



*****SPECIALS*****

12/16-12/22

Fried Green Beans!!

Fresh green beans tossed in Italian seasoned bread crumbs then fried to perfection and served with our house marinara....\$10.99

Thai Calamari!!

Fried calamari tossed with sweet Asian chili and pineapples topped with crushed peanuts, cilantro and a lime wedge....\$12.99

***Cauliflower Crust Flat Bread Pizza Sausage & Pepper
(Gluten Free)***

Sausage and Pepper, marinara sauce and gooey mozzarella cheese....\$12.99

Asian Boneless Sticky Chicken and Rice Bowl!!

Our delicious boneless chicken tossed in an Asian sticky sauce served over white rice with fresh steamed broccoli....\$14.99

Chicken Parm Sliders!!

Chicken dredged in Italian bread crumbs, fried till golden. Served on toasted slider rolls with mozzarella cheese and marinara sauce. Served with potato wedges....\$12.99

Chicken Stir-fry!!

Pan sautéed chicken stir fry served with a generous portion of mixed vegetables and white rice....\$15.99

Ziti with Meatballs!!!

Baked ziti topped with our homemade meatballs, grated parmesan cheese and marinara sauce. Served with a garlic knot....\$13.99

Open Faced Prime Rib Sandwich!!!

Our signature Prime Rib cooked to perfection and served open-faced style with horseradish sauce, mashed potato with brown gravy and vegetable of the day....\$13.99

Beef Stroganoff!!

Flamed grill steak tips on top of egg noodles with mushrooms and tossed in homemade stroganoff sauce....\$17.99

Marinated Swordfish!!

Flame grilled marinated swordfish topped with sesame seeds and scallions. Served with rice pilaf and vegetable of the day....\$18.99

Winter Wonderland Salad!!

Flame grilled all white chicken breast brushed with a balsamic fig glaze, served over mixed greens with gingerbread croutons, pears, cucumbers, grape tomatoes, sugar plums, toasted hazelnuts and blue cheese snowflakes!!

We recommend poppy seed dressing!! ...\$14.99

Also available with.....

Balsamic fig glazed turkey tips...\$17.99

Balsamic fig glazed steak tips...\$17.99

Balsamic fig glazed grilled salmon...\$17.99

****Apple Cobbler!!***

Served with vanilla iced cream topped with whipped cream and caramel sauce!!!!

NEW IN CANS!!!

**Whalers Rise American Pale Ale APV 5.5%*

**Night Shift Whirlpool NE Pale Ale 4.5%*

**Naturday Strawberry Lemonade*

DRAFT BEERS

Beers	ABV
<i>Evil Genius, "Santa I know Him"!!!</i>	
<i>Spiced Belgian Saison</i>	7.8
<i>Lawson's Session #8</i>	4.8
<i>Lawson's Sip of Sunshine DIPA</i>	8.0
<i>Lawson's, The Space In Between</i>	5.0
<i>Lord Hobo, Meat & Potatoes Nitro Stout</i>	7.5
<i>Night Shift New England IPA Batch #2</i>	6.0
<i>Night Shift Pfaffenheck, Pilsner</i>	5.2
<i>Night Shift Gravitas Triple IPA</i>	9.6
<i>Medusa Brewing Compnay, Laser Kitten IPA</i>	4.5
<i>Mighty Squirrel, Cloud Candy IPA</i>	6.5
<i>Springdale, Barrel Aged Maple Briqadeiro</i>	8.5
<i>Blue Moon, Belgian Wheat</i>	5.4
<i>Bud Light, Lager</i>	4.6
<i>Café Brew, Lager</i>	4.3
<i>Café IPA</i>	5.9

BEER FLIGHTS!!!!!!!

OYA

Gravitas, Batch #2, Session #8, Sip of Sunshine

Somewhat Hoppy

Space In Between, *Pfaffenheck*, Session #8, Laser Kitten

Somewhat Seasonal

Maple Brigadeiro, Bean & Barrel, Santa I Know him, Meat & Potatoes

Beers	ABV
<i>Allagash White, Witbier</i>	5.1
<i>Amstel Light, Lager</i>	3.5
<i>Angry Orchard Cider</i>	5.0
<i>Bud Light, Lager</i>	4.6
<i>Budweiser, Lager</i>	5.0
<i>Coors Light, Lager</i>	4.2
<i>Corona Extra, Lager</i>	4.6
<i>Corona Light, Lager</i>	4.1
<i>Downeast Cider</i>	5.1
<i>Downeast Cider Aloha Friday</i>	5.1
<i>Fat Tire, Belgian Style Ale</i>	5.2
<i>Harpoon IPA</i>	5.9
<i>Heineken, Euro Pale Ale</i>	5.0
<i>Jack's Abby, Post Shift</i>	4.7
<i>Mich Ultra, Lager</i>	4.2
<i>Naturdays, Strawberry Lemonade</i>	4.2
<i>Night Shift, Nite Lite</i>	4.3
<i>Miller Light, Lager</i>	4.1
<i>Sam Adams Boston, Lager</i>	4.9
<i>Stella Artois, Pale Lager</i>	5.0
<i>White Claw, Mango or Black Cherry</i>	5.0
<i>O'Doul's (Non-Alc)</i>	

Try one of our Delicious Featured Wines

Red

Freakshow Cab 2017 (90 points)

Big and spicy, this full-bodied wine is plump, mouth filling and packed with ripe fruit flavors. It has a rounded, soothing feel on the palate despite firm tannins, no doubt due to the extra-ripe plum, cherry and milk chocolate flavors that follow aromas of maple syrup, vanilla and cedar

White

Phantom Chardonnay 2017 (91 points)

Phantom Chardonnay entices with its rich layers. Green apple and pear transform into spicy flavors of freshly baked apple pie, while barrel fermentation imparts a creamy, luscious mouthfeel. This is produced by Bogle Vineyards

Check Out Our New Winter Drinks Menu!!!