

## *~House Specialties~*

### **Bomb Pop \$10**

*This fruity cocktail will take you back in time to ice cream trucks and Bomb Pop popsicles. Have a couple we won't tell.*

### **Dirty Bird Martini \$10**

*Grey Goose vodka with olive juice garnished with blue cheese stuffed olives. Served on the rocks or straight up.*

### **Perfect Pear-tini \$10**

*A light and refreshing taste of summer. Absolut Pears, Apple Pucker and sweet and sour. Shake and it's perfect!*

### **Chocolate Martini \$10**

*Absolut Vanilia, Godiva liqueur, Bailey's and cream make this decadent cocktail one perfect for sipping during or after dinner.*

### **Cosmopolitan \$10**

*We've brought a taste of New York to Lake Lotawana. Absolut Citron, Chambord and sweet and sour garnished with a twist.*

### **Ruby Red Martini \$10**

*Absolut Ruby Red vodka, sweet and sour and cranberry juice. Served with a sugared rim. WOW!*

### **Bloody Mary \$9**

*We feel we have the BEST in the city. Try one with Absolut Vodka, or for more kick substitute Absolut Peppar.*

### **Lava Flow \$10**

*Inspired by the natural phenomena, this popular creamy Hawaiian rum drink is blended for an "oozingly" refreshing concoction.*

### **Mojito \$10**

*The key to this cocktail of rum, mint leaves, and lime is to muddle all of these flavors together. Enjoy one of these Cuban concoctions.*

### **Mai Tai \$10**

*A potent, complex mixed drink made with light and dark rums with orange, lime, and subtle almond flavors.*

### **Long Island \$10**

*Made with only top self liquors: Absolut vodka, Tanqueray gin, Jose Cuervo Gold tequila, Bacardi rum and Dekuyper triple sec.*

### **Pina Colada with Bailey's \$10**

*A shot of Bailey's Irish Cream makes this popular frozen cocktail become something extraordinary.*

## *Wines by the Glass*

<b>Bin</b>	<b>Chardonnay</b>	<b>Glass/Bottle</b>	<b>Bin</b>	<b>Cabernet Sauvignon</b>	<b>Glass/Bottle</b>
130	Blackstone	8/28	340	Blackstone	8/28
108	La Crema	12/44	310	Rodney Strong	11/40
102	Chateau St Michelle	11/42	342	Wild Horse	14/52
			336	Simi	15/56
<b>Bin</b>	<b>Sauvignon Blanc</b>	<b>Glass/Bottle</b>	<b>Bin</b>	<b>Merlot</b>	<b>Glass/Bottle</b>
222	Blackstone	8/28	409	Blackstone	8/28
213	Cakebread	16/59	401	Hogue Genesis	10/37
270	Urlar	11/40			
<b>Bin</b>	<b>Riesling</b>	<b>Glass/Bottle</b>	<b>Bin</b>	<b>Pinot Noir</b>	<b>Glass/Bottle</b>
221	Hogue Riesling	8/28	525	Blackstone	8/28
225	St. Urbans-Hof	10/36	526	Kim Crawford	11/40
250	Schmidt Sohne Piesporter	8/28	510	La Crema	14/50
<b>Bin</b>	<b>Pinot Grigio</b>	<b>Glass/Bottle</b>	<b>Bin</b>	<b>Zinfandel</b>	<b>Glass/Bottle</b>
220	Blackstone	8/28	568	Blackstone	8/28
255	Bollini	10/36	555	Gnarly Head	9/30
<b>Bin</b>	<b>Other Whites</b>	<b>Glass/Bottle</b>	<b>Bin</b>	<b>Other Reds</b>	<b>Glass/Bottle</b>
202	Evolution	9/35	629	Brix Sweet Shiraz	8/28
217	Montevina White Zin	7/26	626	Augusta Norton	9/32
259	Cavit Moscato	7/26	644	Blackstone Syrah	8/28
			621	Los Cardos Malbec	8/28
			619	Punto Final Malbec	12/45

### **Beer Selection (Bottles)**

Budweiser, Bud Light, Bud Select, Bud Light Lime, Miller Lite, Coors Light, Michelob Light, Michelob Ultra, Newcastle, Schlitz, Pabst Blue Ribbon, Buckler (0.5 ABV)

**3.50**

Boulevard Wheat, Boulevard Pale Ale, Corona, Heineken, Amstel Light, Blue Moon, Stella Artois, Sapporo, Schlafly Pumpkin Ale

**4.00**

Guinness, 16oz. Boulevard Wheat Aluminum, Budweiser Aluminum, Bud Light Aluminum.

**4.50**

Boulevard Tank 7, Boulevard Sixth Glass

**6.00**

## ~ Appetizers ~

Calamari .....	\$9.95
<i>Calamari hand breaded and served with cocktail sauce.</i>	
Stuffed Portabella Mushroom.....	\$12.95
<i>A grilled Portabella mushroom stuffed with a mixture of Salmon &amp; Walleye &amp; topped with melted Swiss cheese.</i>	
Hot Crab & Artichoke Dip.....	\$9.95
<i>Crab meat, parmesan cheese, artichoke hearts &amp; seasonings, topped with almonds and served with pita triangles.</i>	
Cocktail Shrimp.....	\$12.95
<i>Chilled jumbo shrimp served with cocktail sauce</i>	
Blue Crab Cakes.....	\$13.95
<i>Jumbo lump Maryland Blue Crab mixed with classic components and created into two Crab Cakes</i>	
Ahi Cakes.....	\$13.95
<i>A chilled tower of sushi rice, diced avocado and lightly Marinated Ahi sashimi</i>	
Shrimp Cakes.....	\$13.95
<i>Diced Shrimp &amp; fresh vegetables brought together for a Zesty combination of two Shrimp Cakes</i>	
Cake Walk.....	\$18.95
<i>A serving of our Blue Crab Cake, Ahi Cake, &amp; Shrimp cake</i>	
Ahi Sashimi.....	\$18.95
<i>Sashimi style Ahi lightly marinated &amp; sliced and served with a Mustard Soy Beurre Blanc and a Sriracha Aioli.</i>	
Bacon-wrapped Scallops.....	\$10.95
<i>Six scallops wrapped in Applewood Bacon, skewered on bamboo Paddles then baked in an Orange-Soy glaze topped with a Honey-Guava sauce</i>	

## ~ Appetizers ~

Ahi Bruschetta .....	\$18.95
<i>Seasoned &amp; lightly seared Ahi, sliced and served over toasted baguette, Edamame-Wasabi puree &amp; topped with dressed greens</i>	
Grilled Duck.....	\$13.95
<i>Seasoned Duck grilled &amp; sliced. Served with grilled polenta and candied fig</i>	
Baked Brie.....	\$12.95
<i>Brie cheese is wrapped in phyllo, glazed with brown sugar &amp; pecans, baked &amp; served with Lavosh crackers and seasonal fruit.</i>	
Cheese Plate.....	\$12.95
<i>A selection of cheese to accommodate wine or to finish the meal</i>	
Escargot.....	\$11.95
<i>Baked in rich garlic butter, topped with bread crumbs, served with two mini baguettes.</i>	
Meat & Cheese Plate.....	\$14.95
<i>A selection of cheese &amp; sliced cured meats.</i>	
Rib appetizer.....	\$12.95
<i>A half-slab of our slow smoked Baby Back pork ribs</i>	

## ~ Salads ~

Caesar Salad.....	\$8.95
<i>Hearts of Romaine or Baby Spinach drizzled with our own Caesar dressing and topped with shaved Parmesan &amp; croutons.</i>	
Orange Macadamia Nut Salad.....	\$8.95
<i>Baby Spinach served with an Herb Macadamia Nut Vinaigrette with Mandarin Oranges &amp; Asiago Cheese</i>	
Pear and Pecan Salad.....	\$8.95
<i>Mixed Greens topped with a Citrus Shallot vinaigrette, fresh pears, crumbled Bleu Cheese &amp; Candied Pecans</i>	
Wedge Salad.....	\$8.95
<i>A wedge of Iceberg Lettuce served with Thousand Island dressing Or Bleu Cheese Dressing, crisp bacon and blue cheese crumbles.</i>	

## ~Dessert~

### Molten Chocolate Cake

*Warm chocolate cake with a liquid center made to order.*

*Please order with your meal*

**\$6.00**

### Crème Brulee

*Classic Vanilla Crème Brulee crusted with a sugar top*

**\$6.00**

### Turtle Cheesecake

*Vanilla cheesecake layered between fudge filling & a caramel top*

**\$4.50**

### Apple Crisp

*Fresh apples sliced and baked in brown sugar and topped with a crunchy Oatmeal topping. Accompanied by Caramel Macadamia nut Ice Cream*

**\$6.00**

### Banana Bread Pudding

*Golden brown bread pudding served with warm Coconut Rum sauce*

**\$4.50**

### Blackberry Cobbler

*Old fashioned baked cobbler accompanied by creamy Vanilla Ice Cream*

**\$4.50**

### Key Lime Pie

*Traditional graham cracker crust surrounding a creamy, tart Key Lime filling*

**\$6.00**