



May 24th through May 30th, 2019

Dinner Specials

Served with choice of soup or salad and fresh baked bread

Ribs Platter

House smoked half rack of ribs served with fresh corn on the cob, baked beans, potato salad and a watermelon wedge.

\$25

Greek style lamb burger

Greek seasoned lamb burger nestled in a grilled pita with shredded lettuce, ripe tomato, red onion and tzatziki sauce. Served with fresh pita chips and Greek Salad.

\$18

Coconut Shrimp

Hand breaded shrimp deep fried to a golden brown and served with cilantro rice, seasonal vegetables and pineapple Mango chutney.

\$26

Desserts

Fresh Strawberry Shortcake \$6

Drink Specials

Mexican Mule

Senorita Rosa

The Perfect Margarita

Please see reverse for beer and wine offerings



Featured Wine & Beer

Beer

Castle Danger

17-7 Pale Ale

North Shore Lager

Summer Crush

George Hunter Stout

Founder's All Day IPA

Leinenkugels Summer Shandy

Blue Moon

Corona

Tap Beer

Castle Danger Cream Ale

Summit

Deschutes Fresh Squeezed IPA

Michelob Golden Light

Wines by the Glass

The Crossing Sauvignon Blanc \$10

Hess Chardonnay \$8

Barone Fini Pinot Grigio \$8

Jack's House Chardonnay \$10

Rhiannon Red Blend \$10

Jack's House Cabernet \$10

Joel Gott Pinot Noir \$12

Wines by the Bottle

Four Virtues Barrel Aged Cabernet Sauvignon \$42

Ernie Els Red Blend - The Big Easy \$40

Marques de Cáceres Rioja \$48