

CAPRESE \$8

Vine ripened tomatoes, imported mozzarella, fresh basil, olive oil, and drizzled with balsamic glaze.

### WINGS OR TENDERS \$9

### Wings available in traditional or boneless

Tossed in your choice of mild, hot, BBQ, Asian glaze, mango habanero or cajun dry rub. Served with your choice of ranch or bleu cheese dressing.

### CHICKEN SATAY \$9

Four chicken skewers, stir fried vegetables, scallions, water chestnuts, tossed in sweet chili sauce, and a side of Thai peanut dressing.

### CALAMARI FRITTI \$9

Flash fried calamari and artichokes, finished with tomatoes, pepperoncini rings, capers, and a garlic lemon butter sauce.

# CHEESE CURDS \$9

Served with choice or ranch or marinara.

### PICKLE SPEARS \$9

5 Hand breaded pickled spears served with a side of ranch.

# QUESADILLAS \$9

Your choice of chicken or veggie. Grilled tortilla, peppers, onion, melted monterey and cheddar cheese.

Served with lettuce, pico de gallo, sour cream, and salsa.

### CRAB, SPINACH & ARTICHOKE DIP \$9

Jumbo lump crab in a creamy spinach and artichoke blend, sprinkled with sun dried tomato. Served with tortilla chips.

### THE 5 GRAND NACHOS \$9

Freshly made tortilla chips layered with refried beans, your choice of chicken, bbq pulled pork or ground beef, queso sauce, mozzarella and cheddar jack cheese, onions, diced tomatoes, black olives, and jalapeño peppers. Served with salsa and sour cream.

### BRUSSEL SPROUTS \$7

Tossed with almonds, garlic and balsamic glaze.

## BEEF SLIDERS \$9

3 USDA prime angus beef sliders, american cheese, grilled onions & pickles

### 1 LIQUOR/1 MIXER

Pearl Vodka, Jim Beam Bourbon, Jack Daniels Whiskey, Exotico Tequila, Gordon's Gin, Grant's Scotch, Parrot Bay White Rum, Captain Morgan Rum.

# **5** LONG ISLAND

# **ANY WINE GLASS**

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Not valid with any other promotions.