



JOIN US FOR AN
INDULGENT
Weekend
AND ENJOY THIS
EXCLUSIVE MENU

COCONUT SHRIMP STARTER

six jumbo shrimp with house-made
pineapple glaze for dipping 12.9

BAJA SEA BASS

wood-grilled sea bass served over refried
black beans and jasmine rice, topped with
mango salsa, fresh avocado, and drizzled
with chef-crafted cilantro-lime sauce,
finished with crispy tortilla strips 39.5

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 34.9

DIABLO UNICORN FISH

wood-grilled and topped with three jumbo
shrimp and zesty cream sauce, served with
jasmine rice and asparagus 26.5

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.

A 15% TAX ON THE SALE OF ALCOHOLIC BEVERAGES AND APPLICABLE SALES TAX WILL BE INCLUDED ON THE FINAL BILL.

WI-T6-M6-TN_0525