

DINNER JAN 31 2025

CALAMARI

lightly floured squid tossed with parmesan and parsley, with marinara and lemon wedges. \$13.

CEVICHE

homemade shrimp, scallop and octopus ceviche with crispy El Milagro tortilla chips and lime wedges — ask for hot sauce if you like it spicy. \$14.

RANGOON PIZZA

surimi crab & cream cheese mix on our thin pizza crust with mozzarella, sweet thai chili sauce & crispy wonton strips. \$19

FRIED CLAM DINNER

floured, fried and lightly cajun dusted clam strips over crispy fries, sweet corn fritters, slaw, lemon wedges. \$23.
fried clams appetizer \$16.

COWBOY NACHOS

El Milagro corn tortilla chips, our house queso sauce & bbq, 16 hour smoked & chopped brisket, pickled red onions, jalapenos, guacamole & beans. \$19. ©

BEEF STROGANOFF

prime rib, sauteed king, oyster, crimini and chicken of the woods mushrooms over twisty noodles and sour cream sauce with garlic toast. \$23.

RACK OF LAMB

New Zealand rack of lamb crusted with garlic herb breadcrumbs, carved medium over parmesan risotto, winter veg, port wine sauce. \$27.

\$3 CLEAR THE SHELF CANS:

Voodoo Ranger Hard Iced Tea \$3
Solemn Oath Lü Kolsch \$3

NEW DESSERT WINES \$9.

Valdespino Pedro Jimenez Sherry
Tethy's Late Harvest Riesling

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