



May 10th through May 16th, 2019

Dinner Specials

Served with choice of soup or salad and fresh baked bread

Chicken Piccata

Sautéed breast of chicken finished in a tangy lemon caper sauce and served atop herbed angel hair pasta with fresh seasonal vegetables.

\$18

Halibut Parmesan

Alaskan halibut encrusted with a parmesan breading, grilled to a golden brown and nestled atop a creamy basil cream reduction. Served with wild rice pilaf and fresh seasonal vegetables.

\$28

Pasta Carbonara

Crisp Pancetta bacon tossed with shaved parmesan, peas and spaghetti in a creamy, peppery egg sauce.

\$18

Desserts

Fresh Strawberry Shortcake \$6

Drink Specials

Mexican Mule

Senorita Rosa

The Perfect Margarita

Please see reverse for beer and wine offerings



Featured Wines & 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