



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.

WI-T6-M6\_0525