

APPETIZERS

Select any of the following three for \$16

EDAMAME Steamed and salted soybeans in pod

GRILLED VEGETABLE BRUSCHETTA

CRISPY CALAMARI Dynamite sauce

AHI TUNA POKE Hawaiian grilled salsa

FUNNEL FRIES Raspberry sauce

COCONUT SHRIMP Pineapple chili sauce

BEEF TENDERLOIN SKEWERS Ponzu

BLACKENED CHICKEN QUESADILLA

* * *

ARTISAN CHEESE PLATE \$15
Chef's selection of five international cheese assortments

MUSSELS AND CLAMS \$11
Braised in white wine cream with fennel, onion and toast points

DAILY SELECTION OF FRESH OYSTERS
MP
On the half-shell with cocktail, mignonette and Tobasco

LAND AND SEA SLIDERS \$10
Three sliders of ground sirloin, King crab in cocktail mayo, avocado with cherry tomato and cornichon

WATERFRONT FLATBREAD PIZZAS:

- **Margarita Pesto** \$12
- **Spicy Shrimp with Roasted Vegetable** \$14

GRILLED CHICKEN CIABATTA \$9
Provolone, roasted tomatoes, lettuce, horsey-mayo, served with French fries

THE WATERFRONT BURGER \$10
Served with White Cheddar and Fries

CLASSIC CAESAR SALAD \$8
With house-made dressing – add chicken/shrimp \$4

HAPPY HOUR

Monday – Thursday 4:00p-6:00p and 9:00p-close

TWO-FOR-ONE HOUSE WINES
Merlot, Cabernet and Chardonnay

WATERFRONT CHOICE DRAFT BEER \$3.00
22-ounce pilsners

\$6 MENU MARTINIS
Cosmopolitan, French Martini, Tartini,
Green Tea-tini and Loaded Olive Martini

ANGUS BEEF SLIDERS \$3.50
White Cheddar and served with Kettle Chips

HOT WINGS \$3.50
Six Wings with Blue Cheese Dressing

POTSTICKERS \$3.50
Steamed with Ponzu

WINES BY THE STEM

14 HANDS CHARDONNAY	\$5.75
BENVOLIO PINOT GRIGIO	\$7.00
LOS VASCOS SAUVIGNON BLANC	\$6.50
14 HANDS RIESLING	\$5.75
14 HANDS MERLOT	\$5.75
14 HANDS CABERNET	\$5.75
HARAS ESTATE CABERNET	\$7.00
TRINITY OAKS PINOT NOIR	\$6.75
MONTPELLIER PINOT NOIR	\$8.00
EDIE BROWN MERITAGE	\$7.00
CAMPUS OAKS ZINFANDEL	\$7.25
STEPHEN VINCENT CRIMSON	\$7.50

MARTINIS AND COCKTAILS

CLASSIC COSMOPOLITAN \$8
Vodka, Cointreau, Cranberry and Lime Juices

FRENCH MARTINI \$8
Raspberry Vodka, Chambord, Champagne and splash of Pineapple Juice

TARTINI \$8
Grey Goose La Poire, Sour Apple Liqueur and Cranberry Juice

GREEN TEA-TINI \$8
Green Tea, Citrus Vodka, Grand Marnier, Lime Juice

LOADED OLIVE MARTINI \$8
Vodka or Gin, Dry Vermouth and a Trio of Loaded Olives

MARGARITA \$8
Patron Silver Tequila, Cointreau and Lime Juice

CLASSIC MOJITO \$7
Light Rum, Fresh Mint and Limes with Simple Syrup and Club Soda – try our flavors: **raspberry, mango, coconut, peach and key lime** \$8

BEER

Bud Lite
Budweiser
Coors Light
Corona
Crooked Tree IPA
Dead Guy Ale
Golden Cap Saison
Guinness
Harp
Heineken
Leinenkugel's Red, Wisconsin
Leinenkugel's Honeyweiss, Wisconsin
Michelob Golden Light
Miller Lite
Miller 64
New Castle
Pearl Street Pale Ale, La Crosse
Rolling Rock
Samuel Adams Boston Lager
Strongbow Cider
Summit Pale Ale
Wittekerke Belgian Wheat
Westmalle Trappist Ale

Ask your server about our draft selections.