

**\$14.99**

# BIG DEAL MEALS

EVERY MONDAY–WEDNESDAY



## NEW CRISPY TWIN CATCH

Hand-breaded shrimp and North Atlantic cod both golden-fried until crispy. Served with tartar sauce, french fries and coleslaw.



## CHICKEN & SAUSAGE AL FORNO

A guest favorite! Penne pasta tossed with creamy tomato sauce, tender roasted chicken, sweet Italian sausage and parmesan cheese. Topped with mozzarella and provolone cheeses and oven baked. Served with warm Rustic Bread.



## CHOPPED SIRLOIN\*

Juicy ground sirloin seasoned and flame broiled, smothered with red wine sauce and sautéed mushrooms. Served with two sides.  
*Topped with peppers and onions. Add 1.79*



## ROASTED TURKEY DINNER

Tender, slow-roasted turkey breast and cornbread stuffing smothered with a rich turkey gravy. Served with Russet mashed potatoes, cranberry sauce, warm honey-glazed biscuit and one side.



## SMOTHERED BBQ GRILLED CHICKEN

A grilled chicken breast basted with BBQ sauce topped with melted cheddar cheese, sautéed peppers and onions and applewood smoked bacon. Served with a warm honey-glazed biscuit and one side.

## Cheers to Moms, Dads & Grads!

For Every \$25 Gift Card You Purchase, Receive a **\$5 Bonus Card**

*Ask your server for details.*



# Savor NEW SPRING FLAVORS



## DRINKS

### KONA BIG WAVE

Liquid Aloha. A light golden ale with an island inspired taste. 16oz. 7.49 / 23oz. 8.49

### LAVENDER LEMON DROP MARTINI

Tito's Handmade Vodka with a hint of lavender and sweet & tart lemon. 11.99

### TROPICAL COSMO MARTINI

Corvus Tropical Vodka and Malibu Coconut Rum with a splash of cranberry juice and lemon. 11.99

### TROPICAL ROSÉ SANGRIA

A handcrafted blend of Acrobat Rosé, Corvus Tropical Vodka, a splash of bajan punch and cranberry juice. Served chilled over ice with fresh fruit. 9.79

### "NOT SO OLD" FASHIONED

An updated smooth style with Maker's Mark Bourbon, Grand Marnier, bitters and muddled fresh fruit on the rocks. 11.29

### BAR DOG PINOT NOIR

Aromas of red juicy fruits – cherry, strawberry and cranberry with a hint of vanilla spice. Glass 9.49 / Quartino 12.99

## MOCKTAIL

### LAVENDER STARLIGHT MOCKTAIL (NON-ALCOHOLIC)

A refreshing mocktail with a blend of lavender and Starry Lemon Lime Soda. 3.49

## DESSERT

### CRUMBLLED OREO® TOPPED CHEESECAKE

Rich, creamy vanilla cheesecake topped with crumbled Oreo® cookie pieces, chocolate sauce and whipped cream. 7.99 ✓



## APPETIZERS

### MEATBALLS & MOONS COMBO

Two meatballs simmered with marinara sauce and a dollop of ricotta cheese paired with our cheesy Mozzarella Moons. Finished with grated parmesan cheese. Perfect for sharing! 13.99 ^

### BUFFALO CHICKEN DIP

Inspired by our legendary Boneless Buffalo Wings. Spicy, skillet-baked creamy buffalo chicken dip topped with bleu cheese crumbles. Served with flatbread strips and tortilla chips for dipping. 10.79

## ENTRÉES

### IT'S BACK! COLOSSAL LOBSTER ROLL

Our signature Colossal Lobster Roll is back! 100% North Atlantic sweet and tender lobster meat blended with just the right amount of mayo and celery, piled high on a grilled brioche roll and served with french fries and coleslaw. 27.99



### HOT BUTTERED COLOSSAL LOBSTER ROLL

Warm and buttery! 100% North Atlantic sweet and tender lobster meat piled high on a grilled brioche roll. Served with french fries and coleslaw. 29.99 ^

### GRILLED CHICKEN CAPRI SALAD

Sliced grilled, chilled chicken, grape tomato halves and mozzarella cheese pearls served on a bed of romaine lettuce. Topped with balsamic glaze and basil pesto sauce. Finished with herbed-garlic croutons. 12.99

### BALSAMIC BLEU CHEESE RIBEYE STEAK\*

A hand cut, 16 oz. Ribeye steak seasoned and flame broiled to perfection then topped with balsamic glaze and melted bleu cheese. Served with choice of two: potato, House Salad or vegetable. 31.99

### SWORDFISH

Our swordfish steak is pan roasted and topped with your choice of three delicious flavors. Served with two sides. 19.99

- **Lemon Caper** – Lemon butter sauce and capers. Served with a fresh, grilled lemon.
- **Balsamic Tomato** – Roasted grape tomatoes, balsamic glaze and fresh lemon zest.
- **Simply Seasoned** – Lightly seasoned with a fresh blend of herbs and spices. Served with a fresh, grilled lemon.

### PRIME RIB DINNER\*

**Available Friday after 4pm & all day Saturday & Sunday while it lasts!**  
Savor our 16 oz. USDA Choice Prime Rib, crusted with a blend of seasonings and slow roasted for hours. Served in its natural juices with a side of creamy horseradish sauce, au jus for dipping and choice of two sides: potato, House Salad or vegetable. 34.99

## WEEKEND SPECIAL

\*Cooked to order. "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions." All weights are prior to cooking. **Before placing your order, please inform your server if a person in your party has a food allergy.**