



Dinner Specials

Thursday, December 6th

Live Music In The Pub at 9PM

The Ben Cote Band



*Buy A
Bottle of
Wine
...and take
home what
you don't
drink!*



\$7 Ladies' Night Martini

Holiday-tini Flor de Caña Dark Rum, orange juice, grenadine and fresh lemon juice.

Today's Suggested Beer Sampler

Summer's End (Kolsch), **Oma's Altbier** (German Altbier),

Social Relevance (Dry Hopped Kolsch), **Facelift** (English IPA),

PC Load Letter (Dark Lager) \$7.50 (Please see our yellow Beer List for full beer descriptions)

Cheese Board for Two

Manchego cheese, *Smith's Country Cheese* Wine Spread, Aged Gouda hand sliced hard pepperoni, apple slices, apricot preserves, toast points & crackers on a GAH cheese board. \$16

Appetizers

Onion Rings Fresh battered onions rings, deep fried, then tossed in rub it right seasoning and served with garlic parmesan dipping sauce. \$7

Crispy Chicken Salad

A bed of spring mix topped with Monterey Jack cheese, cucumbers, diced tomatoes, red onions, fried onion straws and crispy chicken tenders. Served with house made honey mustard. \$13

Veggie Thin Crust Pizza

House pizza dough spread with house pizza sauce is topped with three-cheese blend (mozzarella, provolone and asiago), garlic, spinach, tomato, mushrooms, and onions. \$16

Dinner Entrees

Lemon Pepper Fettuccini Carbonara House made lemon pepper fettuccini tossed with our house made alfredo, applewood smoked ham and pigeon peas. \$17

Chicken & Broccoli Alfredo Sautéed chicken and broccoli tossed with our house made alfredo sauce and served over our fresh house made spaghetti. \$16

One Pound Char Crusted Rib Eye One pound Certified Angus Beef rib eye is char crusted (black pepper and garlic) and grilled to order. Served with crushed Yukon potatoes with melted garlic cheese curds and tonight's vegetable. \$25

Salmon Dijonnaise Fresh Atlantic salmon is poached and served with house dijonnaise sauce (whole-grain mustard, Dijon mustard, honey, mayonnaise) and topped with chopped herbs. Served with wilted spinach and basil mashed potatoes. \$19

Steak Pizzaiola New York Strip cooked to order and topped with a sauce of diced tomatoes, garlic, peppers, red wine and fresh basil tossed with fresh mozzarella. Steak is served with house made spaghetti tossed with pomodoro sauce and sprinkled with parmesan cheese. \$22

Pub Food

Pulled Pork Sandwich House made pulled pork drizzled with Carolina barbecue sauce and topped with our house coleslaw is served on a grilled and buttered bun. \$12

Roasted Pepper & Goat Cheese Burger 8oz Certified Angus Beef burger is grilled to your liking and served on a buttered and grilled bun with roasted red peppers, goat cheese and arugula, drizzled with balsamic glaze. \$12



Pufnstuf Cans are Back!

Moon Hill Brewing Co.'s first ever cans are back! Pufnstuf American IPA 4-packs (or more!) are available to enjoy at your table or take to go.