

# September Specials

## SOUP

### Cup of Dockside Signature Chili 7

## APPETIZER

### Steamed Mussels 15 (available at 4pm)

Andouille sausage, sweet corn, garlic & spinach in a white wine tomato broth

### BROWN SUGAR BOURBON OLD FASHIONED \$14

Featuring Colonel E.H. Taylor Bourbon

A smooth, warming classic with a twist—bourbon blended with brown sugar simple syrup and a dash of bitters, perfectly balanced for a rich, subtly sweet finish

### FALL MARGARITA \$12

A seasonal twist on a classic! Fresh lime juice, tequila, and orange liqueur shaken with crisp apple cider, served with a cinnamon sugar rim for the perfect balance of sweet, tart, and spice

### CRISP APPLE CIDER MULE \$12

A refreshing fall twist on the classic mule! Vodka and fresh lime meet crisp apple cider and zesty ginger beer, served over ice for a perfectly balanced, sparkling seasonal sipper

## FEATURED WING FLAVOR

Hot Honey Garlic (10) 20- Fried Wings, tossed in our House-Made Sauce, served with Carrots, Celery & Bleu Cheese

### FEATURED HANDHELD (available at 4pm)

Fried Cutlet 17 - Fried chicken cutlet topped with a stuffed banana pepper, melted mozzarella cheese & house-made red sauce 

### FEATURED ENTREE (available at 4pm)

Tilapia 26 -Parmesan crusted & pan roasted, finished with capers & lemon white wine cream sauce. Herb roasted potatoes, & grilled asparagus

## FEATURED BILLS GAME DAY BURGER

(Rotating Weekly & ONLY Available on GAME DAY) 

The Big Apple 25 - two juicy 5 oz. signature-blend beef patties grilled through & topped with savory pastrami, melted Swiss cheese, tangy sauerkraut, and creamy Thousand Island dressing. Served on brioche bun. BILLS VS JETS