

CHEF'S FEATURES

*Thursday, September 11-
Sunday, September 14*



LOADED TOTS

12

Crispy tater tots topped with bacon, cheese sauce, and spicy ranch

CHICKEN CHEESESTEAK

16

Shaved chicken breast, caramelized onions, and melted mozzarella on a toasted sub roll with cheese sauce, served with French fries

MEATBALL SUB

16

Baked Italian-style meatballs smothered in tomato sauce and melted provolone cheese, served on a toasted Liscio's sub roll with French fries

CREAMY TUSCAN CHICKEN

26

Twin chicken breasts sautéed with onions, sun-dried tomatoes, and spinach in a rich creamy tomato sauce, served with mashed potatoes

GLAZED SOY-GINGER SALMON

26

Seared salmon finished with a soy-ginger glaze, served with a fall vegetable medley and crispy wonton strips

BEEF BOURGUIGNON

28

Short ribs slow-braised in a red wine broth with carrots and cipollini onions, served with creamy mashed potatoes

Featured Drinks

Philly Crush | 9

Stateside Vodka, Triple sec, Fresh orange, Sprite

Cherry Limeade Mule | 8

Smirnoff Cherry Vodka, Lime juice, Ginger beer

Purple Rain | 8

New Amsterdam Vodka, Blue Curacao, Lime juice, Grenadine, Lemonade

Rotating Beers

High Noon Peach Iced Tea | 6

Tideline Hard Seltzer Ice tea

Lemonade | 6

Shipyard Pumpkinhead Ale | 7

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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