

Specials

HAWAIIAN BBQ CHICKEN QUESADILLA

Tropical BBQ chicken, pineapple, jalapeños, onion.
Served with sour cream and house made guacamole.

\$11.9

FLAME GRILLED RIBEYE

14 oz. Choice Braveheart Black Angus Beef[®] ribeye.
Choice of two house made sides. GF \$36

MIXED GRILL

1 grilled lobster tail and choice of a 7oz. Choice
Braveheart Black Angus Beef[®] Filet Mignon*,
certified sustainable Norwegian Salmon*, certified
sustainable Mahi-Mahi or a second lobster tail.

Choice of two house made sides. \$37

BABY BACK RIBS

1lb. of "Fall off the bone" smoked BBQ ribs. served
with Jasmine vegetable rice \$19

CRISPY CHICKEN SANDWICH

Crispy chicken breast coated in a hot honey glaze,
romaine, pickles, ranch, toasted potato bun. GFO

\$13.9

• Add a grilled lobster tail to any entrée \$16 •

CARROT CAKE

Carrots, walnuts, cranberries and cream cheese
icing. \$8.9

STRAWBERRY BASIL SPRITZER

Absolut Citron vodka, lemon, basil, strawberries.

\$11.5

*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. Foods may be cooked to order.