



FOURTH OF JULY SPECIALS

Friday, July 4 | 4pm - 8pm

HAPPY HOUR

4PM TO CLOSE IN THE BAR AND ON THE PATIO

\$10 OFF ENTREE SALADS, BURGERS, TWIN CHARLIES & PLATES

4PM TO CLOSE IN THE BAR AND ON THE PATIO

HALF PRICED BOTTLED WINE

4PM TO CLOSE

Entrée Salads

GRILLED PEACH & CHICKEN **GFF**

mixed greens, chicken, grilled peaches, blackberries, candied pecans, goat cheese, peach vinaigrette 15

CHARRED SALMON* **GFF**

mixed greens, ginger soy-marinated salmon, spicy lemon aioli, red onions, heirloom tomatoes, champagne vinaigrette 19

Burgers

beef or plant-based patty served with house-cut fries

FRENCH ONION PATTY MELT*

caramelized onions, gruyère & provolone cheeses, horseradish cream, sauerkraut sourdough 15

BACON CHEDDAR BURGER* **GFF**

bourbon glaze, candied pepper bacon, cheddar, fried onions, garlic aioli 15

SALMON BURGER* **GFF**

ginger soy-marinated salmon, greens, tomato, red onions, spicy lemon aioli 17

Twin Charlies

served on grilled slider buns with house-cut fries.

GRILLED CHICKEN

cheddar, swiss, candied pepper bacon, sriracha aioli 13

GRILLED TENDERLOIN*

caramelized onion, horseradish cream, side of béarnaise 19

Plates

FISH & CHIPS

beer-battered cod, house-cut fries, charred lemon aioli 15

STEAK FRITES* **GFF**

prime sirloin, l'entrancote sauce, house-cut fries, béarnaise 6 oz. 19 ~ 8 oz. 29

GFF - denotes gluten free friendly: menu items that can be made gluten free upon request.

* Consumer Advisory: Item is served raw, undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness.
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A MORRISSEY HOSPITALITY PROPERTY