



15

13

14

15

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Appetizer

Roasted Garlic Hummus 13 Smoked Paprika, pita wedges, Extra Virgin Olive Oil

Wisconsin Cheese Curds 12 Spicy Ranch Sauce

Quesadillas

13 Cheddar cheese, Onions, Bell peppers, Cheddar cheese, Sour cream, Pico de gallo served with your choice of Shrimp, Chicken or Steak (try them Blackened)

Smothered Waffle Fries 10

Zesty cheese sauce, sour cream, bacon bits, scallions Add Pulled Pork or Chicken For 3

Blackened Ahi Tuna

Seared Ahi, Ginger lime sauce

Fire Grilled Red Shrimp

Pineapple, Mango, Pico de gallo, Wasabi cream

Chicken Tender Basket

Breaded chicken strips served with honey mustard and fries

Giant Bavarian Pretzel

Cheddar cheese sauce and Stone Ground Mustard

Smoked Fish Dip

Smoked fish spread, Jalapenos 13 Crackers, Tortilla chips & Lemon wedge

Churrasco Steak Tacos

Three flour tortillas topped with 16 Skirt steak, Caramelized Onions, Pico de gallo, Chimichurri Sauce

Key West Fish Tacos $\,$ 14 $\,$

Three flour tortillas topped with mahi, avocado, red cabbage, tomatoes and a Cilantro lime Sauce

Add Rice & Beans

Sides

5

2

- -Papita Fritas -Waffle Fries
- -Mashed Potato -Garlic Bread
- -Side Caesar Salad -Coleslaw
- -Vegetable of the day
- Rice & Beans - Mac&Cheese

CHICKEN WINGS

Award Winning

All wings come "Special Grilled" unless specified; get them tossed or sauce on the side; served with celery sticks your choice of blue cheese or ranch

Choice of Sauce on side: Mild - Buffalo - Hot - BBQ - Hot Garlic - Lemon pepper - Chipotle Old Crow Bourbon - Loco Fox Tequila Lime - Sriracha Teriyaki -Garlic Parmesan (6 Pcs/10 Pcs) All drums or flats for 3

Entrees

Baby Back Ribs

18/28 Sweet & tangy BBQ sauce, your choice of 2 sides (1/2 or Full)

Marinated Ribeye

Hand Cut Ribeye brined with Dale's Steak marinade: served with two Sides

Churrasco

15

17

12

10oz Grilled skirt steak, Caramelized onions,

Chimichurri sauce. served with two sides

Sizzling Fajitas

Chicken, shrimp or steak; flour tortillas, pico de gallo, lettuce, aged cheddar cheese, sour cream, rice & beans

Combo 24

Penne Chicken Alfredo

Sliced chicken breast, mushrooms, Parmesan and a Creamy cheese sauce. Served with Garlic bread and your choice of salad

22 **Grilled Mahi With Pineapple Mango Salsa**

Mahi Filet topped with a homemade Tropical Salsa. Served With two sides

Soups

8

8

Soup Of the Day French Onion

Dessert

New York Cheesecake Key Lime Pie Chocolate Brownie

Sandwiches

THE O.T. Burger

Fresh USDA Ground Chuck Angus beef, Applewood smoked bacon, Garlic basil mayo, Lettuce, Tomatoes, Red onions & Pickle chips on a brioche bun

Philly Cheesesteak

Sliced steak, onions, peppers, provolone on a hoagie roll

Turkey Club

32

25

19

16

Deli sliced turkey, Bacon, Lettuce, Tomatoes, Avocado, Mayo, served on white toast

Classic Chicken Sandwich 13

Grilled, Blackened, Jerk, Fried or with BBQ, with Lettuce, Tomatoes Red onion, Pickle chips Served on a Brioche bun

Mahi-Mahi Sandwich

Mahi Mahi, lettuce, tomatoes, Red onions, Tartar sauce on a Brioche bun

BBO Pulled Pork Sandwich 13

Pulled Pork mixed with a sweet and tangy BBQ Sauce, piled on a toasted Kaiser bun pickle chips

Buffalo Chicken Melt

Chicken tenders tossed in buffalo sauce, melted provolone cheese, ranch, brioche bun

Salads

Classic Caesar Salad

Romaine lettuce, Caesar dressing, Parmesan, Croutons Add chicken or shrimp 4

Cobb Salad

Grilled chicken, diced hardboiled egg, black olives, avocado, tomatoes, carrots, bleu cheese crumbles, bacon bits, garlic croutons, Romaine your choice of dressing

Tuna Tataki

Seared, Blackened Sesame crusted Ahi tuna, Baby arugula, Julienne carrots and red onions, cilantro, Ginger lime vinaigrette, Crispy wontons, Fig balsamic drizzle



MENU



Signature Cocktails

TemptedHand-Crafted Gin,

Tempt Hand-Crafted Gin, Guava, Lime, Tonic

Oasis 14

Old Crow Bourbon, Lemon, Mint, Peach And Raspberry

Between The Sheets 14

Cruzan Rum, Apricot Brandy, Triple Sec, Sour, Pineapple Juice

Dark N' Stormy 12
Goslings, Organic Lime, Ginger Beer

Moreno 14

Conciere Tequila, Orange Bitters,
Activated Black Charcoal, Pineapple, sour

Moscow Mule 12

Conciere Vodka, Organic Lime, Ginger Beer

Paloma 12

Conciere Tequila, Fresh Grapefruit Juice, Lime, Soda

Absolutely 15

Absolut Pear, Conciere Gin, Elderflower Liquer, Raspberry, Lemon, Topped With Prosseco

Smoked Old Fashioned 15

Elijah Craig Bourbon, Angostura Bitters, Syrup, Luxardo Cherry, Orange Peel

Negroni 13

Conciere Gin, Campari, Sweet Vermouth

Wine By Glass 5

Coastal: Chardonnay /Pinot Noir/ Sauvignon Blanc/ Pinot Grigio

Wine By Glass 9

Seeker: Chardonnay /Pinot

Noir/ Malbec

Bonterra Sauvignon Blanc

Wine By Glass 11
Kendall Jackson Chardonnay

Wines By The Bottle

Willes by The Bottle	,
-Whitehaven/Sauvignon	35
Blanc/Marlborough -New Zealanc	ł
-Willamette valley/Pinot	50
Noir/Willamette - Oregon	
-J Vineyards/Sonoma/	50
Pinot Noir -California	
-Penfolds Max's/ Cabernet/	50
Syrah Blend - Australia	
-Raymond /Merlot /	65
Napa Valley -California	
-Luca Malbec / Malbec/	65
Medoza -Argentina	
-Beringer /Cabernet Sauvignon/	65
Knights Valley -California	
-Piper Heidsieck Cuvee /	65
Champagne -France	
-Orin Swift Abstract /	65

Red Blend -California

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.