

# Specials Menu



## SOUP

**New England Clam Chowder 8**

## APPETIZER

**Oysters on the Half Shell 18/36** - Blue Point Oysters source from Copps Island, CT. Half or whole dozen, cocktail sauce, mignonette & lemon

**Steamed PEI Mussels 15**- Fresh mussels in a Mango Curry broth & served with grilled toast

## Feelin' Tropical



**Frozen Lynchburg Lemonade (Featured Slushy)**

**Fresh Lemonade Blended with Southern Tier Distilling Company Bourbon for a Sweet & Sour Taste with a Punch of Whiskey**

**Frozen Loganberry Wine Slushy**

**Created with Crystal Beach Loganberry, Red Wine & Frozen to Perfection**

**Frozen Margarita**

**Frozen Strawberry Daiquiri**

**Frozen Piña Colada**



## WEEKLY WING FLAVOR

**Piña Colada BBQ** - Fried wings tossed in our house made Piña Colada sauce, served with celery, carrots, and bleu cheese

## ENTRÉE

**Swordfish 28**- Grilled and finished with Pineapple Salsa, and served with roasted potatoes and sautéed green beans

**Steak Frites 28**- Spice rubbed and grilled USDA Choice NY Strip Steak finished with Truffle Butter served with Hand Cut Idaho Fries & Vegetable Du Jour

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

## DESSERT 9

Chocolate Mousse Cake/Peanut Butter Chocolate Torte/Vanilla Bean Cheesecake/Key Lime Pie/Pistachio Cake/Banana Cream Pie

Lemon Sorbet 7