

# Seasonal Features!



**Shrimp & Roasted Corn Chowder**  
8.99 cup / 11.99 bowl  
Delightful creamy combination of sweet roasted corn, tender shrimp, zesty red peppers and potatoes, finished with a touch of spice.



**Lobster Rangoon 14.99**  
With delicious lobster & cream cheese filling, served with sweet chili dipping sauce.



**Fried Feast 25.99**  
A generous fried combination of Chicken Tenders, Native Shrimp and Clam Strips served with fries & cole slaw. *Sorry, no substitutions please.*

Upgrade to Onion Rings for only \$5 more!



**Chicken & Shrimp Scampi 17.99**  
Chicken tenders and fantail shrimp sautéed with mushrooms & tomatoes, tossed in our signature scampi sauce and served on a bed of fettucine.



**Parmesan Crusted Salmon\* 25.99**  
Norwegian Salmon topped with a blend of parmesan cheese, Ritz® cracker crumbs and signature spices, baked to perfection. Served with roasted potatoes and seasonal vegetable.

# Seasonal Cocktails



**Snowdrift Russian**  
Kahlua® Liqueur, New Amsterdam® Vodka, Peppermint Bark RumChata® and milk, topped with whipped cream and crushed candy cane.



**Maple Mischief Fizz**  
Redemption® Bourbon, lemon juice, maple syrup and orange bitters, topped off with Prosecco.



**Crimson Frost Margarita**  
Lalo® Tequila, Cointreau®, cranberry juice, lime juice and agave syrup, with salted rim.



**Yule Mule**  
Bar Hill® Gin, ginger beer, cranberry juice and a splash of lime juice.



**Frosty's Fuel**  
Patron XO Café® Tequila, Bacardi® Rum, maple syrup, coffee and a dash of chocolate bitters, served chilled.



**Fireside Bloody Maria**  
Milagro® Reposado, Bloody Mary mix with a dash of olive juice, lime juice and tabasco sauce, with a Tajin rim.

# Sweet Treats!



**NEW!**

**Chocolate Peppermint Cheesecake**



**Gluten-Free Strawberry Dream Cake**

**NEW!**



**Blueberry Cobbler White Chocolate Cheesecake**



**Gluten-Free Peanut Butter Pie**



**Strawberry Shortcake**



**Wicked Molten Chocolate Lava Cake**

Please inform your server if you or a member of your party has an allergy. We strive to identify ingredients which may cause allergic reactions, as well as to instruct our staff on the severity of food allergies. While every effort is made to prepare dishes to accommodate your needs, those with allergies or food sensitivities should be aware that our restaurant is not an allergen-free environment. \*The FDA and the Department of Public Health advise that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially in the elderly, young children, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.