



DINNER SPECIALS

Friday June 23rd 2017

SOUP DU JOUR

LOBSTER BISQUE

2.75 cup / 4.50 bowl / 4.50 to go

chilled gazpacho

GUMBO ROYALE WITH shrimp, chicken and sausage

2.50 cup / 4.00 bowl / 4.00 to go

APPETIZERS

pennsylvania dutch pretzels 8

With Jalapeno cheddar cheese dipping sauce

vegetable egg rolls 9

Served with soy and Thai chili sauce

CORNEB BEEF RUBEN EGG ROLLS 9

With Pommery honey Dijon dipping sauce

chicken pot stickers 9

Served with soy and Thai chili sauce

Buffalo ROCK SHRIMP 9

Topped with Pico de Gallo and bleu cheese

mac & cheese balls 8

With corned beef and a side of ranch dressing

PIZZA 10

Plain, Buffalo or pepperoni

cajun chicken OR

thai chili shrimp tacos 10

Two soft tacos filled with Pico de Gallo, shredded lettuce & Baja cream sauce

SALAD SPECIAL

cajun grilled chicken 14

Served over mixed green salad with feta cheese, cucumber, tomato, red onions, calamata olives and ranch dressing

ENTREES

new york strip steak 29

Grilled 16oz center cut topped with gorgonzola cheese and demi glace

PRIME RIB 21

Blackened 14oz English cut prime rib with roasted garlic and parsley mashed potato

atlantic salmon 19

Teriyaki glazed fresh filet served with lemon sauce

turmeric chicken 17

Sauteed with onions, spinach, walnuts and golden raisins in turmeric sauce with rice

rock shrimp quinoa 19

With mixed vegetables, spinach, mushrooms and crushed red pepper sauce

eggplant parmigiana 16

Served over linguine pasta

chicken salad melt 11

Open faced on an English muffin with tomato and American cheese served with fries

lemon & pepper grilled chicken wrap 11

With lettuce, tomato, pepper jack cheese, and mayo in a jalapeno tortilla with fries

Now serving *Leinenkugel Summer Sandy, Sam Summer, Brooklyn Summer, Goose Island IPA ON DRAFT!!*

Take a look at our BEER LIST for other Seasonal & Craft Brews ON DRAFT & IN BOTTLES.