



Specials

12oz. Hawaiian Marinated Ribeye **\$34**

Hawaiian style marinade with soy sauce, pineapple juice, house seasonings and dry sherry.
Grilled over hickory charcoals. Served with a garden salad and baked potato.

Canadian Cold Water Lobster Tail

6oz. Lobster tail brushed with garlic butter and grilled over hickory charcoals.
Served with hot butter, garden salad and baked potato.

1 Lobster Tail Dinner	\$28
2 Lobster Tail Dinner	\$45
7oz. Filet Mignon & 1 Lobster Tail	\$48
Add a Lobster Tail to Any Entrée	\$16.50

New Sides **\$4.95**

Baked Creamed Spinach *topped with parmesan cheese*
Sweet Potato Casserole *topped with toasted marshmallows*
(Substitute for baked potato: \$3.50)

Wine and Cocktail Specials **\$8.50**

Watermelon Mule

3 Olives Vodka • Goslings Ginger Beer • Fresh Lime

Coppola Directors Cut Chardonnay, 2012

Peter Lehmann Shiraz, Barossa, Australia, 2012