

# EARLY DINING MENU

WEDNESDAY - FRIDAY, 2-6 pm

## entrees

CHOICE OF:

PETITE PRIME RIB \$24  
Creekstone Farms

PAN SAUTÉ SOLE \$20

## HAND CRAFTED PASTA

PAPPARDELLE BOLOGNESE \$20  
Prime Rib Arrabbiata Meat Sauce

CHEESE TORTELLACCI \$20  
In Arrabbiata Marinara

CHICKEN ALFREDO GARLIC CREAM \$20

SHRIMP ALFREDO GARLIC CREAM \$21

## ALL SELECTIONS SERVED WITH HOUSE OR CAESAR SALAD, CHOICE OF SIDE & DESSERT

French Fries, Baked Potato,  
Lebanese Rice (seasonal preparation)  
Voodoo Slaw & Veggie of the Day

## dessert

MINI SIZE CHOICE OF:

Ice Cream,  
Double Chocolate Goey,  
or Raspberry Royal Ice Cream

**In House Dining Only**

*No Sharing Please*

*(Not valid with any other promotions or  
available on Valentine's Day or New Year's Eve)*

# HAPPY HOUR

WEDNESDAY - FRIDAY, 2-6 pm

## starters

PEAR TREE ONION RINGS small - \$4

TOASTED CHEESE RAVIOLI small - \$5  
With Arrabbiata Marinara

## SMASHED BURGER SLIDERS

Cheeseburger (2) \$6  
Cheese, Onion and Slider sauce

BATTER-DIPPED CHICKEN BITES (6) \$7  
Tossed in Brett's Sweet Heat, AJ's Buffalo,  
or Blue's Hog BBQ

## adult beverages

WINE  
House Pours - \$6

DRAFT BEER  
Craft - \$4.00  
Domestic - \$3.00

## \$5 SIGNATURE COCKTAILS

CLASSIC MARGARITA  
Tequila, Triple Sec, Lime

JUNGLE JUICE  
Blackberry, Strawberry & Raspberry rum,  
Cranberry Juice, Sweet n Sour, Sprite

BLOODY MARY  
House infused Jalapeño Peach Vodka

MOSCOW MULE  
Vodka, fresh lime juice, ginger beer  
(served in a copper mug)

**In House Dining Only**  
*(Not valid with any other promotions)*