

# Specials

## SHRIMP SCAMPI

Large shrimp in a garlic, white wine sauce. GFO \$12.9

## HAND CUT RIBEYE\*

14 oz. Choice Braveheart Black Angus Beef®. Choice of two house made sides. GF \$34

## SMOKY BBQ BEEF SHORT RIB

Slow roasted, wood grilled Angus beef short rib, smoky BBQ sauce. Jicama slaw and garlic whipped potatoes. \$22

## CORNED BEEF + CABBAGE

Tender corned beef, red potatoes, cabbage, carrots, Irish soda bread. \$25

## PORK CHOP\* MARSALA

8 oz. frenched pork chop, grilled and covered with melted fontina cheese and our own mushroom marsala sauce. Choice of two house made sides. GF \$24

## CHICKEN PICCATA

Lightly dusted chicken breast, angel hair pasta, lemon caper sauce. GFO \$23

## PAN SEARED GROUPER

Choice of topping and two house made sides. GF \$27

• Toppings included: pineapple mango salsa or lemon butter. •

## CRAB AND SHRIMP STUFFED LOBSTER

Cold water tail, seasoned and grilled, stuffed with jumbo lump crab, shrimp, and lemon butter. Choice of two house made sides. GF \$34

## SEAFOOD TRIO

Clams, mussels and shrimp sautéed in a delicate white wine and lemon sauce and served over angel hair. GFO \$26

• Add a grilled lobster tail to any entrée \$15 •

## RED VELVET CAKE

Three layer cake with cream cheese frosting and red velvet crumble served with a house made chocolate covered strawberry. \$9

## RASPBERRY TRUFFLE

Absolut, Kahlua, Chambord, raspberry cream. Simply decadent! \$13

## IRISH BEER

Guinness, Smithwick's, or Harp Lager. \$6

\*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.