



happy hour

4-6 pm
TUESDAY - FRIDAY

starters

- PEAR TREE ONION RINGS small - \$3
- TOASTED CHEESE RAVIOLI small - \$3
With Marinara
- LOADED FRENCH FRIES \$3
Cheese & Bacon
- CHEF'S CHOICE \$3
- AJ'S BATTER-DIPPED BONELESS WINGS 1/2 lb. - \$3
Tossed in Brett's Sweet & Spicy AJ's Buffalo, AJ's En Fuego, Kick It and
Honey Ginger BBQ

adult beverages

- | WINE | | BEER | |
|-------------|-----|----------------|-----|
| House Pours | \$4 | Domestic Craft | \$2 |
| | | | \$3 |

\$3 SIGNATURE COCKTAILS

- | | |
|--|---|
| CLASSIC MARGARITA
Tequila, Triple Sec, Lime | BLOODY MARY
House infused Jalapeño Peach Vodka |
| PACIFIC SUNSET
Malibu Rum, Peach Schnapps, Sprite | MOSCOW MULE |

Vodka, fresh lime juice, ginger beer served in a copper mug

- RASPBERRY AMERETTO
Chambord, Amaretto, Sour



early feature menu

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(Dine in Only - No Substitutions)
Extra Salad, \$3 - Extra Side, \$2)
(Beverage Included)

entrees

CHOICE OF:

Small Cut Prime Rib - \$17

Sauteed Sole - \$16

Chicken Piccata - \$16

Chopped Steak - \$16

with Grilled Mushrooms & Onions

served with

FAMILY STYLE SIDE SALAD OR CAESAR

Choice of Dressings:

House Vinaigrette, Madam French,
Nippy Blue & Cheese & Ranch

SIDE CHOICES:

French Fries, Baked Potato, Slaw
or Veggie of the Day

dessert

SHOT SIZE CHOICE OF:

Ice Cream, Double Chocolate Goopy or
Raspberry Royal Ice Cream