

**Fondue**

**\$6.99**

A handmade confection of cream and both semi-sweet and milk chocolate. Served hot with crispy vanilla wafer cookies, fresh sliced bananas, strawberries and huge marshmallows for dipping.

**Sriracha Tilapia**

**\$13.99**

Eight ounces of tilapia marinated in orange juice, soy sauce, sriracha, ginger, chopped garlic and fresh lime juice. Pan seared and served over white rice accompanied with a sautéed vegetable medley. Finished with a orange sriracha chili glaze. This dish starts out sweet and finishes with a touch of heat!!

**Italian Nachos**

**\$9.79**

Handmade parmesan encrusted Lavosh chips, covered in melted Parmesan and Mozzarella cheeses. Topped with a homemade cheesy alfredo sauce, baked Italian Sausage and Pepperoni. Then finished with chopped banana peppers, diced tomatoes, and fresh sliced Basil. Served with a side of Granite City's own Marinara Sauce.

**Helget Burger**

**\$9.89**

1/2 pound of fresh ground beef, seasoned and cooked to perfection with our signature Caribbean Jerk Sauce. Topped with fresh sliced pineapple, grilled Canadian Bacon, and melted Swiss cheese. (Burger created by Chef Jamz Johnson of Roseville, MN)

**Beer Battered Fish and Chips**

**\$13.99**

Tender flaky white fish individually beer battered and fried to golden brown. Served over a generous portion of waffle fries with tartar sauce and malt vinegar