

# APRIL SPECIALS



## APPETIZERS

### **\$10 – PHILLY CHEESESTEAK LUMPIA**

Lumpia City's crispy Filipino twist on the classic! Thinly sliced beef, sautéed onions & peppers, and gooey cheese wrapped and fried golden. Served with zesty horseradish aioli for the perfect kick.

### **\$10 – FRIED DILL PICKLES**

Thick cut dill pickle chips tossed in seasoned breadcrumbs, fried crispy golden. Served with your choice of dipping sauce. Tangy crunchy perfection!

### **\$12 – CHILI CHEESE FRIES**

Our famous chili piled high over crispy golden french fries then smothered in creamy beer cheese and shredded cheddar. Finished with chopped green onions, a dollop of sour cream and fresh sliced jalapeños for heat. It's hearty, messy, and perfect

## SALADS, PASTAS & BOWLS

### **\$15 – CHILI LIME GRILLED CHICKEN SALAD**

Grilled chili lime chicken breast + mixed greens, avocado slices, grilled red peppers & onions, cherry tomatoes, drizzled with tangy lime chili vinaigrette. Fresh, fiery, and full of flavor!

### **\$14 – PULLED PORK MAC & CHEESE**

Tender pulled pork loaded onto cavatappi pasta in our rich, gooey cheese sauce. Drizzled with BBQ and topped with green onions.

### **\$16 – SESAME SEARED AHI TUNA BOWL**

Sesame-crust ahi tuna (medium-rare), shaved carrots, edamame, Asian pickled cucumbers, sliced mango, over quinoa. Fresh, sweet-tangy perfection!

## BURGERS-SANDWICHES-TACOS

### **\$16 – GROVER'S BDAY WAFFLE BURGER \***

Double quarter-pound smash patties with your pick of cheese, candied bacon, fried jalapeños, and maple bourbon mayo—stacked between fluffy waffles. Sweet, spicy, smoky perfection in every bite!

### **\$14 – FRIED PORK SANDWICH**

Crispy fried pork tenderloin piled high with fresh arugula, tangy pickled red onions, crunchy apple slaw, and zesty roasted garlic Dijon aioli. Served on a toasted bun.

### **\$15 – FRIED CHICKEN BBQ SANDWICH**

Crispy fried chicken + tangy BBQ sauce, melted cheddar, bacon, homemade coleslaw on toasted brioche. Crunchy, creamy, smoky bliss!

### **\$16 - BLACKENED GROUPE TACOS**

3 Tacos with grilled blackened grouper filet topped with homemade coleslaw, fresh lime wedge, and our signature Baja fish sauce. Served on a warm tortilla. Served with chips and salas. Add guacamole with \$4

## WEEKLY SOUP & WING FLAVORS

### NOT AVAILABLE ON FRIDAY

#### WEEK OF 3/30

SOUP - ZUPPA TOSCANA

WINGS - REALLY RANCH DRY RUB / HONEY CHIPOTLE SAUCE

#### WEEK OF 4/06

SOUP - RED PEPPER GOUDA

WINGS - COWBOY COFFEE DRY RUB - WU TANG SAUCE

#### WEEK OF 4/13

SOUP - CHICKEN DUMPLING

WINGS - MAUI WOWEE DRY RUB / BOURBON MAPLE SAUCE

#### WEEK OF 4/20

SOUP - CHEESEBURGER SOUP

WINGS - SOUTHWEST CHILI DRY RUB / SPICY HONEY MUSTARD

#### WEEK OF 4/27

SOUP - CREAMY CHICKEN & WILD RICE

WINGS - CHERRY BRANDY DRY RUB / XXX GARLIC SAUCE

## HAPPY HOUR 2 - 5PM

WEEKDAYS - ASK YOUR SERVER FOR DETAILS

\*Please be advised consuming raw, or undercooked meat, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Naturally, thoroughly cooking meats, poultry, seafood, shellfish and eggs reduce the risk of foodborne illness

# FISH FRY FRIDAY

## SOUP OF THE DAY - NEW ENGLAND SEAFOOD CHOWDER

\$5 - CUP / \$6 - BOWL (Contains Shellfish)

## FRIDAY FISH BASKETS

All fish fry baskets come with house-made coleslaw, marble rye bread, tartar or jalapeño tartar sauce, and house chips, unless otherwise specified.

Substitute French Fries, Tots, Italian Pasta Salad, Grilled Vegetables, or a Side Salad for \$1

Substitute - Onion Rings, Potato Pancakes or Soup of the Day for \$2

## NORTH ATLANTIC COD - BAKED, PANKO BREADED OR BEER BATTERED

(Baked Seasonings - Salt & Pepper, Cajun, Lemon Pepper)

\$15 - 2 PIECE BASKET

\$18 - 3 PIECE BASKET

\$25 - COMBO BASKET

(3 PIECES OF PERCH & 2 PIECES OF COD)

### LAKE ERIE PERCH

\$18 - 3 PIECE BASKET

\$23 - 6 PIECE BASKET

## SHRIMP BASKETS - FRIED OR GRILLED

(Grilled Seasonings - Salt & Pepper, Cajun, Lemon Pepper)

\$15 - 10 SHRIMP

## PLATES & BOWLS

**\$16 - MISO GLAZED SALMON** - Sweet and savory miso-glazed Atlantic salmon, grilled to perfection and served with grilled vegetables or your choice of side, warm marble rye bread, and a fresh side salad.

**\$14 - GARLIC FENNEL MUSSELS** - Steamed mussels bathed in a rich garlic, fennel, and white wine sauce. Accompanied by toasted garlic bread (contains shellfish)

## SANDWICHES

**\$18 - LAKE ERIE PERCH PO' BOY** - Fresh Lake Erie perch, lightly breaded and fried golden, served on a toasted grilled French roll with lettuce, tomato, onion, and pickles.

Top it with your choice of tartar sauce, jalapeño tartar, or Cajun remoulade.

Accompanied by crispy house chips.

**\$15 - FRIED COD SANDWICH** - Beer battered cod loins on a grilled brioche bun with lettuce, tomato, onion, and pickles and your choice of our house-made tartar sauces.

Served with house chips.

Our kitchen prepares and serves shellfish. Guests with shellfish allergies should notify their server prior to ordering. We cannot guarantee an allergen-free environment due to shared cooking areas.

# PINSA SPECIAL

**\$18 - FUNGUY MUSHROOM**

**PINSA** - Olive oil base, caramelized onions, mozzarella, provolone & Parmesan, loaded with shiitake, portobello & button mushrooms. Baked crisp, then drizzled with garlic aioli and white truffle oil.

# DRINKS

**\$8 - TRAILER PARK BELLINI**

Deep Eddy Peach, White Peach Red Bull & Sprite

**\$12- MINTY MISCHIEF**

El Nivel Cucumber Tequila, Mint, Lime, Seltzer and Splash of Sprite

**\$10 - DUBLIN SPRITZ**

Tullamore DEW Irish Whiskey, St Germaine, Fresh Squeezed Lemon Juice, House Bubbly

**\$7 - LEA'S PINEAPPLE EXPRESS**

Captain Morgan Spiced Rum, Rum Haven, Pineapple Juice & Fresh Lime Juice, Shaken Till Frothy

**\$7 - BERRY TART**

Deep Eddy Lemon, Strawberry Puree, Shaken and Topped with Seltzer

# APRIL EVENTS

 **SAXY SENSATIONS**  
THUR - APRIL 2<sup>ND</sup> 7-10PM

 **BEN BARELS & TIM RUSH**  
SAT - APRIL 4<sup>TH</sup> 7-10PM

 **DON WIGGINS**  
THUR - APRIL 9<sup>TH</sup> 7-10PM

 **JJ ECKL**  
SAT - APRIL 11<sup>TH</sup> 7-10PM

 **PAINT N SIP - TICKETED EVENT**  
MON - APRIL 13<sup>TH</sup> 6-9PM

 **THE THOMPSON DUO**  
THUR - APRIL 16<sup>TH</sup> 7-10PM

 **ANDY CARROLL**  
SAT - APRIL 18<sup>TH</sup> 7-10PM

 **CHAD HELL**  
THUR - APRIL 23<sup>RD</sup> 7-10PM

 **MYLES WANGERIN**  
FRI - APRIL 24<sup>TH</sup> 7-10PM

 **SONYA & GEOFF**  
SAT - APRIL 25<sup>TH</sup> 7-10PM

 **JEFF PFLUEGER**  
THUR - APRIL 30<sup>TH</sup> 7-10PM

 **MIKE & JIM DUO**  
FRI - MAY 1<sup>ST</sup> 7-10PM

 **KENTUCKY DERBY PARTY**  
SAT - MAY 2<sup>ND</sup> 12-7PM  
FREE HAT DECORATING  
DERBY POST TIME - 5:50PM

 **JACKIE BROWN TRIO**  
SAT - MAY 2<sup>ND</sup> 7-10PM

## SONGWriters MONDAY - APRIL 6TH

FEATURING ORIGINAL MUSIC FROM ANDY CARROLL

\$25 TICKETS INCLUDES MUSIC - FOOD - 1<sup>ST</sup> DRINK