THURSDAY MENU

HAPPY HOUR ALL NIGHT

16oz. Coors Light Draft \$4.50 Domestic Bottle Beer - \$4 House Wine - \$4.50

TIOUSC WITT	1.00
Tenderloin Turkey Brea	STURKEY SANDWICHSPECIAL\$13.95 st Piled High on Texas Toast & Gravy! YUM! de Creamy Garlic Mashed Potatoes.
The Worlds First Plant-E	\$15.75 sased Burger: Melted American Cheese, Crisp Lettuce, Fresh er Dill Pickle on a Toasted Bun then Drizzled with 1000 Island.
Boneless White Meat Cr	TENDERS\$13.95 rispy Chicken Tenderloins. Served with a Ranch Dipping Sauce. Hot Sauce, BBQ or Carolina Gold BBQ.
Our Mozzarella sticks a Parmesan golden brow	S \$12.95 re 100% Mozzarella cheese coated with an Italian seasoning & n breading. Served with Buttermilk Ranch Dip.
Angus Ground Beef - 2 I Sear that Seals in all the & Thousand Island on a	JRGER\$14.95 Patties Smashed to Create a Mouthwatering Caramelized, Crispy E Juicy Goodness Within. Topped with Double American Cheese Crispy Brioche. AWESOME!! ESS. ADD BACON: \$1.95
ONION RINGS	\$7.50
8 CHICKEN & VEGET Pan Fried Chicken & Veg — Served with a Asian Di	•
Fresh Crisp Mixed Gard & Onion.	RGE MIXED GARDEN GREENS SALAD 6.95 / 12.25 en Greens, Topped with Fresh Tomatoes, Jack & Cheddar Cheese or CRISPY CHICKEN: \$6 // ADD GRILLED SALMON: \$9.00