

NOVEMBER SPECIALS

~~AMAZING APPETIZER~~

Calamari Strips: Panko-Crusted Calamari Steak Strips | Tomato Cream \$14

~~ENTICING ENTREES~~

Served with your choice of 2 sides, unless otherwise noted
(Refried Black Beans, Poblano Rice, Rosemary Red Potatoes, Signature Vegetable Blend)

Crab Stuffed Shrimp: Jumbo Shrimp | Real Crab Filling | Bacon |
Tequila Cream Sauce **Gluten Free** \$20

Battered Scallop Gnocchi: Potato Gnocci | Battered Scallops |
Asparagus | Avocado Lemon Butter Sauce | Garlic Bread *No Sides* \$28

Carne Asada: Thinly Sliced Steak | Sauteed Mushrooms | Sauteed Onions
Gluten Free \$20

Black & Bleu Cod: Fresh Cod Fillet | Homemade Blackening Seasoning |
Creamy Gorgonzola Sauce **Gluten Free** \$26

Add a Cup of Soup or a Petite House Salad to any Entrée for \$2

~~DECADENT DESSERTS~~

Autumn Cheesecake: Homemade Orange Cheesecake | Red Velvet Crust |
Chocolate Drizzle \$8

Coconut Caramel Flan: Creamy Baked Coconut Custard | Strawberry
Caramel Sauce **Gluten Free** \$7

UPCOMING EVENTS:

Saturday, November 16th: **Grateful Grape Gathering** Thanksgiving Wine
Tasting and themed Hors d'Oeuvres | 2-4pm | Reservations Required

Thursday, November 21st: **LaCrosse Distilling Pairing Dinner** Four
Course Feast paired with local, LaCrosse Distilling Co. spirits cocktails | 6:30pm |
Reservations Required

MARVELOUS MOCKTAILS

N/A Mojito: \$6

Fresh Mint | Fresh Lime | House-Made Lime Mix | Agave
Nectar | Club Soda

*Plain *Strawberry *Mango *Prickly Pear

MOCKarita: \$5

Fresh Lime | House-Made Lime Mix | Salt/Sugar Rim

Flavored MOCKarita: \$6

Fresh Lime | House-Made Lime Mix

*Cucumber Basil *Strawberry *Mango
*Chipotle Pineapple *Prickly Pear

N/A Mary: \$6

Bloody Mary Mix | Pickle | Olive | Mushroom

MOCKscow Mule: \$6

Fresh Lime | Ginger Beer | Choice of Plain or Flavored

*Prickly Pear *Chipotle Pineapple *Strawberry *Mango

Squirrely Shirley: \$5

Starry | Orange Juice | Grenadine

Beach Bum: \$5

Pineapple Juice | Orange Juice | Grenadine | Splash Starry