



## Raw Bar

- Blue Point Oysters\*** \$2 ea./6 for \$8  
**Gulf Shrimp Cocktail** \$2.5 ea./4 for \$8  
**Jonah Crab Claws** \$2.5 ea./4 for \$8

**Today's Ceviche\*** \$7  
Jalapeño, Lime, Cilantro, Red Onion

## Land

- Cheese Plate** \$6  
Chef's Daily Trifecta
- Wild Mushrooms & Gnocchi** \$7  
Cornmeal Gnocchi, Spinach,  
Truffle Vinaigrette
- Steak Tartare\*** \$8  
Freshly Chopped Filet Mignon, Crostini

## Sea

- Steamed Mussels** \$6  
Roasted Garlic, Sofrito, White Wine
- Lobster Risotto** \$7  
Maine Lobster, Parmesan, Chives
- Grilled Salmon Caesar\*** \$8  
Baby Romaine, Olives,  
Garlic Bread Crumbs

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\* DINE IN AT BAR ONLY, NO SUBSTITUTIONS \*

**HAPPY HOURS: M-F 3-6, SUN 4-8**

EXCEPT HOLIDAYS AND HOME BROWNS GAMES

ALERT YOUR SERVER TO ANY FOOD ALLERGIES

\*THERE IS AN INCREASED DANGER OF FOOD-BORNE ILLNESS WHEN  
CONSUMING RAW OR ANY UNDERCOOKED MEATS OR SEAFOOD.

5.10.17



## Wine

**Prosecco, La Marca** \$7  
Veneto, Italy

**Rose, Fleur de Mer** \$6  
Provence, France

**Palazzo Della Torre, Allegrini** \$7  
Verona, Italy

**Bartender's Wild Card** \$9  
Great Wine, Limited Supply

## Cocktails

- Cosmopolitan** \$7  
Absolut Citron, Cointreau,  
Fresh Lime & Cranberry
- Classic Martini** \$7  
Hangar One Vodka  
Served Up Or On The Rocks
- Colorado Cola** \$7  
Stranahan's Colorado Whiskey,  
Carpano Antica Vermouth, Fresh Lime,  
Black Cherry Soda

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