

## Dinner Specials

Our specialty made items are served daily from 5:00pm — 10:00pm.

Please ask your server for your selection of our daily made starches and vegetables.

### Macnut Crusted Mahi-Mahi

22.95

Mahi Mahi dredged in crushed macadamia nuts, pan seared golden brown, glazed with our house-made Kahlua cream sauce. Served with your choice of starch and our vegetables of the day.

### Misoyaki Copper River Alaskan Salmon

20.95

Miso marinated pan seared Copper River Alaskan salmon filet. This wild caught Alaskan salmon is glazed in Misoyaki sauce, garnished with toasted sesame seeds and green onions, and served with your choice of starch and our vegetables of the day.

### Seafood Pesto

24.95

A bountiful mix of scallops, fish, and shrimp tossed in our house made pesto cream sauce with linguini & topped with a parmesan crisp and fresh julienne basil. Served with fresh garlic bread for sauce mopping.

### Ribeye Steak

28.95

Grilled 12oz. Ribeye Steak, butchered in-house, cooked to your liking and glazed with red wine demi-glace. We offer grilled, pan-seared or blackened. This classic dish is served with your choice of starch and our vegetable of the day.

### New York Steak

24.95

Grilled 10oz. New York Steak, butchered in-house, cooked to your liking and glazed with red wine demi-glace. We offer grilled, pan-seared or blackened. Served with your choice of starch and our vegetable of the day.

**Pair our Dinner Menu with any of our 36 Beers on Tap!!!**

## PRIME RIB WEEKEND!

### Fridays and Saturdays 5pm, limited servings

Slow roasted herb crusted prime rib. Specific temps are limited so come on in and get served with the first cuts while supplies last!!

Served with Alehouse made au jus, creamy horseradish, your choice of starch and our vegetable of the day.

**12 oz. Prime Rib**

**28.95**

**8 oz. Prime Rib**

**22.95**