

CHEF'S FEATURES

Thursday, May 22 -
Sunday, May 25



MAC & CHEESE BACON BITES 14

Deep-fried tubettini pasta mixed with crispy bacon, cheese blend, and creamy cheese sauce

ITALIAN MEATBALL SUB 18

Baked XL meatball smothered in marinara on a toasted sub roll, served with crispy French fries

BAKED 1/2 CHICKEN 24

Oven-roasted half chicken glazed with Old Bay butter, served with French fries and creamy coleslaw

GRILLED PORK CHOP 26

Juicy grilled pork chop with roasted red skin potatoes, green beans, and herb butter

SESAME-SEARED TUNA 28

Ahi tuna seared with sesame, served over a summer corn and farro salad, finished with roasted red pepper beurre blanc

GRILLED 14 OZ NY STRIP STEAK 32

Flame-grilled New York strip steak with red skin potatoes, green beans, and a red wine demi-glace

Featured Drinks

Spicy Pineapple Margarita | 10

Tanteo Jalapeño Tequila, Cointreau, pineapple juice, fresh lime, jalapeños

Raspberry Margarita | 9

Hornitos Blanco Tequila, Triple Sec, house sour, raspberry purée

Italian Margarita | 11

Cutwater Blanco Tequila, Amaretto, agave, fresh lime, splash of orange juice

Rotating Beers

Grateful Dead | 8

Troegs Graffiti

Highway IPA | 8

Labatt Blue | 4

V= Vegetarian

Some items can be made Gluten-Friendly upon request

A gratuity of 18% will be added to parties of 8 or more guests

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGG PRODUCTS CAN INCREASE YOUR CHANCE OF FOOD-BORNE ILLNESS. MENU ITEMS MAY HAVE COME IN CONTACT OR CONTAIN **WHEAT, GLUTEN, PEANUTS, TREE NUTS, MILK, EGGS, FISH, SHELLFISH, AND/OR SOYBEAN.**

PLEASE IMMEDIATELY NOTIFY YOUR SERVER OF ANY ALLERGIES IN YOUR PARTY.

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