

Daily Features (4pm-9pm)

Tuesday's Feature

Tasty Taco & Tequila

Wednesday's Feature

Wing Night

Thursday's Feature

Pastabilities

Friday's Feature

Colossal Fish Fry

Starters

Classic Wings | 18

Choice of buffalo, BBQ, garlic parmesan, dry ranch, and Cajun

Jumbo Pretzel | 24

Jumbo 24 oz pretzel with beer cheese sauce, salted caramel & spice mustard

Pepperoni Flat Bread | 14

House made flat bread topped with ricotta, marinara, pepperoni Italian cheese blend

Breaded Shrimp (V) | 17

6 Jumbo shrimp panko breaded served with lemon wedge and cocktail sauce

Cauliflower Crust Pizza (GF) | 18

Cheese lover Gouda, cheddar, Munster and fresh mozzarella

FEATURE COCKTAIL

Carmel Apple Martini
\$8

WEEKLY SOUP
Tuscan Ribollita
Kielbasa and Cabbage

Handhelds

(All handhelds come with a side)

Tex-Mex Wrap | 16

Crispy chicken tenders, tomatoes, lettuce, pepper jack and chipotle ranch

Burger of the Week | 16

Burger, hot sausage pattie, fried egg, 2-year sharp cheddar, LTO

Jalapeno & Pancetta Grilled Cheese | 16

Cheddar, Swiss, American cheese, sundried tomato aioli, grilled pancetta and pickled jalapenos on multi grain bread

Pot Roast Sandwich | 17

Slow roasted pot roast topped with hash brown potatoes and fried onions served on a Mancini's bun

Blackened Shrimp Banh Mi Wrap | 20

Blackened Shrimp, cucumber, lettuce, pickled carrot & red onion slaw and cilantro yogurt sauce served in a warm tortilla wrap

Chicken Mozzarella Sandwich | 18

Fried chicken breast rich tomato sauce and fresh mozzarella served on ciabatta bread

Entrée Salads

Herb Cous Cous Greek Salad (GF) | 20

Romaine, herb cous cous, kalamata olives, sweet peppers, cucumbers, carrots, tomato and feta with cilantro mint vinaigrette

Pittsburgh Steak Salad | 24

Romaine, flat iron cooked to your liking tomato, carrots, red onion, Cheddar jack blend topped with French fries served with your choice of dressing

Fried Chicken Salad | 17

Fried chicken breast, Iceberg, grape tomatoes, toasted filberts, egg, pickled carrot & red onion served with your choice of dressing

Salmon or Chicken Caesar | 20

Romaine, parmesan, croutons, Caesar dressing

Crab Cake on Spinach & Arugula | 26

Jumbo lump crab cakes served on a bed of baby spinach and arugula, tomatoes, capers, radish and carrots served with lemon Sriracha vinaigrette

Entrées

(All entrees start at 4pm and come with a salad or soup. All dressings come on the side)

Baked Cod with Zesty Tomato Sauce | 26

Fresh cod filet topped with carrot, onion, lemon tomato sauce topped with cared scallions served with rice pilaf and baby carrots

Lobster Carbonaro Risotto | 53

Two grilled lobster tails placed on a bed of pecorino Carbonaro risotto and lemon served with grilled asparagus

Chicken Poke Bowl | 23

Brown rice topped with grilled chicken breast tossed in our own poke sauce, carrots, radish, edamame, cucumber and avocado

Grilled NY Sirloin Steak with Gorgonzola Maître d'hôtel Butter (GF) | 42

10 oz sirloin grilled to your liking topped with a gorgonzola butter served with Yukon gold roasted potatoes and broccoli

Baby Back Ribs | Half Rack 30 / Full Rack 45

Slow roasted baby back ribs served wet or dry served with steak fries

SIDE OPTIONS

Mac and Cheese | Grilled Asparagus | Jasmin | Baby Carrots | Yukon Gold Potatoes

Monthly Feature Dessert

Limoncello over lemon pound cake topped with berry compote