

SPECIALTY COCKTAILS \$12

SNOWFLAKE SIPPER

Titos Handmade Vodka-Espresso-Kahlua-Cream-Gingerbread Syrup-Hint of Chocolate

A MERMAID GOES ON A TOBOGGAN RIDE

Hendricks Grand Cabaret Gin-Rhubarb Liqueur-Lemon-Soda

LET'S GET SNOWED IN TOGETHER

Rehorst Vodka-Elderflower Liqueur-Blueberry-Cinnamon-Lemon-Prosecco

HORNI SNOWBIRD

Hornitos Anejo Tequila-Orange Liqueur-Lime-Sweet Sour Mix-Cranberry Juice

SLEDDING NAKED WITH AN OLD FASHION

Central Standard Brandy-Sugar-Cinnamon-Cherry-Orange Bitters-Sweet Soda-Bruléed Oranges

SNOWMOBLING ON THIN ICE

Bulleit Bourbon-Mulled Pear-Ginger-Cinnamon-Apple Juice

ICE FISHING IN A FISHBOWL

Rehorst Lemon Honey Spirts-Tanqueray Gin-Cruzan Rum-Cranberry-Fizz

Old Smoky Peanut Butter Whiskey-Chocolate-Milk

HOT A\$\$ PIRATE

SPECIALTY HOT DRINKS \$12

STRIP POKER IN AN ICE SHANTY

Cruzan Aged Rum-Captain Morgan Spiced Rum-Butter-Brown Sugar-Nutmeg

HOT AND BOTHERED

Jack Daniels Honey- Water-Lemon Juice-Cinnamon-Star Anise



MOCKTAILS \$8

SNOW GLOBE

Rosemary Simple Syrup-Lemon Juice-Soda-Cranberries

CRANBERRY MOCKTAIL MOJITO

Soda-Cranberry Juice-Mint-Sugar

CRANBERRY BASIL SANGRIA

Cranberry Juice-Orange Juice-Apple-Basil-Seltzer

NEERMOSA

NA Athletic Brewing Lager-Orange Juice

NEERSHANDY

NA Athletic Brewing Lager-Lemonade, Rosemary





FOOD SPECIALTIES

APPETIZERS

VENISON ROLL UPS \$16

Bacon Wrapped Venison, Jalapeno, Mozzarella with a Maple Mustard Sauce

MEATBALL PLATTER \$12

BBQ Chicken Spiced Meatballs

BRUSCHETTA \$10

Diced Roma Tomatoes, Olive Oil, Basil, Spices with Rustic Bread

ENTREES

STUFFED SHRIMP \$25

Shrimp stuffed with Boursin Cheese and wrapped with bacon, served with your choice of 2 sides

*CAST IRON SEARED BEEF TENDERLOIN \$35

8oz select Tenderloin cast iron seared in butter and mushrooms with peppercorn sauce, served with your choice of 2 sides

STEAMED LOBSTER TAILS \$33

2 steamed Lobster tails with old bay seasoned butter, served with your choice of 2 sides

LOBSTER RAVIOLI \$27

White wine garlic cream sauce with scallions with side of sauteed vegetables

PHEASANT PUFF PASTRY \$25

White wine, smoked bacon, garlic, fresh cream, spices, red peppers and mushrooms, served with your choice of 2 sides

> *Consuming raw or undercooked meats may increase your risk of food-borne illness

SOUPS

WHITE BEAN CHICKEN CHILI \$6
ROASTED EGGPLANT CHEESE \$6
CRAB BISQUE \$6
SMOKE TROUT CHOWDER \$6



SIDES

Wild Rice Blend
Green Beans
Creamy Cole Slaw
French Fries
Baked Beans
Cheese & Garlic Mashed Potatoes
Sautéed Mix Vegetabes



Looking for a fun evening out? Reserve a dome!

Twisted Fisherman Dome Rentals available daily, through mid-March Reservations can be made at www.TwistedFisherman.com 1200 West Canal Street • 414-384-2722



Hubbard Park Lodge Dome Rentals available Thursday–Sunday, through mid-March

Reservations can be made at **www.HubbardParkLodge.com** 3565 N Morris Blvd, Shorewood WI • 414-273-8300