

MONDAY FROM 4PM:

\$3
Pints



\$5
Cans **NUTRL™**
Vodka. Seltzer. Real Juice.



BEEF TACOS

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

HOMEMADE PIZZA

-OR- STROMBOLI

YOUR CHOICE OF PLAIN
BUFFALO CHICKEN,
SOUTHWEST BBQ CHICKEN,
VEGGIE, STINGER HONEY GARLIC
CHICKEN OR PEPPERONI \$14

CHEESESTEAK EGGROLLS

SERVED WITH SIRACHA KETCHUP
\$12

BRUSCHETTA

CHICKEN SANDWICH

YOUR CHOICE OF GRILLED OR FRIED
TOPPED WITH BRUSCHETTA &
SHARP PROVOLONE CHEESE DRIZZLED
WITH BALSAMIC GLAZE SERVED ON A
GARLIC BUTTERED KAISER ROLL WITH
FRIES \$15

TUESDAY FROM 4PM:

\$3.50
Pints

Yuengling
AMERICA'S OLDEST BREWERY.



WING NIGHT

(10) \$9 (30) \$27 (50) \$45
TAIL GUN, TOP GUN,
SOUTHWEST OR STINGER

IN HOUSE ONLY NO TAKE-OUT

SHORT RIB

MAC & CHEESE

GUINNESS BRAISED SHORT RIB MIXED
WITH CAVATAPPI PASTA TOSSED IN A
CHEDDAR JACK CREAM SAUCE WITH BASIL
& ITALIAN BREADCRUMBS \$22

FLOUNDER FRANCAISE

DELICATE FLOUNDER EGG-BATTERED
& SAUTEED IN A LEMON-WHITE WINE
BUTTER SAUCE, SERVED OVER YOUR
CHOICE OF PASTA DISHED WITH
GARLIC TOAST \$28

DOUBLE SMASH BURGER

BLACKENED, BLUE CHEESE CRUMBLE,
CARMELIZED BALSAMIC ONION JAM WITH
BACON ON A 3 LAYER BUN
SERVED WITH FRIES \$17

BBQ SHORT RIB SANDWICH

GUINNESS BRAISED SHORT RIB MIXED
WITH OUR SWEET BBQ SAUCE SERVED
ON A BRIOCHE BUN WITH PEPPER JACK
CHEESE DISHED WITH FRIES \$17

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 \$20 SHRIMP \$21

CHICKEN QUESADILLA

FLOUR TORTILLA, MARINATED SHREDDED
CHICKEN, QUESO FRESCO DISHED WITH
MEXICAN RICE SERVED WITH SOUR CREAM
& PICO DE GALLO \$18

THE JAWN

CHEESE STEAK WITH MUSHROOMS
& ONIONS, COOPER SHARP CHEESE &
GARLIC AIOLI SAUCE ON A SEEDED LONG
ROLL SERVED WITH FRIES \$17

CHICKEN TACOS

MARINATED SHREDDED CHICKEN WITH
LETTUCE, QUESO FRESCO & AVOCADO IN
A FLOUR TORTILLA DISHED WITH MEXICAN
RICE SERVED WITH A SIDE OF PICO DE
GALLO & SOUR CREAM \$18

THURSDAY FROM 4PM:

Michelob
\$3 **ULTRA**
Pints

\$6 Glass
House Cabernet



CHICKEN POT PIE

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

HOMEMADE MEATLOAF

SMOTHERED IN MUSHROOM GRAVY
SERVED WITH MASHED POTATOES
& VEGGIE DU JOUR \$19

SWEET THAI CHILI

CHICKEN CHEESESTEAK

WITH PEPPER JACK CHEESE ON A SEEDED
LONG ROLL SERVED WITH FRIES \$17

FRIED CHICKEN BLT

DEEP-FRIED CHICKEN BREAST
WITH BACON, LETTUCE & TOMATO
SERVED ON A KAISER ROLL
WITH RANCH GARLIC AIOLI
DISHED WITH FRIES \$15