SPECIALS. Available beginning at 12:00 pm daily



## MONDAY 3/4/24

Grilled Chicken Teriyaki with Jasmine Rice & Veggies \$15.95 Lamb Gyro with Fries \$14.95 God of Thunder \$7.00 Gosling's Dark Rum, Ginger Beer, Lime Wedge

# TUESDAY 3/5/24

Crispy Shrimp Tacos \$14.95 Mango Salsa & Spicy Mayo \$14.95 Loaded Nachos Ground Beef, Pico de Gallo, Sour Cream, Guac, Peppers/Cheese Sauce Stairway to Heaven Margarita \$13.00

## WEDNESDAY 3/6/24

Patron Silver Tequila, Cointreau, Lime Juice, Sour Mix, Grand Marnier

Crown Royal, Peach Schnapps, Cranberry Juice, Orange Garnish

Tuna Poke Bowl \$17.95 Grilled Chicken Marsala with Mashed Potatoes & Veggies \$14.95 Highway to Hell \$8.00 Jack Daniel's Fire, Rum Chata, Cherry Garnish

# THURSDAY 3/7/24

**Chicken Parmesan Pasta with Garlic Bread Cuban Sandwich with Fries** Hotel California

\$14.95 \$14.95 \$8.00

FRIDAY 3/8/24

**Bang Bang Shrimp Over Fries** \$14.95 Cajun Fish Wrap with Fries \$14.95 \$12.00 The Thin Ice Frozen Lemonade

Jack Daniel's Tennessee Whiskey, Lemonade I.O.

## SATURDAY 3/9/24

Evan Williams Cherry, Ginger Ale, Grenadine, Cherry Garnish

BBQ Pork Ribs with BBQ Sauce, Coleslaw & Warm Cornbread \$18.95 Chili Bowl with Warm Cornbread \$12.95 Heart of a Glass \$7.00

SUNDAY 3/10/24

Mahi Mahi with Mango Salsa, White Rice & Veggies **Poutine Fries** 

\$11.95 Black Sabbath \$9.00 \$18.95

Ketel One Vodka, Kahlua, Half-n-Half

# MONDAY 3/11/24

#### Pork Belly Burger with Blueberry Ketchup & Fries \$15.95 **Tuna Melt with Fries** \$13.95 *Shamrock Juice \$15.00* Concierge Gin/Tequila/Rum/Vodka, Blue Curacao, OJ \$15.00

## TUESDAY 3/12/24

Pork Carnitas Tacos \$13.95 Loaded Nachos \$14.95

Ground Beef, Pico de Gallo, Sour Cream, Guac, Peppers/Cheese Sauce

Irish Margarita \$14.00

Altos Reposado, Blue Curacao, Peach Schnapps, Jameson Orange, Pineapple Juice, Lime Juice, Orange Garnish, Salt or Sugar Rim

#### WEDNESDAY 3/13/24

\$14.95 Tomato Basil Soup with Grilled Cheese Sandwich **Bang Bang Shrimp Over Fries** \$14.95 Frozen Grasshopper \$10.00 Crème de Menthe Green, Crème de Cocoa Light, Ice Cream Base