SPRING SPECIALS 2 COURSE MENU

SOUP OR SALAD & ENTREE

ENTREES

STUFFED FLOUNDER FLORENTINE 25

crab, spinach, roasted red pepper and sun-dried tomato with grilled asparagus and mashed potato **BRAISED SHORT RIB** 22 over grillled asparagus and mashed potato with mushroom ragu and Bleu cheese cream cheese **10 OZ AMERICAN WAGYU RIB-EYE** 28 over grillled asparagus and mashed potato topped with caramelized mushrooms & onions FISH & CHIPS 22 breaded cod served with French fries and cole slaw PANKO CRUSTED MAHI 18 over grilled asparagus risotto

APPS A LA CARTE ROASTED BRUSSELS SPROUTS 8

tossed in a sweet Thai chili sauce and a side of chipotle ranch **COCONUT SHRIMP POPPERS 9** in a sweet Thai chili sauce **PUB PRETZELS 10** garlic pamesan pretzels with mustard

and cheese sauce

WEEKDAY TUESDAYS SPECIALS 12 OZ PRIME RIB 22 WEDNESDAYS 12 OZ SIRLOIN 30 LOBSTER FRIDAYS - 10-12 OZ TAIL 38

