

LOGGERS PUB

WEEKLY SPECIALS

TUESDAY: SENIOR DAY SPECIAL FIRE STACK MELT - \$26

GRILLED 8 OZ BALL TIP SIRLOIN, THINLY SLICED AND STACKED WITH ROASTED RED PEPPERS, CARAMELIZED ONIONS, JALAPEÑOS, AND MELTED GRUYÈRE CHEESE. FINISHED WITH SMOKY CHIPOTLE AIOLI AND FRESH ARUGULA ON A TOASTED HOAGIE ROLL. CHOICE OF SIDE

WEDNESDAY: LOCAL DAY SPECIAL SMOKEHOUSE COMBO – \$26

BOLD TRIO OF HOUSE-SMOKED BRISKET, GRILLED KIELBASA SAUSAGE, AND BBQ-GLAZED CHICKEN—BRUSHED WITH OUR HOUSE SWEET & SMOKY SAUCE AND SEARED TO FINISH. SERVED WITH CREAMED CORN WITH JALAPEÑO, GARLIC MASHED POTATOES, AND A WARM BUTTERMILK BISCUIT WITH HONEY BUTTER.

THURSDAY: SEAFOOD SPECIAL PACIFIC CRUNCH COMBO – \$20

A GOLDEN TRIO OF BATTERED COD FILLET, CRISPY COCONUT SHRIMP, AND BREADED CLAM STRIPS. SERVED WITH OLD BAY—SEASONED FRIES, CITRUS SLAW, HOUSE TARTAR SAUCE, AND COCKTAIL SAUCE.

ADD A CUP OF HOMEMADE CLAM CHOWDER FOR JUST \$2

FRIDAY: PRIME RIB SPECIAL Market Price \$ | AVAILABLE IN 8 OZ, 10 OZ, OR 12 OZ CUTS

HERB-CRUSTED PRIME RIB ROAST SERVED WITH RICH BEEF AU JUS, CREAMY HORSE RADISH, SEASONAL VEGETABLES, AND YOUR CHOICE OF SIDE.

SLOW-ROASTED. HAND-CARVED. A FRIDAY TRADITION.

SATURDAY

BRISKET TRAIL TACOS \$21

HIT THE FLAVOR TRAIL WITH THREE WARM FLOUR TORTILLAS LOADED WITH TENDER SMOKED BRISKET, SHREDDED CILANTRO LIME CABBAGE, PICKLED ONIONS, COTIJA CHEESE, AND A ZESTY CHIPOTLE-LIME CREMA. GARNISHED WITH FRESH CILANTRO AND SERVED WITH LIME WEDGES.

COMES WITH YOUR CHOICE OF SIDE.