



Monday-Friday
3:00 to 6:00 pm

TODAY'S \$2 OYSTERS

BLUE POINT VIRGINIA

served with mignonette and cocktail sauce

4

TUNA TARTARE

avocado and crostini

6

"DEVILED" SHRIMP

poached shrimp stuffed with deviled egg, herb aioli

190

DOM PERIGNON GRANDE SHELLFISH TOWER

"for the table"

bottle of Dom, half dozen oysters, 6 shrimp, king crab legs, half lobster & steamed mussels

5

POUTINE

mornay, truffle, bacon, sunny up egg

6

CHICKEN WINGS

Creole seasoned, chermoula glaze, tzatiki

WALLEYE FINGERS

Moroccan spice, slaw, lime yogurt sauce

7

POISSON TACOS

fried halibut, corn relish, lime

BEER STEAMED MUSSELS

chorizo, shallot, garlic confit, red pepper flake, Kronenbourg, herb butter, grilled ciabatta



Every Monday night, Chef Paul features his version of classic Julia Child recipes

ASK YOUR SERVER FOR DETAILS

MARTINIS 13

SMOKIN' SALUT COSMO
*Citron vodka, triple sec,
Tattersal cranberry, pomegranate*

FRENCH RIVIERA
Bacardi Limon, blackberry, mint

POOL BOY
Absolut Ruby Red, Stoli Vanilla, Blood Orange

COCKTAILS 12

MINNESOTA MULE
Prairie Vodka, Gosling's ginger beer, lime

MARGARITA AU POIRVE
*Sauza Silver Tequila, sour, Grand Marnier,
jalapeño pepper, lime*

MANFASHION
*Knob Creek bourbon, Tattersal sour cherry,
bourbon cherries*

MOCKTAILS 5

non-alcoholic cocktails

PEACH GINGERINI
peach purée, ginger beer, soda

BLACKBERRY LEMONITO
lemonade, mint, blackberry, soda

SPARKLING PUNCH
orange, pomegranate, cherry, simple syrup, soda

SPARKLING WATER

PERRIER 5

Happy Hour Drinks

CHAMPAGNE COCKTAILS

FRENCH 76 *Gin, Prosecco, lemon juice, lemon bitters, simple syrup 9*

LIAISON *Grey Goose La Poire, Cava, pineapple & cranberry juices 9*

LE PAMPLEMOUSSE *Tattersall Grapefruit, Cava, St. Germaine, GFJ . 9*

5

Select tap beers, well drinks,

Augey Bordeaux rosé, red & white house wine

WHITE WINE SPRITZER ~

house white, ginger beer & lime,

HAPPY HOUR BUBBLES

6

Segura Viudas Cava

Primaterra Prosecco

OTHER BUBBLES BY THE GLASS

<i>Crémant Gérard Bertrand</i>	10	<i>Veuve Demi Sec</i>	18
<i>Roederer Brut</i>	15	<i>Moet Chandon Vintage Brut</i>	20
<i>Scharffenberger Rosé</i>	15		

MONTHLY FEATURED ROSÉ

FLEURS DE PRAIRIE, PROVENCE, FRANCE 12 / 46

55% Grenache, 30% Cinsault, 15% Syrah ~ Translates as "wildflowers," celebrating the beautiful fields of wisteria, lavender, poppy, and sunflowers carpeting Provence. Flavors of strawberry, rose petals and herbs.

HOUSE WINE

ACCEPTABLE (DECENT)
GLASS 7.5 BOTTLE 26

RED *California Merlot*
WHITE *California Pinot Grigio*

BON (GOOD)
GLASS 8.5 BOTTLE 30

RED *California Cabernet*
WHITE *California Chardonnay*

ROSÉ

Champs de Provence, FR 12 Chateau de Campuget, FR 13

DRAFT BEERS

<i>Bent Paddle Golden IPA</i>	5	<i>Stella Artois</i>	5
<i>Kronenbourg 1664</i>	5	<i>Bell's Oberon</i>	5
<i>Fulton Lonely Blonde</i>	5	<i>Surly Furious</i>	5

BOTTLED BEERS

<i>Michelob Golden</i>	5.5	<i>La Fin Du Monde</i>	7
<i>Rush River Amber Ale</i>	7	<i>Loon Juice Cider</i>	7
<i>Bell's Two Hearted IPA</i>	7	<i>O'Douls Amber N/A</i>	6