



Affiliate Marketing Session

Wines By The Glass

- Sauvignon Blanc \$8
- Pinot Grigio \$8
- Chardonnay \$8
- Pinot Noir \$8
- Cabernet Sauvignon \$8

Craft On The Tap

- Oskar Blues Pilsner \$5
- Orlando Pale Ale \$5
- Lagunitas IPA \$5
- Breckenridge Agave Wheat \$5
- Shipyard Pumpkinhead Seasonal \$5
- Angry Orchard Apple Cider \$5
- Lefthand Milkstout \$5

Appetizers

Capri Salad 9.50

tomatos, olives and mozzarella, dressed with balsamic vinegar and olive oil. perfect for a light munch

Boom Boom Shrimp 9.50

lightly fried shrimp tossed in our boom boom sauce and served with our homemade ranch and boom boom dressing

Eggplant Parmesan 9.50

classic baked eggplant with whole mozzarella, basil, roasted red pepper, marinara sauce, and topped with a grill tomato and parmesan

Chef's Choice

Burger & Fries \$9.50

angus beef patty - topped with cheddar cheese, tomato, greens, and red onions

Footlong Chili Dog & Fries \$9.50

grilled angus beef frank, smothered in a homemade ground beef chili sauce, sprinkled with cheddar cheese and onions

Blackened Grouper Burger & Fries \$9.50

fresh grouper pan seared to perfection, topped with tomato, greens, and red onions

Homemade Meat Lasagna 10.50

the best homemade lasagna that you'll ever have! The perfect balance of cheese and marinara sauce served with truffle fries

Bangkok Red Snapper 17.50

an asian recipe that will throw a curve to your mediterranean palate. it's cooked in a red wine sauce with a touch of asian spice on a bed of mashed potatoes

