



DINNER ENTRÉES

(4PM DAILY)

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

HALF WALL JEFFICUS®

STOUT GLAZED MEATLOAF

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

\$15.95

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

A full rack of baby back ribs topped with homemade Half Wall Jefficus® Stout BBQ sauce.
Served with french fries and coleslaw.

\$21.95

COFFEE CRUSTED SIRLOIN*

Coffee rubbed 8oz Angus sirloin grilled to perfection.
Served with french fries and seasonal vegetables.

\$20.95

STEAK* FAJITA BOWL

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

\$21.95

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.

\$18.95

PORK SCHNITZEL

Two pork loins, breaded and fried. Served with mushroom gravy, parsley potatoes and braised red cabbage.

\$17.95

JAMBALAYA

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

\$15.95

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.

\$12.95

Add Grilled or Blackened Chicken - **\$6.00**

TORTELLINI

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

\$12.95

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.

\$18.95

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.

\$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.