

Specials

MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes broiled and served with remoulade sauce and micro greens. GF \$13.9

- Add an additional mini crab cake +4.9 •

LAND + SEA

7 oz. Choice Braveheart Black Angus Beef® filet mignon*, 3 crab stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF \$38.9

WALLEYE* PICCATA

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

\$26.9

RED ROCK SHRIMP PASTA

Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sundried tomatoes, mushrooms, artichoke hearts, Kalamata olives. Topped with feta and parmesan.

GFO HH VO \$22.9

BANANAS FOSTER CHEESECAKE

Creamy NY Cheesecake with a bananas foster "fusion" of ripe banana, banana liqueur and 151 rum served with warm caramel sauce and whipped cream. \$11.9

- Pairs well with Havana Coconut •

POMEGRANATE HUGO SPRITZ

Prosecco, St. Germain, POM, fresh lime, mint, soda, edible glitter. \$14

- Herbaceous + refreshing •

CAIPIRINHA

Leblon Cachaça, lime, sugar. \$13

- Sweet, citrusy + refreshing •

*Foods are cooked to order. 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 allergies or intolerances. **All fried items assume cross-contamination with some or all of the following allergens: sesame, dairy, poultry, fish, and shellfish.