

FALL FOR FLAVOR

Try our new seasonal menu items.

DRINKS

HORSESHOE ALE

A Celtic Red Ale with a sweet, malty, toasty flavor brewed exclusively for us by Harpoon Brewery. 16 oz. 5.99 | 23 oz. 6.99

FRENCH MARTINI

Tito's Handmade Vodka and Chambord Raspberry Liqueur with a dash of pineapple juice. Served with a sugar rim. 11.99

FRESH STRAWBERRY MARTINI

Freshly muddled strawberries, Tito's Handmade Vodka and RIPE® Cold-Pressed Agave citrus sour mix. Served with a sugar rim. 11.99

PINK PALOMA

Sauza Hornitos Tequila, ruby red grapefruit and cranberry juices shaken and served over ice. Topped with sparkling La Marca Prosecco. 9.29

WOODFORD BOURBON SOUR SMASH

Muddled fresh fruit with Woodford Reserve Bourbon, Angostura bitters, 100% organic agave syrup and RIPE® Cold-Pressed all-natural sour mix. 11.29

FRESH STRAWBERRY MARGARITA

Individually handcrafted with fresh muddled strawberries, freshly squeezed lime juice and Casamigos Blanco 100% Agave Tequila. 11.79



◀ FRESH STRAWBERRY MARGARITA

APPETIZERS

BUFFALO CHICKEN DIP

Inspired by our legendary Boneless Buffalo Wings. Spicy, skillet baked creamy buffalo chicken dip topped with bleu cheese crumbles. Served with flatbread strips and tortilla chips for dipping. 10.79

PRETZEL BITES

Freshly baked salted Bavarian pretzel bites. Served with brewpub mustard sauce and warm queso sauce for dipping. 10.29

ENTRÉES

SHRIMP SCAMPI

A heaping portion of jumbo shrimp tossed with linguine, roasted grape tomatoes and garlic scampi sauce. Topped with fresh lemon zest. Served with warm Rustic Bread. 19.99

STRAWBERRY CHICKEN SALAD

Fresh crisp romaine lettuce with grilled chilled chicken, fresh ripe strawberries, mandarin oranges, bleu cheese crumbles and sliced almonds. Served with choice of dressing. 14.49

FRIED SEAFOOD PLATTER

Treat yourself to a delicious platter filled with delicately fried, hand-breaded shrimp, fish filet and sea scallops. Served with onion rings, french fries, coleslaw and tartar sauce. 21.99 >

NEW YORK STRIP*

A flavorful, five-star, 12 oz. New York center cut. Expertly seasoned and flame broiled to perfection. Served with choice of two: potato, House Salad or vegetable. 22.99



WEEKEND SPECIAL

PRIME RIB DINNER*

**Available Friday – Saturday after 4pm & all day Sunday.
Dine In Only, while it lasts!**

Savor our new 16 oz. USDA Choice Prime Rib, crusted with a blend of seasonings and slow roasted for hours. Served in its natural juices with a side of creamy horseradish sauce, au jus for dipping and choice of two sides: potato, House Salad or vegetable. 34.99

*Cooked to order. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.* All weights are prior to cooking.

Before placing your order, please inform your server if a person in your party has a food allergy.



NEW \$14.99

BIG DEAL MEALS

EVERY MONDAY-WEDNESDAY

CHOPPED SIRLOIN*

Juicy ground sirloin seasoned and flame broiled, smothered with red wine sauce and sautéed mushrooms. Served with two sides.

Topped with peppers and onions. Add 1.79

SHEPHERD'S PIE

Jam packed! Ground sirloin seasoned and baked with Monterey Jack and cheddar cheeses, Russet Mashed Potatoes, red wine sauce, carrots, peas and corn. Served with a warm honey-glazed biscuit.

CHICKEN MARSALA

Tender chicken with sautéed mushrooms and melted mozzarella and provolone cheeses all topped with a marsala sauce served over a bed of linguine. Served with warm Rustic Bread.

ROASTED TURKEY DINNER

Tender, slow roasted turkey breast and cornbread stuffing smothered with a rich turkey gravy. Served with Russet Mashed Potatoes, cranberry sauce, warm honey-glazed biscuit and one side.

DESSERT

STRAWBERRY CHEESECAKE

Rich, creamy vanilla cheesecake topped with fresh sliced strawberries and strawberry sauce with a dollop of whipped cream. 7.99 >



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September 2024