

# Specials

## FRIED OYSTERS

Dusted, flash fried, house made picante aioli, house made cocktail sauce. GF \$12.9

## STEAK FRITES

8 oz. USDA Choice Black Angus flat iron\*, sliced and topped with herb butter. Shoestring French fries. GF

\$19.9

• Sub NY Strip\* + \$9 •

## PORK CHOP MARSALA

8 oz. bone-in pork chop\*, grilled and covered with melted fontina cheese and our house made Marsala sauce and sautéed portabella mushrooms. Choice of two house made sides. \$19.9

• Pairs well with Firesteed Pinot Noir •

## WALLEYE\* PICCATA

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

\$23.9

## THREE LAYER CHOCOLATE CAKE

Layered chocolate cake, raspberry coulis. \$8.9

• Pairs well with Southern Tier Cherry Cordial •

## RED ROCK MARTINI

Absolut Citron, Ciroc Red Berry, fresh juices. \$11.9

\*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.