

# DINNER SPECIALS

Monday, March 20, 2017

## Soup du Jour

Sweet & Spicy Tomato Bisque  
garlic croutons

## Appetizers

- Grilled Romaine Hearts Salad** 10  
red onion, applewood bacon, avocado,  
grape tomato, asiago, cracked pepper,  
Worcestershire - balsamic vinaigrette  
(Green Flash GFB Blonde)
- Crispy Fried Monk Fish Bites** 15  
fennel-green apple slaw, soy remoulade  
(Departed Soles Konstantine Kolsch)
- "Cheesesteak" Sliders (3)** 10  
pickled red onion, hot cherry pepper, beer  
cheese sauce  
(BOM Triporteur Full Moon)

## Entrees

- Sesame Crusted Swordfish** 26  
sweet chili butter sauce, sautéed bok choy,  
toasted almond wild rice  
(Straffe Hendrik Tripel)
- Pan Seared NY Strip Steak (12 oz)** 29  
red onion demi glace, garlic wilted baby  
spinach, roasted red bliss potatoes  
(Stillwater On Fleek-Vinatge 2016))
- Grilled Spiced Pork Sausage (8 oz)** 22  
ale mustard gravy, buttered green peas,  
horseradish whipped potato  
(Stone Pataskala Red IPA)
- Grilled Salmon Tacos** 16  
pineapple mango salsa, cilantro lime  
aioli, shredded cabbage, black beans  
and rice  
(Brotherton Liquid Smile)

## Beer Special

**Samuel Smith Organic Lager** 5/btl  
pure brewed with organic hops & barley