

HAPPY FATHER'S DAY



BEVERAGES

FRESH STRAWBERRY MARGARITA

Individually handcrafted with fresh muddled strawberries, freshly squeezed lime juice and Patrón Silver 100% Agave Tequila. 11.79

PINEAPPLE UPSIDE DOWN COCKTAIL

Corvus Grilled Pineapple Vodka, Disaronno Amaretto, pineapple juice, margarita mix and a splash of bitters. 9.79

“NOT SO OLD” FASHIONED

An updated smooth style with Maker's Mark Bourbon, Grand Marnier, bitters and muddled fresh fruit. 11.29

HORSESHOE ALE

A full bodied Amber Ale brewed exclusively for us by Harpoon Brewery. 16 oz. 5.99 | 23 oz. 6.99

FROZEN LEMONADES

An all-natural, frosty non-alcoholic treat with just the right balance of sweet and tart. Choose: Classic Lemonade, Strawberry Splash or Raspberry Splash. 4.29

APPETIZERS

MEXICAN STREET CORN DIP

A skillet-baked spicy blend of creamy queso and Monterey Jack and cheddar cheeses with peppers and corn. Served with tortilla chips for dipping. 10.49

RHODE ISLAND CALAMARI

Local calamari hand breaded, lightly fried and drizzled with a garlic herbed butter sauce. Finished with sweet and hot peppers. Served with a fresh lemon. 17.99

MEATBALLS & MOONS COMBO

Two meatballs simmered with marinara sauce and a dollop of ricotta cheese paired with our cheesy Mozzarella Moons. Finished with grated parmesan cheese. 13.99

ENTRÉES

COLOSSAL LOBSTER ROLL

100% North Atlantic sweet and tender lobster meat blended with just the right amount of mayo and celery, piled high on a grilled brioche roll and served with french fries and coleslaw. 27.99

HOT BUTTERED COLOSSAL LOBSTER ROLL

Warm and buttery! 100% North Atlantic sweet and tender lobster meat piled high on a grilled brioche roll. Served with french fries and coleslaw. 29.99

GRILLED CHICKEN CAPRI SALAD

Sliced grilled, chilled chicken, grape tomato halves and mozzarella cheese pearls served on a bed of romaine lettuce. Topped with balsamic glaze and basil pesto sauce. Finished with herbed-garlic croutons. 12.99

BOURBON ONION BURGER*

A tender and juicy beef burger, seasoned and flame broiled to order with melted American cheese topped with a caramelized onion bourbon jam. Served on a brioche bun with all the fresh toppings and one side. 16.99

SWORDFISH

Our swordfish steak is pan roasted and topped with your choice of three delicious flavors.

Served with two sides. 19.99

- Lemon Caper – Lemon butter sauce and capers.
- Balsamic Tomato – Roasted grape tomatoes, balsamic glaze and fresh lemon zest.
- Simply Seasoned – Lightly seasoned with a fresh blend of herbs and spices.

T-BONE STEAK*

A juicy 18 oz. T-Bone steak seasoned and flame broiled to perfection. Served with choice of two: potato, House Salad or vegetable. 32.99

PRIME RIB DINNER*

Savor our 16 oz. USDA Choice Prime Rib, crusted with a blend of seasonings and slow roasted for hours. Served in its natural juices with a side of creamy horseradish sauce, au jus for dipping and choice of two sides: potato, House Salad or vegetable. 34.99

DESSERT

STRAWBERRY LAYER CAKE WITH FRESH STRAWBERRIES

Shortcake layered with fresh whipped cream and strawberry filling finished with fresh sliced strawberries, strawberry sauce and creamy vanilla ice cream. 9.49

*Cooked to order. "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions." All weights are prior to cooking.

Before placing your order, please inform your server if a person in your party has a food allergy.

2025