

DECK MENU

ON THE DECK...GRILL OPEN: MON.-SAT. 5:00 pm
WEATHER PERMITTING

The food is on such high demand out here, we don't share it with the inside crowd. If for some crazy reason you can't find something to satisfy your tastebuds on this menu, feel free to grab a table inside and order off that menu.

Appetizers

BURGER SLIDERS Three sliders served with your choice of cheese and served with choice of side. \$10.75

FISH TACOS Grilled Mahi topped with a chipotle coleslaw and a cilantro avocado dressing. Served with fresh made mango salsa and homemade chips. \$12.95

BRISKET BURNT END TACOS Smoked burnt ends topped with a smokey flavored dressing coleslaw & chipotle ranch dressing. Served with fresh made mango salsa and homemade chips. \$13.95

APPLEWOOD BACON WRAPPED STUFFED SHRIMP

Served with chipotle sauce. \$12.95

SHARK BITES Made with Mahi Mahi and served with cocktail sauce. \$9.95

STEAK BITES Sautéed in jerk seasoning and served with chipotle alfredo sauce. \$11.50

BRUSCHETTA Fresh tomato, basil, & mozzarella topped with sweetened balsamic vinegarete. \$9.50

Shrimp Rangoon Three extra large spicy batter shrimp on top of a seasoned cream cheese drenched with sweet chili sauce \$12.95

Salads

SERVED WITH GARLIC BREAD

CHICKEN CAESAR SALAD Grilled chicken over romaine lettuce topped with shredded parmesan cheese, cucumbers, & cherry tomatoes. Served with a side of caesar dressing. \$12.75

GREEK CHICKEN SALAD Grilled chicken over a bed of lettuce topped with pepperocini, calamita olives, feta cheese, and cherry tomatoes. Served with a side of greek dressing. \$13.75

PEPPERCORN STEAK SALAD Blackened flat iron steak over a bed of lettuce topped with a blend of cheeses, bleu cheese crumbles, cherry tomatoes, and chow mein noodles. Served with a side of mango vinaigrette dressing. \$14.95

CHICKEN CAPRESE SALAD Marinated chicken beside a bed of fresh mozzarella medallions with roma tomatoes then topped with calamita olives, balsamic vinaigrette and shredded parmesan. \$14.50

NOTE: Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

Entrees

SERVED WITH ONE OF OUR HOMEMADE SIDES AND A DINNER SALAD

Pork

CUBAN PORK Grilled tenderloin stuffed with ham slices, swiss cheese, and fried pickles. \$14.50

PORK TENDERLOIN Marinated prime rib of pork. char-grilled with texas toast and southwest sauce. \$11.95

Fish

MAHI MAHI For the seafood lover in you. This is grilled and served with butter and an herb lemon coating. \$16.95

PAN-SEARED SCALLOPS & HERB BUTTER \$17.95

Steak

JACK DANIELS STEAK 8 oz. filet marinated for days. you won't believe this flavor until you've tried it for yourself! \$24.95

RIBEYE STEAK A 14 oz hand-cut ribeye steak sure to make your mouth water. \$24.95

Specialty

CHICKEN CAPRI Double breast stuffed with provolone cheese. Cooked ala francaise and topped with capers, mushrooms, and creamed basil sauce. \$14.95

SIDES

FRIED POTATOES... \$3.95 COLESLAW... \$1.95
POTATO SALAD... \$3.95

★ Check with your server for "Other" great nightly specials! ★

DECK BEERS

16 oz Aluminum

BUDWEISER - BUD LIGHT
MILLER LITE
MICHELOB GOLDEN LIGHT
MICHELOB ULTRA
BLUE MOON - REDD'S
COORS LIGHT
BUSCH LIGHT

12 oz Cans

LEINENKUGEL'S
LAKE TIME
BREWERY
CABANA BOY
KONA
THE BIG WAVE
GOLDEN ALE

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