

MONDAY FROM 4PM:

\$3.50
Pints



STROMBOLI

YOUR CHOICE OF PLAIN \$13
BUFFALO CHICKEN, BBQ CHICKEN,
VEGGIE, MARGARITA,
STINGER CHICKEN OR PEPPERONI \$14

HOMEMADE PIZZA

YOUR CHOICE OF PLAIN \$13
BUFFALO CHICKEN, BBQ CHICKEN,
VEGGIE, MARGARITA,
STINGER CHICKEN OR PEPPERONI \$14

CHICKEN PARM BRIOCHE

CRISPY GOLDEN BROWN
CHICKEN CUTLET ON A GARLIC TOASTED
BRIOCHE BUN WITH HOMEMADE RED
SAUCE & MOZZARELLA CHEESE
SERVED WITH FRIES \$15

BEEF TACOS

WITH SHREDDED CHEESE, LETTUCE
& TOMATO & OUR MILD
TAILGUN SAUCE IN A
FLOUR TORTILLA \$12

TUESDAY FROM 4PM:

\$3.50 Bottles



WING NIGHT

(10) \$8 (20) \$16 (30) \$24
TAILGUN, TOPGUN,
SOUTHWEST OR STINGER
IN HOUSE ONLY NO TAKE-OUT

SHORT RIB SHEPARD'S PIE

SLOW COOKED GUINNESS BRAISED
SHORT RIB WITH PEAS, CARROTS &
MASHED POTATOES SPRINKLED
WITH CHEDDAR JACK CHEESE \$22

SUPER MAHI MELT

8 OZ. GRILLED MAHI MAHI
SERVED ON GRILLED WHOLE WHEAT
WITH MELTED SWISS CHEESE, TOMATO
& RUSSIAN DRESSING \$18

FLOUNDER FRANCAISE

FLOUNDER FILET LIGHTLY SAUTEED
WITH FRANCAISE LEMON WHITE
WINE SAUCE. SERVED OVER PENNE OR
LINGUINI DISHED WITH GARLIC TOAST
\$24

SHORT RIB QUESADILLA

GUINNESS BRAISED SHORT RIB
WITH RED ONION, PEPPER JACK CHEESE
& A LONG HOT DISHED WITH SOUR
CREAM & SALSA \$18

WEDNESDAY FROM 4PM:

\$4 Modelo Pints
\$7 Margaritas



**7PM WITH HOST
TOMMY T-BONE**

FAJITAS

FRESH SWEET PEPPERS & SPANISH
ONIONS SAUTEED WITH OUR FAJITA SAUCE
TOPPED WITH CHEDDAR JACK CHEESE &
FLOUR TORTILLAS SERVED WITH SOUR
CREAM & SALSA
CHICKEN \$19 - BEEF \$21 - SHRIMP \$22

CHIPOTLE CHICKEN QUESADILLA

MARINATED CHOPPED GRILLED CHICKEN
BREAST, RED ONIONS, TOMATOES
& PEPPER JACK CHEESE SERVED WITH
SOUR CREAM & SALSA \$15

FISH TACOS

BLACKENED MAHI MAHI WITH SHREDDED
CABBAGE, DICED TOMATOES & DISHED
WITH A SIDE OF SALSA \$18

FIESTA DIP

CHORIZO, CHICKEN, SALSA
& CHEESE DIP SERVED WITH A SIDE OF
CORN TORTILLA CHIPS \$11

THURSDAY FROM 4PM:

\$3.50
Pints



CHICKEN POT PIE

SERVED IN A BREAD BOWL
LIGHTLY SPRINKLED WITH
CHEDDAR JACK CHEESE
\$15

HOMEMADE MEATLOAF

SMOTHERED IN MUSHROOM &
ONION GRAVY SERVED WITH
MASHED POTATOES & VEGGIE DU JOUR
\$21

BBQ SHORT RIB

SLOW COOKED GUINNESS BRAISED
SHORT RIB DIPPED IN OUR HOMEMADE
BBQ SAUCE WITH PEPPER JACK CHEESE
SERVED ON A BRIOCHE BUN
DISHED WITH COLE SLAW
\$16

GARLIC TOAST BRUSCHETTA

DISHED WITH HOMEMADE BRUSCHETTA
TOPPED WITH MELTED
SHARP PROVOLONE CHEESE
\$13