



DINNER ENTRÉES

(4PM DAILY)

Add a side garden salad or Caesar salad for an additional \$2.95

HOMEMADE MEATLOAF

Two slices of homemade meatloaf, slow baked and topped with our homemade mushroom gravy. Served with parsley potatoes and seasonal vegetables.

\$16.95

HALF WALL BLUE TRAILER® BLONDE ALE BEER BRAISED BABY BACK RIBS

A full rack of baby back ribs topped with BBQ sauce. Served with french fries and cole slaw.

\$23.95

STEAK* FAJITA BOWL

Marinated skirt steak cooked to order over jasmine rice, peppers, red onions, seasoned black beans and avocado.

Topped with chimichurri sauce.

\$22.95

AHI* POKE BOWL

Cubed chunks of raw Ahi tuna in a honey-soy sauce topped with sesame seeds and fresh avocado.

Served with jasmine rice.

\$19.95

HONEYED MAHI*

Mahi fillet pan seared and glazed with a honey-soy reduction.

Topped with toasted sesame seeds and served with seasonal vegetables and jasmine rice.

\$19.95

JAMBALAYA

Creole style jambalaya with shrimp and andouille sausage served over jasmine rice.

\$16.95

BAKED BEER MAC & CHEESE

Homemade baked Half Wall Emylee's® Irish Red Ale beer mac and cheese made with gorgonzola, cheddar, gouda, Swiss, provolone, parmesan and cream cheese.

Topped with bread crumbs.

\$13.95

Add Grilled or Blackened Chicken - \$6.00

TORTELLINI

Cheese filled tortellini tossed in marinara or our homemade alfredo sauce.

\$13.95

Add Grilled or Blackened Chicken - \$6.00

Add Grilled or Blackened Shrimp - \$8.00

BOURBON GLAZED SALMON*

Bourbon glazed salmon fillet served with jasmine rice and seasonal vegetables.

\$19.95

PORK SCHNITZEL

Two crispy deep fried pork loins served with mushroom gravy, parsley potatoes and braised red cabbage.

\$18.95

THERE IS AN ADDITIONAL CHARGE FOR EXTRA SAUCES.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.