



Available through March!

All You Can Eat

Includes choice of soup or salad & choice of dessert

GF all you can eat shrimp 49.99

succulent peel 'n eat shrimp tossed with butter, old bay & lemon, served with red potatoes & corn on the cob. Refills on shrimp will be by the half pound!

GF all you can eat snow crab 69.99

served with red potatoes, corn on the cob, drawn butter & lemon. Refills on crab will be two clusters!

Pick 3 for 39.99

Choose one soup or salad, one entree, and one dessert

SOUP OR SALAD

french onion apple brandy, croutons & swiss

GF **dennis & paul's whitefish chowder** cream, sherry, root vegetables

***GF ask** **PRL caesar** romaine hearts, maple walnuts croutons, shaved parmigiano reggiano

***GF ask** **brownstone salad** fresh greens, tomato, carrot cucumber, red onion, cheddar, garlic croutons pickled beets, choice of dressing

ENTREES

beef shoulder pot pie roasted root vegetables pepperoncini, burgundy wine, herbed puff pastry crust

wild mushroom lasagna mixture of fresh & dried artisan mushrooms, spinach, basil cream haystack onions, garlic bread

marry me chicken orzo sundried tomato cream grilled kale, parmesan, garlic, lemon, garlic bread

orange roughy francese egg battered, artichoke caper butter sauce, grilled asparagus, whipped yukon potatoes

DESSERT

very cherry bread pudding served warm rum soaked cherries, white chocolate, spiced rum sauce, hudsonville ice cream

GF **root beer float** abita root beer, hudsonville vanilla ice cream, whip cream, marachino cherry

OLD FASHIONED | 8

forbidden old evan williams, cherry heering, root beer, orange bitters

ye old rye sazerac rye, orange bitters

apple jack laird's apple brandy, apple cider reduction, orange bitters

bacon & bourbon bacon-infused bourbon, maple, bitters

cabin fever old crown royal, maple syrup, black walnut bitters

drink wisconsinably korbel brandy, bitters, sour or sweet

brown butter brown butter washed bourbon, brown sugar syrup, bitters

southern hospitality southern comfort, 7up, bitters

sandbar pirate spiced rum, banana liqueur, demerara syrup, bitters

flat tire jameson, coffee liqueur, bitters



WINE SPECIAL: \$25 BOTTLES

maggio cabernet sauvignon · mirassou pinot noir · chateau souverain merlot · primo amore moscato francis coppola chardonnay · the crossings sauvignon blanc · bowers harbor pino grigio della scala prosecco rosé · j lohr riesling

Ask your server about menu items that are cooked to order or served raw. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. 3% transaction fee applied to card transactions. We reserve the right to add 20% gratuity to parties of 8 or more.