

CONGRATULATIONS GRADUATES!

Dinner Specials

Friday, May 5 ~ 5:00 pm –10:00 pm

Saturday, May 6 ~ 12:00 - 10:00 pm

Appetizers

Coconut Shrimp ~ \$11.25

Four jumbo shrimp rolled in coconut and deep-fried;
served with pina colada sauce

Mozzarella Burrata ~ \$12.50

Fresh burrata (mozzarella and cream) with sliced tomato,
basil pesto and house-made grilled bread

Entrees

Entrée specials served with choice of cup of soup
or side tossed, Caesar or spinach salad

substitute Soup & Salad Table ~ \$3.50

Char-Grilled Duck Breast ~ \$27.95

Hudson Valley duck breast char-grilled and served with blue cheese orzo
recommended preparation: medium rare

Coconut Shrimp ~ \$24.95

Seven jumbo shrimp rolled in coconut and deep-fried;
served with pina colada sauce and your choice of one classic house-made side

Great Lakes Walleye ~ \$24.95

Fresh fillet of great lakes walleye prepared pan-fried, blackened or Broiled;
served with your choice of one classic house-made side

Lobster Tail ~ \$28.95

Seven-ounce North Atlantic lobster tail broiled and served with drawn butter
and your choice of one classic house-made side

Surf n Turf ~ \$28.95

Eight Ounce Tenderloin medallions topped with lump crab and blue cheese; served with a
peppercorn cabernet sauce and your choice of one classic house-made side

Classic House-made Sides

Garden Vegetable
Hash Brown Potatoes
Potato Salad

Baked Potato
Spicy Black Beans
Skin-on Mashed Potatoes

House-cut Fries
Brown Rice
Coleslaw

Additional sides: \$2.25 each