

Marina Grog & Galley

\$39

-----Four Course Winter Special-----

Offer Valid January 1st thru January 27th 2017

Not valid with any other discounts

Appetizers

Calamari

steak cut, hand breaded and served with cocktail sauce

Cold Smoked Salmon

smoked, toasted baguette, dill caper sauce

Choice of:

house, wedge or caesar salad, soup du jour, or clam chowder

Entrée choice of:

Lobster Tail 8oz*

cold water, broiled or deep fried with drawn butter

Parmesan Encrusted Snapper

encrusted with parmesan cheese & bread crumbs, topped with jumbo blue crab, brown butter, lemon & caper sauce

Pork Medallions

four medallions grilled, wrapped in apple wood smoked bacon with honey hoisin glaze

Walleye

lightly coated with fresh breadcrumbs & sautéed, white rice pilaf, lemon thyme sauce & capers

Filet Mignon 6oz

certified premium beef, center cut tenderloin over mesquite charcoal

Premium Selections

Filet Mignon 9oz

Additional \$10

certified premium beef, center cut tenderloin over mesquite charcoal with your choice of sides



Ribeye*

Additional \$20

14oz USDA Prime, dry aged 50+ days, with our famous glaze, kosher salt and black pepper, over mesquite charcoal



Kansas City Strip* 12oz

Additional \$15

USDA Prime, dry aged, with our famous glaze, Kosher salt & black pepper over mesquite charcoal

Dessert

Turtle Cheesecake or Banana Bread Pudding