

...specialty cocktails

Blackberry Royale 8
Stoli Raspberry, Prosecco, House-Made Blackberry Coulis

St. Germaine Cocktail 8
Bubbles, St. Germaine Elderflower Liqueur, Soda Water, on the rocks

Acai Caipirinha 10
Cachaca, Cedilla, Muddled Lime, Brown and White Sugars

Gin Basil Smash 9
Hendricks Gin, Fresh Basil, House-Made Sour Mix

The Tempest 9
Chai Rum, Ginger Beer, Splash of Soda, Lime

The Derby 10
Bourbon, Carpano Antica, Gran Marnier, Fresh Sours

Maker's Manhattan 9
Maker's Mark Bourbon, Aperol, Sweet Vermouth, Dry Curacao, Orange

Iced Kentucky Toddy 9
Bulleit Bourbon, Honey-Water, House-Brewed Iced Tea, Lemon

Basil Fresca 8
Stoli Vodka, Muddled Basil, Splash of Grapefruit Juice, House-made Sour Mix

Devil's Triangle ~ *Our Signature Cocktail* 8
RumChata Cream Liqueur, Fireball Whisky, Stoli Salted Caramel Vodka

Jalapeno-Mango Margarita 8
House-Infused Jalapeno Tequila, Cointreau, Agave, Fresh Mango Puree, Fresh Sours

Root Beer Float 7
Cruzan Vanilla, Butterscotch Schnapps, Root Beer, Splash of Soda, Baileys Float

Bananas Foster 8
Plantation Pineapple, Cruzan Vanilla, House-Made Banana Cinnamon Puree

Enjoy \$2 off Specialty Cocktails, and \$1 off Select Beer During Happy Hour...
Tuesday ~ Sunday 4 to 6 p.m.

beer list...

Caribbean Beers...4.50

Carib Red Stripe
Presidente Presidente Light
St. John Brewers Island Summer Ale
St. John Brewers Island Hoppin' IPA

Imported Beers...4.50

Amstel Light Blue Moon
Heineken Corona
Stella Artois Guinness
Sierra Nevada Pale Ale Sam Adams
Becks Becks NA

Domestic Beers...4

Budweiser Bud Light
Coors Light Miller Lite
Michelob Ultra

Specialty Beers

Duvel... 9.50
Strong Golden Ale, 8.5%
Ommegang Hop House... 7
Belgian-Style Pale Ale, 6.2%
Ommegang Witte... 7
Belgian-Style Wheat Ale, 5.2%

...starters & small bites

Soup of the Day	MP
Ahi Nachos	16
marinated ahi tuna, wakame, pickled ginger, sweet Thai chili sauce, wasabi aioli, crispy wonton chips	
Parmesan Crusted Calamari	15
flash-fried calamari, chili salt, parmesan, cherry peppers, fried arugula, lemon-pepper vinaigrette	
Fried Sweet Potato Chips	8
crispy sweet potato chips, blue cheese chive dipping sauce	
Bison Chili	15
house-made lean bison chili, cheddar cheese, jalapeño cornbread	
Spinach & Artichoke Dip	12
spinach, artichoke hearts, parmesan, cream cheese, corn tortilla chips, celery, carrot	
Presidente Battered Chicken Strips	11
marinated, battered, and fried chicken breast strips, honey dijon dipping sauce	
Buffalo Style with Blue Cheese	12
Tequila Lime Shrimp	16
sautéed shrimp, jalapenos, garlic, lime juice, tequila, warm flour tortilla	
Baked Goat Cheese Trio	12
breaded goat cheese medallions (plain, cranberry, sun-dried tomato), prosciutto, apple slices, crostini, balsamic reduction	

salads...

Arugula & Watermelon Salad	15
baby arugula, watermelon, feta, red onion, lime-infused olive oil, balsamic reduction	
Caprese Salad	13
tomato, fresh mozzarella, basil chiffonade, extra virgin olive oil, balsamic reduction	
Quinoa Salad	14
grilled romaine heart, quinoa, cucumber, tomato, cilantro, scallions, orange vinaigrette	
Chilled Lobster Salad	19
chilled lobster salad with peppers and onions, mixed greens, cucumber, cherry tomato, avocado-citrus dressing	
Caesar Salad	12/7
romaine, bacon, garlic croutons, creamy caesar dressing, shaved parmesan	
Garden Salad	10/5
mixed greens, red and green peppers, cherry tomato, carrot curls, choice of dressing	

Add: grilled or blackened chicken 6 / fresh catch 10 / shrimp 9 / tofu 6

Dressing Choices: three pepper vinaigrette, orange vinaigrette, honey Dijon, blue cheese, maple balsamic vinaigrette, ranch, chipotle-ranch, citrus avocado

...house specialties

We are among an elite group of restaurants serving *Certified Angus Beef®* brand entrées. Uncompromising standards ensure it's a cut above USDA Prime, Choice, and Select – making it the best tasting beef available.

Grilled Flatbread Pizza of the Day **MP**

Mahogany Run Angus Beef® Burger **15**
Certified Angus Beef®, bacon, cheddar, grilled onions, lettuce, tomato, brioche roll

Brisket Melt **14**
braised *Certified Angus Beef®* brisket, cherry pepper cheese sauce, tobacco onions, brioche roll

Certified Angus Beef® Tenderloin Tips **26**
Certified Angus Beef® tips, onion, mushroom, mashed potatoes, julienne vegetables, tobacco onions, red wine demi-glace

Pan-Seared Sea Scallops **32**
seared sea scallops, deconstructed spicy Mexican street corn, baby arugula and fennel salad

Bone-In Pork Chop **32**
pan-seared 11oz pork chop, mashed potatoes, julienne vegetables, bacon-peach chutney, natural jus

Lemon-Herb Grilled Chicken **24**
marinated and grilled chicken breast, seasoned rice, grilled asparagus, garlic-lemon chicken jus

Veal Saltimbocca **30**
pan-fried veal cutlet, prosciutto, asparagus, sage, pappardelle, creamy lemon sauce, shaved parmesan, lemon zest

Vegetable Lasagna **24**
zucchini, spinach, mushrooms, pesto ricotta, pecorino romano, house-made marinara

Bronzino **30**
pan-seared, skin on bronzino fillet, manchego risotto, grilled asparagus, spicy lemon-tomato broth

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.

...à la carte

Our beef is exceptional. It offers the incredible flavour, tenderness, and juiciness only found in the *Certified Angus Beef®* brand. Indulge your taste buds today.

Our steaks and fresh fish are served with a choice of two sides and one sauce or compound butter. The Fresh Catch can be served pan-seared, grilled, or blackened.

Certified Angus Beef® Filet Mignon, 8 oz. 33

Certified Angus Beef® New York Strip, 12 oz. 31

Certified Angus Beef® Ribeye, 14 oz. 33

Fresh Catch of the Day MP

To any of our à la carte selections you may add
Carmelised Onions 3 / Sautéed Mushrooms 3 / Grilled Shrimp 9 / Pan-Seared Scallops 10

choose a sauce *or* compound butter...

...sauces...

Au Poivre
Lemon Dijon Buerre Blanc
Blue Cheese & Bacon Cream
Red Wine Demi-Glace

...compound butters...

Pink Peppercorn & Honey
Onion Balsamic
Port Wine Truffle
Lemon Caper

Additional sauces or butters 2 ea

...and two sides

Grilled Asparagus
Julienne Vegetables
Steamed Broccoli
Tobacco Onions
Sautéed Spinach
French Fries
Mashed Potatoes
Baked Potato with Butter and Sour Cream
Twice-Baked Potato
Sweet Potato Mash
Seasoned Rice
Manchego Risotto

Additional sides 4 ea

House-Made desserts baked daily...please ask your server about tonight's selections.

Open daily Tuesday - Sunday
Lunch served 11a - 5p
Dinner Served 5p - 9p
Sunday Brunch served 10:30a - 3p
*Limited Lunch served Sunday 3p - 5p

20% Gratuity will be added to parties of 5 or more