



JOIN US FOR AN
INDULGENT
Weekend

AND ENJOY THIS
EXCLUSIVE MENU

SAUCY SHRIMP STARTER

lime-tomato garlic sauce,
topped with feta cheese 17.9

PARKER'S MARGARITA SEA BASS

wood-grilled with chef-crafted tequila lime
sauce, with jasmine rice and asparagus 40.9

BOURBON GLAZED FILET MIGNON*

7 oz barrel cut, wood-grilled and finished with
a chef-crafted bourbon glaze, served with
roasted new potatoes and broccoli 36.9

PARMESAN-CRUSTED RAINBOW TROUT

lemon butter, artichoke hearts, with
jasmine rice and seasonal vegetable 29.9

Ask your Angler

FOR A BEVERAGE PAIRING
RECOMMENDATION TO
COMPLEMENT YOUR ENTRÉE

**ENTRÉES AVAILABLE FRIDAY, SATURDAY
AND SUNDAY FOR A LIMITED TIME**

MENU AVAILABLE WHILE SUPPLIES LAST

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS OR DEATH, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WI-FRAN_0525