

Happy Hour Food-Bar Area Only

Tuesday-Friday & Sunday 4:30-6pm

\$6	\$8	\$10
Tuscan Flatbread- Mozzarella, boursin, Prosciutto, tomato	Skillet Meatballs Prime beef, provolone, boursin, marinara	East Coast Crab Dip Grilled pita
Loaded Potato Skins- flash fried, twice baked, bacon, cheddar, sour cream	Half Dozen Oysters on the half shell- cucumber mignonette	
Flash Fried Fresh Petite Mozzarella-marinara	Tuna Tataki-seaweed salad, sesame vinaigrette	
Fried Mini Tacos (3) Prime ground beef, chipotle+lime aioli		

Nightly Food Specials in the Bar-

Tuesday(happy hour only)

Salisbury Steak Sliders-\$5 per (minimum 3)
LTO salsa, green peppercorn aioli

Thursday(all night in the bar)

\$5 off Prime Rib Sandwich
Dry-aged in house then slow roasted
Shaved and topped with local mushrooms,
Caramelized onions, gruyere, brioche bun,
Au jus, hand cut fries

Wednesday(all night in the bar)

Short Rib Poutine-\$15
Shredded USDA Prime short rib, cheese curds
over hand cut fries

Sunday(all night in the bar)

\$5 off-Double Cheddar Burger
Two 4 oz. prime and chuck ground burgers
LTO, cheddar cheese, special sauce, hand cut
fries

Happy Drink Specials-Tuesday-Thursday 430-6pm

Wines ½ Off

Chateau Pilet Bordeaux Blanc
Twin Islands *Sauvignon Blanc*
Sarto Pinot Grigio

Draft Beers

Drafts-1/2 off

1/2 off

Bourbon Lawyer
Italian Pear Martinis
Blood Orange Martinis

Irati Garnacha

Montemayou Malbec

Broken Earth Cabernet

Happy Drink Specials-Friday and Sunday 430-6pm

Wines ½ Off

Chateau Pilet Bordeaux Blanc
Twin Islands *Sauvignon Blanc*
Sarto Pinot Grigio

Draft Beers

Drafts-1/2 off

Irati Garnacha

Montemayou Malbec

Broken Earth Cabernet