



CHEF FEATURES

chef designed & executed dishes featuring seasonal & traditional favorites for you to enjoy

Thai Lemongrass Mussels 16.95

p.e.i. mussels, lemongrass coconut broth, garlic toast

The Godfather 14.95

red sauce, whole milk mozzarella, aged provolone, pepperoni, italian sausage, red onion, red & green bell peppers, green olive, oregano

Buffalo Shrimp Salad 18.95

3 jumbo shrimp, baby iceberg wedge, blue cheese dressing, bacon bits, cherry tomato, red onion, celery

Featured Drinks

Albarino, Pazo Torrado

13 / 18 / 52

(Spain)

pairs well with mussels & wedge salad

Utepils Brewing

Loonar Eclipse Czech Dark Lager / 7

pairs well with pizza

PRIME RIB after 5pm

Thursday, Friday & Saturday

seared & slowly roasted over rock salt, mashed potatoes, beef au jus, horseradish cream

Queen Cut 32.95 King Cut 39.95

** consuming raw or undercooked seafood, meat, poultry and eggs may cause foodborne illness.