

## Thursday

### Appetizers

#### Shrimp Cocktail (4) \$15

Tiger shrimp, mixed greens, lemon wedge house made spicy cocktail sauce

#### Crab Cakes (2) \$12

Sweet chili aioli sauce, organic spring mix, lemon wedge

### Salad

#### Caesar \$10

Romaine, shaved parmesan, croutons, house made caesar dressing

#### Garden \$10

Organic spring mix, cherry tomato, cucumber, shaved carrot, bell pepper medley, croutons, house made vinaigrette dressing

### Entrées

#### King Crab Legs \$38

King crab legs, cilantro lemon butter, served with herb oven roasted redskin potatoes and a vegetable medley

#### Lobster Tail \$32

Lobster Tail, cilantro lemon butter, served with a creamy risotto and vegetable medley

#### Herb Oven Roasted Prime Rib \$32

Locally sourced Jurek's prime rib, 8 oz, au jus served with a baked potato and vegetable medley

#### Shrimp Sun-dried Tomato Fettuccine Pasta \$28

Shrimp, sun-dried tomato sauce, cherry tomato, fettuccine pasta

#### Perch or Great Lakes Whitefish Grenoble \$26

Choice of: beer battered, broiled or grenoble style, house made remoulade, lemon, served with a vegetable medley and roasted redskin potatoes or creamy risotto

#### Pasta Primavera \$22

Organic black soybean pasta, cherry tomato, bell pepper medley, pine nut, tossed in a garlic basil arbequina olive oil  
+ add chicken \$6 +

#### Wagyu Burger \$18

Wagyu burger, aged white cheddar, mixed greens, tomato, onion, herb aioli, brioche bun, served with french fries