

# SEASONAL OFFERINGS

## STARTERS

### Hog Wings

Four cooked-to-order hog wings tossed in Asian gochujang and served on a butternut squash puree 14.99

### Butterflied Garlic & Herb Shrimp

Five shrimp served with a citrus chipotle whipped ricotta 20.99

### Gumbolaya Mild-Medium

A hearty soup loaded with chicken, andouille sausage, mussel meat, shrimp and rice 9.99

## ENTREES

### Bone-In Ribeye

16-18oz aged bone-in ribeye paired with three butterflied garlic & herb shrimp. Served with an artisan salt trio and a crispy au gratin potato 59.99

### The Porterhouse

20-22oz aged porterhouse steak served with an artisan salt trio and a crispy au gratin potato 77.77

### Atlantic Cod

Twin 4oz sized portions of Atlantic cod served over corn chowder and shrimp chili oil puree topped with blue cheese crumbles 32.99

### Twin Cold Water Lobster Tails

Sweet and petite, 4-5oz, steamed and seasoned to perfection  
Market Price

#### *Try it The Winslow Way*

with sauteed mushrooms & onions for 5.99

**Add Shrimp or Scallops** for 11.99

*Shrimp or Scallop Cooking Options:*

Scampi: cooked in lemon butter and garlic

Au Gratin: poached in sharp cheddar cheese cream sauce

Deep Fried: breaded and fried



**Add a Cold Water Lobster Tail** - Market Price

## Dessert

### Lava Molten Chocolate Cake

Rich chocolate cake with a warm flowing dark chocolate center 7.99

All menu prices are based on cash sale.

\*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



**Hog Wings**



**Gumbolaya**



**Butterflied Garlic & Herb Shrimp**



**Bone-In Ribeye**



**The Porterhouse**



**Atlantic Cod**



**Twin Cold Water Lobster Tails**