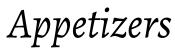
Soup of the Day

• Week of 4.23.24 •

CARRIBEAN JERK CHICKEN SOUP (GF)

Chicken thigh meat, jerk spices, sweet potato, and veggies



GRILLED SPANISH OCTOPUS (GF)

Fresh grilled octopus finished with extra virgin olive oil and lemon over a white bean salad with micro greens

Mussels Fra Diavolo (GF)

Organic PEI mussels in a spicy homemade marinara sauce with fresh basil, garlic, a touch of white wine and crushed red pepper flakes

Entrées

CREAMY CHICKEN FETTUCCINI

Fettuccini pasta in a creamy parmesan sauce with bacon, spinach, and roasted cherry tomatoes topped with grilled chicken and fresh herbs

• Garden salad

CRISPY BONE-IN PORK CHOP

Bone in prime pork chop butterflied and tenderized then coated in Italian bread crumb, pan fried until crispy and finished with a sauce of cherry peppers, garlic, white wine, butter, and baby arugula with shaved parmesan and Asiago cheeses to garnish. Served with a side of garlic mashed potatoes • Garden salad

WAGYU BEEF BURGER

¹/₂ pound of Wagyu beef grilled and topped with blue cheese, caramelized onion jam, garlic mayo, and baby arugula on a poppy, onion brioche bun, served with french fries, homemade coleslaw, and pickle • Add on a garden or Caesar salad, 7

Sides for Two

GRILLED ASPARAGUS (GF) (V) Flame grilled with salt and pepper BREW CITY BEER BATTERED ONION RINGS (V) With ranch for dipping

• Upgrade your side, 3

Happy Hour Every. Where. Tues-Fri, 3pm-6pm 10

20

18

30

38

24

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8