RESTAURANT WEEK FEB. 26-MARCH 3

12PM to 8:30PM.Dine In Only.No Substitutions.

3 COURSE MEAL FOR 35.

Fresh Garden Salad, Entrée & Dessert. Dessert Choices are Cheesecake or Chocolate Cake. No Substitutions Please.

Breaded Pork Chop with Honey Mustard Sauce

Served with mashed potatoes & seasonal vegetables

Chicken Française Over Creamy Vegetable Risotto

Baked Seafood Stuffed Sole topped with a Dill Cream Sauce

Served with rice pilaf & seasonal vegetables

Bacon Wrapped Shrimp with Horseradish Pineapple Sauce

Served with Basmati Rice & Seasonal Vegetables

Steak Tips Sautéed with Mushrooms in a Red Wine Sauce

Served with rice pilaf & seasonal vegetables

Penne Tossed with Sun Dried Tomato & Basil in a Mozzarella Cream Sauce

Topped with grilled or blackened chicken

LUINCH PUB FARE & A DRAFT BEER FOR 22.

AVAILABLE LUNCH TIME 12PM TO 5PM Draft Beer or a 6 oz. glass of wine. Additional Sandwich Toppings not included

Chicken Sandwich Your Way!

Grilled or Blackened. Topped with lettuce & tomato. Served with Steak Fries

Beer Battered Fish Sandwich with Lettuce, Tomato & a Side of Tartar Sauce

Served with fries

Black Bean Burger on a Pita

Same idea as the signature but healthier. With lettuce, tomato & a garden salad

Meatloaf Sliders with American Cheese, Fried Onions & Gravy

Served with fries

Signature Burger

A blend of brisket,short rib & chuck on a brioche.Topped with lettuce & tomato. With Fries

Served with fries

WHAT'S ON TAP

NEBCO Elm City Pilsner. Downeast Winter Blend Cider

T.H. Tom Lager. Blue Point Toasted Lager

12 oz. Backeast Double Scoop IPA

Supernaut IPA. Uncle Don's Light Lager

