

December *Specials*



SOUP

Cup of French Onion 6.50

Cup of Beef and Black Bean Chili 7.00

APPETIZER

Oysters on the Half Shell 18/36- Malpeque Conway Royal PEI, Half or whole dozen, cocktail sauce, mignonette & lemon

Steamed PEI Mussels 17- mussels in a white wine olive oil broth with garlic, lemon & fresh herbs



Holiday Cocktails

Mistletoe Margarita – Tequila, Triple Sec, Fresh Lime & Cranberry Simple. Sugar Rim, Cranberries & Rosemary Sprig

Merry Mule – Titos, Lime Juice, Ginger Beer Frosted Cranberries & Rosemary Sprig

Bubbly Cheer – Prosecco, Cranberry Simple, Splash of Soda, Fresh Squeezed Lime, Cranberries & Rosemary Sprig

Sugar Cookie Martini – Vanilla Vodka, Irish Creme & Amaretto, Festive Sugar Rim

FEATURED WING FLAVOR (Menu Price)

Pineapple Jerk BBQ -Fried wings tossed in our house-made sauce, “pitted” & served with celery, carrots, and bleu cheese

FEATURED HAND-HELD

Chicken Souvlaki Wrap 17-Marinated Grilled Chicken, Mixed Greens, Red Onion, Tomatoes, Feta & Tzatziki Sauce

ENTRÉE

Tilapia 21- Lightly Seasoned with Cajun Spice & Pan Seared, served with Jambalaya Rice & Vegetables

Linguine 24- Chicken, Baby Artichoke Hearts and Spinach Tossed in a Garlic Cream Sauce

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

DESSERT 9

Peanut Butter Chocolate Torte/ Pumpkin Cheesecake/Ice Cream Sundae/Pistachio Cake