

# Weekly Dinner Specials

Monday, July 26<sup>h</sup> through Sunday, August 1<sup>st</sup>

## Featured Appetizers:

### **Grilled Oysters Parmesan**

Fresh shucked and grilled on the ½ shell. Topped with butter, lemon, pepper and fresh parmesan cheese \$7.99

### **Manila Clams**

One pound of manila clams sautéed in garlic butter sauce. Sweet & Delicious! \$8.99

## **Balsamic Chicken**

Two balsamic marinated boneless chicken breasts grilled and topped with roasted red peppers and fresh mozzarella cheese served with choice of side \$14.99

*Suggested Beer Pairing:* Duvel Belgium Ale

## **Grilled Chimichurri Steak**

A 10 oz sliced USDA skirt steak topped with our famous Chimichurri sauce and served open faced on rye toast with your choice of side. \$17.99

*Chimichurri sauce is found on every table in Argentina. Our Chimichurri is made with parsley, oregano, olive oil, red wine vinegar, garlic and pepper*

*Suggested Beer Pairing:* Rogue Hazelnut Brown Nectar

## **Asian Tuna Salad**

8 oz. Tuna grilled rare and glazed with teriyaki sauce. Served over a salad of marinated noodles with romaine lettuce and shredded vegetables \$14.99

*Suggested Beer Pairing:* Brooklyn Summer Ale

## **The “Mojo” Burger**

A 7oz charbroiled burger infused with our special mojo sauce (tropical juices, garlic and a couple of other secret spices). Topped with a fat onion ring and drunken salsa. Served with your choice of potato \$9.99

*Suggested Beer Pairing:* Long Hammer IPA

# Long Trail Promotion

Tuesday, August 3<sup>rd</sup> 5:00pm-Close  
\$3 Long Trail Pale Ale, Raffle & More!

