



## **\*\*\*WEEKLY SPECIALS\*\*\***

### ***Loaded Chili Cheese Fries!!***

Don't want fries with your meal? Problem solved! Here's a heaping portion of golden-brown French fries topped with chili, bacon bits and lots of gooey cheese. Served with a side of sour cream....\$9.99

### ***Café Candied Bacon!!***

Thick cut bacon dredged in brown sugar, ginger and black pepper then slooow cooked. Great compliment to your favorite ice cold draft beer...\$9.99

### ***Tijuana Wrap!***

Cajun grilled chicken, salsa, sour cream, shredded cheddar and lettuce served in a wrap with your choice of side!...\$12.99

### ***Salmon Sliders!!***

Two perfectly grilled salmon filets served on dinner rolls with lettuce, tomato and onion. Topped with a cucumber wasabi sauce and a side of French fries....\$14.99

### ***Tequila Lime Chicken and Pasta!!***

Two grilled chicken breasts sauteed in a tequila lime cream sauce with cilantro, red peppers and diced tomatoes. Served over your choice of pasta....\$14.99

### ***Guinness Beer Battered Fish and Chips!!***

Our delicious fish and chip smothered in a Guinness beer batter and deep-fried to golden brown. Served with a generous portion of French fries and topped with onion rings and a side of coleslaw....\$15.99

### ***Autumn Salad!!***

Flame grilled all white chicken breast brushed with a bourbon maple glaze, over mixed fresh greens with pumpkin bread croutons, dried cherries, sliced red apples, candied pecans, pumpkin seeds, grapes and blue cheese crumbles!!

We recommend apple cider vinaigrette dressing!! ...\$14.99

Also available with.....

Bourbon Maple glazed turkey tips...\$16.99

Bourbon Maple glazed steak tips.....\$18.99

Bourbon Maple glazed grilled salmon....\$18.99

## **Drink Specials!!**

### ***Spiced Whiskey Apple Cider!***

Warm yourself up with this great fall cocktail. Nice balance of Ginger spiced Whiskey, Apple cider and a splash of fresh lemon. Topped off with dash of cinnamon.

### ***Elijah Craig Old Fashioned!***

Elijah Craig Small Batch with just the right amount of brown sugar syrup and a couple of dashes of black walnut bitters!! Stirred for your enjoyment!!