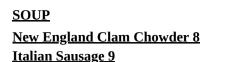
Specials Menu





APPETIZER

<u>Oysters on the Half Shell 18/36-</u> Northern Belle PEI half or whole dozen, cocktail sauce, mignonette & lemon

<u>Crab Cake Appetizer 17</u> - 2 house made crab cakes, topped with sweet corn salsa, Cajun remoulade, and fresh lemon.

Cocktail Features

<u>French 75 10</u>- Gin, Lemon Juice & Simple Syrup, topped with Prosecco

Eagle Rare Bourbon Cocktail 14 -Bourbon Brown Sugar Smash- created with Eagle Rare Bourbon, Brown Sugar Simple Syrup & Ginger Beer

WEEKLY WING FLAVOR (menu price)

Mango Habanero - Fried wings tossed in our house made Mango Habanero sauce. Served with celery, carrots, and bleu cheese

ENTRÉE

<u>Norwegian Salmon 24</u> - Pan seared with Lemon & Fresh Herbs, served with Roasted Potatoes and Green Beans

<u>Prime Rib Dinner 36 (available Saturday @4pm)</u> 16 oz slow roasted prime rib served with horseradish gremolata, mashed potatoes, green beans & au jus

DESSERT 9

Banana Cream Pie/Chocolate Mousse Cake/Peanut Butter Chocolate Torte/Pistachio Cake/Vanilla Bean Cheesecake/Chocolate Brownie a la Mode