

Weekly Dinner Specials

Monday, January 30th through Sunday, February 6th

Featured Appetizer:

Smoked Pork Taquitos

Our house smoked pulled pork rolled in fresh flour tortilla and crisp fried.
Drizzled with a tangy BBQ sauce and served with Ranch dressing 9.99

Yankee Pot Roast Dinner

USDA Roast slow cooked in a red wine tomato sauce with potatoes, carrots and celery 15.99

Suggested Beer Pairing: Victory Yakima Glory

Stuffed Pork Loin

Three slices of tender pork loin stuffed with an apple-craisin stuffing and topped with apple brandy sauce. Served with your choice of side 15.99

Suggested Beer Pairing: Flying Fish Red Fish

Caribbean Tilapia

An 8oz fillet of Tilapia topped with Mango Salsa. This is one of Pete's all-time favorites. Served with your choice of side 16.99

Suggested Beer Pairing: Defiant Abominable Snow

The Bauhaus Burger

Our 7oz beef burger seasoned with liquid smoke a special Cajun spice. Grilled to your liking and topped with cheddar cheese and applewood smoked bacon 10.99

Suggested Beer Pairing: Tommyknocker Imperial Nut Brown

Add a soup, small garden salad or small Caesar salad to any Special-only \$2.99



Now taking reservations for our first ever
4-Course

Canadian & American Whiskies Dinner

Tuesday, February 28th 6:30pm

Featuring a cocktail presentation from our host
Peter O'Connor, Master of Whiskies

