



HAPPY HOUR FOOD MENU

PROSECCO & OYSTERS FOR TWO 16

FOUR OYSTERS ON THE HALF SHELL, HOUSE-MADE COCKTAIL SAUCE, CITRUS CHILE VINAIGRETTE & TWO GLASSES OF PROSECCO SERVED IN "CHAMBONGS"

DUO OF CITRUS POACHED SHRIMP 7

HOUSE MADE COCKTAIL SAUCE

CRISPY BLACK PEPPER CALAMARI & ROCK SHRIMP 7

GIARDINIERA & LEMON AIOLI

D/C SUSHI ROLL 14

SHRIMP TEMPURA, AVOCADO & ASPARAGUS, ROLLED WITH NORI & RICE, WRAPPED WITH FILET MIGNON AND FINISHED WITH EEL SAUCE, SPICY MAYO AND PUFFED RICE

CRISPY FRIED BRUSSELS 6

PANCETTA, WHITE BALSAMIC AIOLI

HANGING BACON 7

MAPLE GLAZE, CRACKED BLACK PEPPER

SHRIMP DEJONGHE CAKE 12

STONE GROUND MUSTARD AIOLI

WISCO SMASH SLIDERS 13

DOUBLE STACK PRIME BEEF, CHEESE CURD, BLACK PEPPER AIOLI, LETTUCE & TOMATO

(Served only at the bar 4:30-6pm)



HAPPY HOUR DRINK MENU

DAILY 4:30-6PM

\$8

SANGRIA

WHITE, RED OR ROSE

\$6

KORBEL OLD FASHIONED

\$5

RAIL DRINKS

NEW AMSTERDAM VODKA,
EVAN WILLIAMS BOURBON

CRUZAN LIGHT RUM

SAUZA GOLD TEQUILA

GORDON'S GIN

25% OFF

BOTTLES OF WINE

FOR BOTTLES LESS THAN \$200



(Served only at the bar 4:30-6pm)