



## APPETIZERS:

FRIED GREEN BEANS.....	\$7
Breaded green beans served with red chili ranch	
PEPPERONI & BACON FLATBREAD.....	\$8
Red sauce, mozzarella, bacon, and pepperoni	
MOZZARELLA STICKS.....	\$6
Breaded mozzarella served with marinara	
SPINACH DIP.....	\$8
Spinach and mozzarella served with tortilla chips	
FRIED OYSTERS.....	\$10
Light batter Atlantic oysters	
IRISH NACHOS.....	\$8
Fries, blue cheese crumbles, blue cheese dressing, and bacon	

## SANDWICHES, SOUPS, SALADS:

*All sandwiches come with fries.*

SOUP OF THE DAY.....	\$6
Ask your server about our delicious soup of the day!	
HOUSE SALAD.....	\$8
Fresh greens, shredded carrot, red onion, diced tomato, shredded cheddar cheese   Add chicken or shrimp +\$5	
WEDGE SALAD.....	\$10
Crisp iceberg lettuce, blue cheese crumbles, tomato, bacon   Add chicken or shrimp +\$5	
ITALIAN CHICKEN SANDWICH.....	\$12
Pesto, tomato, provolone, chicken breast	
PO BOY.....	\$14
Oyster or shrimp with Cajun tartar, shredded lettuce, tomato	
SLIDERS.....	\$12
Wagyu beef sliders topped with bacon, onion jam, cheddar	
VEGGIE PANINI.....	\$12
Seasonal veggies, caramelized onions, balsamic glaze	

## ENTRÉES:

*All entrées served with two sides. Excludes pasta of the week.*

PASTA OF THE WEEK.....	\$16
Ask your server about our chefs selection of pasta! Served with toasted bread as the side.	
SALMON.....	\$20
8 oz. fresh Atlantic salmon, beurre blanc	
STUFFED CHICKEN BREAST.....	\$18
Airline chicken breast stuffed with mozzarella cheese and fresh spinach	
RIBEYE.....	\$30
14 oz. hand cut ribeye	
FILET.....	\$28
6 oz. hand cut filet	
BONE-IN PORK CHOP.....	\$25
12 oz. pork chop served with demi glace	

*Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

## SIDES:

BAKED POTATO.....	\$4
MASHED POTATOES.....	\$4
FRIES.....	\$4
RISOTTO.....	\$4
SIDE SALAD.....	\$4
ASPARAGUS.....	\$4

## KIDS MENU:

*Served with fries.*

KIDS BURGER.....	\$5.99
CHICKEN FINGERS.....	\$5.99
GRILLED CHEESE.....	\$5.99

# DRINK MENU

## COCKTAILS \$10

LEMON DROP MARTINI - Ketel one citron, lemon syrup, simple syrup

BOMBAY SAPPHIRE NEGRONI - Bombay Sapphire Gin, Campari, Sweet Vermouth & orange peel

TEQUILA SUNRISE - Patron Silver, orange juice, grenadine syrup

WOODFORD PEACH MANHATTAN - Woodford, Peach Schnapps, dash of bitters

WATERMELON MOJITO - Malibu watermelon, lime juice, simple syrup, mint leaves, topped with soda water

## DRAFT \$5

PERNICIOUS IPA 7.3%  
STELLA 5%  
SOUTHERN TIER PUMPKING 8.6%  
SEMINAR PIXELS 7.2%  
SUMTER BREWERY CRESCENT MOON WHEAT 5.2%  
FOUNDERS OKTOBERFEST 6%  
SAMUEL ADAMS SEASONAL 5%  
HIGHLAND PILSNER 5.5%

## BOTTLE

MICHELOB ULTRA 4.2% \$3  
BUD LIGHT 4.2% \$2.50  
BUDWEISER 5% \$2.50  
NATURAL LIGHT 4.2% \$2.50  
ANGRY ORCHARD 5% \$3  
MILLER LITE 4.2% \$2.50  
SELTZER 4% \$2.50  
BLUE MOON 5.4% \$3

## SPARKLING WINE

Benvolio, Prosecco, IT GL/BTL Split/\$8  
Veuve Du Vernay, FR Split/\$8

## CABERNET

Line 39, CA GL/BTL \$6/\$25  
Hess Select, CA \$8/\$35

## CHARDONNAY

Line 39, CA GL/BTL \$6/\$25  
Alexander Valley Vineyards, CA \$7/\$30  
Talbot Winery "Kali Hart" Monterey, CA \$38

## PINOT NOIR

Line 39, CA GL/BTL \$6/\$25  
Sokol Blosser, OR \$7/\$32  
Bell Glos "Clark and Telephone", CA \$40

## SAUVIGNON BLANC

Line 39, CA GL/BTL \$6/\$25  
Fournier, FR \$7/\$30  
Langlois-Chateau Sancerre, FR \$30

## MERLOT

Line 39, CA GL/BTL \$6/\$25  
Freemark Abby, CA \$40

## PINOT GRIGIO

Line 39, CA GL/BTL \$6/\$25  
Benvolio, IT \$7/\$30

## OTHER REDS

Cambria, Syrah CA GL/BTL \$34  
Edmeades, Zinfandel CA \$28  
Susana Balbo, Malbec ARG \$25  
Beau-Rivage, Bordeaux FR \$22  
E. Guigal, Cotes Du Rhone FR \$32  
Amicone Rosso, IT \$35

## WHITE VARIETALS

Moscato, Castello del Poggio, IT GL/BTL \$6/\$25  
Riesling, Willamette Valley Vineyards, OR \$7/\$30  
Rose, Cote du Rhone Bellerruche Blanc, FR \$25  
Viognier, Yalumba "The Y series", AUS \$25