**Join Our
E-mail Blast:**

