

Specials

½ LB STEAMED SHRIMP

Old Bay, house made cocktail sauce, horseradish. GF HH \$11.9

COWBOY RIBEYE*

14 oz. Certified Angus Choice topped with herb butter. Garlic whipped potatoes and STH bacon succotash. GF \$39.9

• Add shrimp scampi \$6 •

SEAFOOD TRIO

Clams, mussels and shrimp sautéed in a delicate white wine and lemon sauce and served over angel hair. GFO \$18.9

WALLEYE* PICATTA

Lightly breaded, pan seared topped with lemon caper butter. Garlic whipped potatoes and grilled asparagus. \$23.9

NIGHTINGALE ICE CREAM SANDWICH: FAT BANANA

Peanut butter cookie, fresh banana ice cream, half dipped in chocolate. \$7.9

WATERMELON MARTINI

Tito's handmade vodka, fresh squeezed lime juice, watermelon. Simply fresh, simply summer. GF \$9

MICHAEL DAVID FREAKSHOW CABERNET SAUVIGNON

Raspberry, plum, and toasted vanilla aromas. Full-bodied, flavors of red cherry, hints of floral and dark fruit with tannins and an oaky finish. Bottle \$45

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.