

# HAPPY HOUR

WEDNESDAY - FRIDAY, 3-6 pm

## *starters*

PEAR TREE ONION RINGS small - \$4

TOASTED CHEESE RAVIOLI small - \$5

With Arrabbiata Marinara

## SLIDERS

Chef's Feature (2) \$7

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)

# EARLY DINING MENU

WEDNESDAY - FRIDAY, 3-6 pm

## *entrees*

CHOICE OF:

PETITE PRIME RIB \$24  
Creekstone Farms

PAN SAUTÉ SOLE \$20

## HAND CRAFTED PASTA

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)*