



LENT SPECIALS:

GARLIC BUTTER SHRIMP \$16

FRESH LEMON AND GARLIC TOSSED WITH SHRIMP IN SEASONED BUTTER TOPPED WITH FRESH HERBS. SERVED WITH TOASTED FRENCH BREAD.

PAN SEARED SALMON W/ TOMATO CAPER BUTTER \$21

PAN SEARED FRESH SALMON BASTED IN GARLIC AND HERBS, FINISHED WITH TOMATO CAPER BUTTER. SERVED WITH LEMON PEPPER BROCCOLI AND WHITE RICE.

SHRIMP ALA VODKA \$23

PAN SEARED SHRIMP TOSSED WITH GARLIC, CHERRY TOMATOES AND VODKA SAUCE SERVED OVER PENNE PASTA. TOPPED WITH FRESH BASIL AND PARMESAN. SERVED WITH GARLIC OIL TOASTED FRENCH BREAD.

FISH & CHIPS \$20

BREADED AND FRIED COD SERVED WITH WHITE BREAD, HUSH PUPPIES AND A SIDE

\$2.00 BUDLIGHT ALL-DAY SPECIAL

STARTERS

GOAT CHEESE DIP \$15

CREAMY HOUSEMADE GOAT CHEESE DIP TOPPED WITH CARAMELIZED ONION AND BACON JAM. SERVED WITH WARM PITA BREAD.

WARM PRETZEL DUO \$12

WARM PRETZELS COATED IN BUTTER AND BIG FLAKE SEA SALT. SERVED WITH BEER CHEESE AND ROSEMARY DIJON MUSTARD.

BUFFALO CHICKEN DIP \$13

CREAMY HOUSEMADE BUFFALO CHICKEN DIP SERVED WITH WARM PITA BREAD AND KETTLE CHIPS.

SALADS & WRAPS

GRILLED CHICKEN CAESAR SALAD \$14

FRESH CHOPPED ROMAINE TOSSED WITH HOUSEMADE CRUNCHY CROUTONS, PARMESAN CHEESE AND CAESAR DRESSING. TOPPED WITH HERB MARINATED GRILLED CHICKEN.

GRILLED CHICKEN COBB SALAD \$16

ROMAINE AND ICEBERG LETTUCE PILED HIGH WITH FRESH CHERRY TOMATOES, RED ONIONS, BLEU CHEESE CRUMBLES, HARDBOILED EGGS, BACON, AVOCADO, AND TOPPED WITH CHOPPED GRILLED CHICKEN.

SOCIAL HOUSE SALAD \$10

ROMAINE LETTUCE MIXED WITH SHREDDED CARROTS, TOMATOES, CROUTONS, RED ONIONS, CUCUMBERS AND SHREDDED CHEESE.

DRESSING OPTIONS:

ITALIAN
BLEU CHEESE
THOUSAND ISLAND
HOUSE MADE RANCH
BALSAMIC VINAIGRETTE
HOUSEMADE HONEY MUSTARD
SWEET CHILI LIME VINAIGRETTE

BURGERS

SIGNATURE SOCIAL \$18

ANGUS BEEF PATTIES SMASHED AND TOPPED WITH APPLEWOOD SMOKED BACON, OVER MEDIUM EGG AND SHARP CHEDDAR CHEESE, SERVED WITH TOMATO PRESERVES ON A BUTTER TOASTED BRIOCHE BUN.

THE RANCH HAND \$17

ANGUS BEEF PATTIES SMASHED AND SEASONED WITH RANCH TOPPED WITH PEPPER JACK CHEESE, ONIONS RINGS, FRESH JALEPENOS AND FINISHED WITH HOUSEMADE BBQ ON A TOASTED BRIOCHE BUN.

THE MATTY MELT \$17

ANGUS BEEF PATTIES SMASHED THEN COVERED IN AMERICAN CHEESE, SWISS CHEESE, MUENSTER CHEESE, SAUTEED ONIONS AND FINISHED WITH SECRET PATTY MELT DRESSING SERVED ON BUTTERED TEXAS TOAST

BLUE & BLACKENED \$17

CAJUN BLACKENED ANGUS BEEF PATTIES SMASHED AND SEARED THEN TOPPED WITH GORGONZOLA BLUE CHEESE CRUMBLES, RED ONIONS, SPICY PICKLES AND SERVED WITH BLEU CHEESE DRESSING ON A BUTTER TOASTED BRIOCHE BUN.

HERMANO AMERICANO \$16

ANGUS BEEF PATTIES SMASHED THEN COVERED IN AMERICAN CHEESE, SWISS CHEESE, LETTUCE, TOMATO, RED ONIONS AND BACON. SERVED WITH VENEZUELAN PARSLEY AIOLI ON A TOASTED BRIOCHE BUN.

THE PLAIN JANE \$15

ANGUS BEEF PATTIES SMASHED THEN TOPPED WITH AMERICAN CHEESE AND SERVED ON A TOASTED BUN.

BURGER OF THE MONTH

ASK YOUR SERVER ABOUT THE BURGER OF THE MONTH!

ENTREES

SO-LOU CHICKEN \$18

8OZ MARINATED CHICKEN BREAST GRILLED AND SERVED ON TOP OF SAUTEED VEGGIES AND GARLIC RICE. GARNISHED WITH SPICY AVOCADO LIME SAUCE.

KENTUCKY HOT BROWN \$18

CLASSIC KENTUCKY DISH MADE WITH OVEN-ROASTED TURKEY, SLICED TOMATO, AND APPLEWOOD SMOKED BACON, ON TOP OF TEXAS TOAST, THEN SMOTHERED WITH CHEESY MORNAV SAUCE, TOPPED WITH PARMESAN CHEESE AND GREEN ONIONS.

SIDES \$4

ONION RINGS
KETTLE CHIPS
TATER TOTS
SIDE SALAD
MAC & CHEESE
FRENCH FRIES
SEASONAL VEGGIES
GARLIC MASHED POTATOES
LEMON PEPPER BROCCOLI



BEVERAGES \$3

WE PROUDLY SERVE COCA-COLA PRODUCTS
UNSWEET TEA
SWEET TEA