



GREAT BEGINNINGS

BLACK RUCK DUELING PREIZEL & CHEESE FUNDU

Soft pretzels served with house-made white garlic cream cheese and nacho-style yellow fondue dips served on our volcanic stone. \$9.99

BUBBLING SHRIMP ON A STON

Large shrimp sautéed in our chef's special Cajun butter sauce served bubbling on our volcanic stone with toasted garlic bread for dipping. \$10.99

LUMP CRAB CAKE

100% jumbo lump, "no-filler" panko-crusted crab cakes served with Asian slaw and a cilantrosriracha aioli. \$13.99

SAUSAGE & PEPPERS ON THE STON

Sliced andouille sausage, sautéed peppers and onions served sizzling on our volcanic stone paired with our Louisiana dream sauce and stone-ground mustard. \$8.99

JAMAICAN JERK CHICKEN WINE

A full pound of fresh, oven-roasted, jumbo Jamaican Jerk rubbed wings served with a sweet and spicy dipping sauce. \$9.99

STEAK CUT CALAMAR

Tender, crispy-battered, steak-cut calamari served with our house made sauce. \$10.99

COCONUT SHRIM

Coconut-battered, butterflied shrimp served with a horseradish orange marmalade for dipping. \$10.99

FRIED ASPARAGU

Fresh asparagus beer battered in-house and served with chipotle mayo sauce. \$9.99

MILE HIGH RING

A tower of crispy onion rings served with chipotle mayo and our house BBQ sauce. \$9.99

AHI TUNA ON THE STON

6 oz. sushi-grade ahi tuna served on our volcanic stone with a fresh lemon wedge, wasabi and a house soy sauce. \$12.99

HALLOUMI CAPRESE BRUSHETT

Grilled Halloumi cheese, tomato and fresh basil on a toasted garlic baguette topped with balsamic glaze and black pepper. \$12.99

SPINACH ARTICHOKE DI

A blend of fresh spinach and artichoke hearts baked with melting cheese in our volcanic rock bowl and pita chips for dipping. \$9.99

LOBSTER DI

Lobster, garlic, mozzarella, parmesan and cream cheese with our special seafood seasoning, baked until bubbly in our volcanic rock bowl with pita chips for dipping. \$11.99

