

2023 SENATE STATE AND LOCAL GOVERNMENT

SB 2124

2023 SENATE STANDING COMMITTEE MINUTES

State and Local Government Committee
Room JW216, State Capitol

SB 2124
1/12/2023

Relating to meal reimbursements.

2:00 PM Chair Roers opened the hearing. Present: Chair Roers, Vice Chair Barta, Sen Cleary, Sen Estenson, Sen J Lee, and Sen Braunberger.

Discussion Topics:

- Inflation

Sen Lyle Davison, Dist 41, Fargo. Bill sponsor testified in support. #13054, #13055.

2:13 PM Chair Roers closed the hearing.

Pam Dever, Committee Clerk

2023 SENATE STANDING COMMITTEE MINUTES

State and Local Government Committee
Room JW216, State Capitol

SB 2124
1/19/2023

Relating to meal reimbursement.

10:55 AM Chair Roers opened committee work. Present: Chair Roers, Vice Chair Barta, Sen Cleary, Sen Estenson, Sen J Lee, and Sen Braunberger.

Discussion Topics:

- Bill review

Chair Roers said they need more information to vote.

10:56 AM Chair Roers adjourned the meeting.

Pam Dever, Committee Clerk

2023 SENATE STANDING COMMITTEE MINUTES

State and Local Government Committee
Room JW216, State Capitol

SB 2124
1/26/2023

Relating to meal reimbursement.

11:27 AM Chair Roers opened committee work. Present: Chair Roers, Vice Chair Barta, Sen Cleary, Sen Estenson, Sen J Lee, and Sen Braunberger.

Discussion Topics:

- Bill review
- Meal cost increase
- Hotel cost increase
- Per diem rates

Chairman Roers provided information.

11:40 AM Chair Roers closed the meeting.

Pam Dever, Committee Clerk

2023 SENATE STANDING COMMITTEE MINUTES

State and Local Government Committee
Room JW216, State Capitol

SB 2124
1/27/2023

Relating to meal reimbursement

11:25 AM Chair Roers opened the meeting. Present: Chair Roers, Vice Chair Barta, Sen Cleary, Sen Estenson, Sen J Lee, and Sen Braunberger.

Discussion Topics:

- Committee action

Sen Estenson moved to adopt Amendment LC 23.0470.02001

Sen Cleary seconded the motion.

Senators	Vote
Senator Kristin Roers	Y
Senator Jeff Barta	Y
Senator Ryan Braunberger	Y
Senator Sean Cleary	Y
Senator Judy Estenson	Y
Senator Judy Lee	Y

VOTE: YES 6 NO 0 Absent 0 Motion PASSED

Sen Estenson moved a DO PASS as Amended and rerefer to Appropriations.

Sen Barta seconded the motion.

Senators	Vote
Senator Kristin Roers	Y
Senator Jeff Barta	Y
Senator Ryan Braunberger	Y
Senator Sean Cleary	Y
Senator Judy Estenson	Y
Senator Judy Lee	Y

VOTE: YES 6 NO 0 Absent 0 Motion PASSED

Sen Estenson will carry the bill.

11:28 AM Chair Roers adjourned the meeting.

Pam Dever, Committee Clerk

January 27, 2023

OK
1/27
1-27-2023

PROPOSED AMENDMENTS TO SENATE BILL NO. 2124

Page 1, line 6, overstrike "following rates for each quarter of any twenty-four-hour"

Page 1, overstrike line 7

Page 1, line 8, overstrike "a. First quarter is from six a.m. to twelve noon and the sum must be"

Page 1, line 8, remove "eight"

Page 1, overstrike lines 9 and 10

Page 1, line 11, overstrike "b. Second quarter is from twelve noon to six p.m. and the sum must be"

Page 1, line 11, remove "thirteen"

Page 1, line 12, overstrike "dollars"

Page 1, overstrike line 13

Page 1, line 14, remove "twenty-one"

Page 1, line 14 overstrike "dollars"

Page 1, line 14, overstrike the period

Page 1, overstrike lines 15 through 17

Page 1, line 18, overstrike "local taxes. The"

Page 1, line 18, after "lodging" insert "and meal"

Page 1, line 20, after "lodging" insert "and meal"

Re-number accordingly

REPORT OF STANDING COMMITTEE

SB 2124: State and Local Government Committee (Sen. K. Roers, Chairman) recommends **AMENDMENTS AS FOLLOWS** and when so amended, recommends **DO PASS** and **BE REREFERRED** to the **Appropriations Committee** (6 YEAS, 0 NAYS, 0 ABSENT AND NOT VOTING). SB 2124 was placed on the Sixth order on the calendar. This bill does not affect workforce development.

Page 1, line 6, overstrike "following rates for each quarter of any twenty-four-hour"

Page 1, overstrike line 7

Page 1, line 8, overstrike "a. First quarter is from six a.m. to twelve noon and the sum must be"

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Page 1, line 14, overstrike the period

Page 1, overstrike lines 15 through 17

Page 1, line 18, overstrike "local taxes. The"

Page 1, line 18, after "lodging" insert "and meal"

Page 1, line 20, after "lodging" insert "and meal"

Renumber accordingly

2023 SENATE APPROPRIATIONS

SB 2124

2023 SENATE STANDING COMMITTEE MINUTES

Appropriations - Government Operations Division Red River Room, State Capitol

SB 2124
2/6/2023

Relating to meal reimbursement.

9:45 AM Chairman Wanzek called the meeting to order.

Senators Wanzek, Erbele, Roers, Dwyer, and Vedaa are present.

Discussion Topics:

- History
- Comparisons
- 2013 adjustment

9:47 AM Senator Kyle Davison testified. Neutral (No written testimony)

9:55 AM Joe Morrisette, OMB Director, testified. Neutral (No written testimony)

10:00 AM Senator Vedaa moved DO PASS on SB 2124.
Senator Roers seconded the motion.

Senators	Vote
Senator Terry M. Wanzek	Y
Senator Michael Dwyer	Y
Senator Robert Erbele	Y
Senator Jim P. Roers	Y
Senator Shawn Vedaa	Y

Motion passed. 5-0-0

Senator J. Roers will carry the bill.

10:02 AM Chairman Wanzek closed the meeting.

Carol Thompson, Committee Clerk

2023 SENATE STANDING COMMITTEE MINUTES

Appropriations Committee
Roughrider Room, State Capitol

SB 2124
2/16/2023

Relating to meal reimbursement.

4:14 PM **Chairman Bekkedahl** called the meeting to order. **Senators Bekkedahl, Burkhard, Davison, Dever, Dwyer, Erbele, Krebsbach, Kreun, Mathern, Meyer, Roers, Schaible, Sorvaag, Wanzek, Vedaa, Rust** were present.

Discussion Topics:

- Committee action

Senator Davison moves DO PASS.
Senator Vedaa seconded.

Roll call vote.

Senators	Vote
Senator Brad Bekkedahl	Y
Senator Karen K. Krebsbach	Y
Senator Randy A. Burckhard	Y
Senator Kyle Davison	Y
Senator Dick Dever	Y
Senator Michael Dwyer	Y
Senator Robert Erbele	Y
Senator Curt Kreun	Y
Senator Tim Mathern	Y
Senator Scott Meyer	Y
Senator Jim P. Roers	Y
Senator Donald Schaible	Y
Senator Ronald Sorvaag	Y
Senator Shawn Vedaa	Y
Senator Terry M. Wanzek	Y
Senator Rust	Y

Motion passed 16-0-0.

Senator Davison will carry SB 2124.

Senator Bekkedahl closed the meeting.

Patricia Lahr on behalf of Kathleen Hall, Committee Clerk

REPORT OF STANDING COMMITTEE

SB 2124: Appropriations Committee (Sen. Bekkedahl, Chairman) recommends DO PASS (16 YEAS, 0 NAYS, 0 ABSENT AND NOT VOTING). SB 2124 was placed on the Eleventh order on the calendar. This bill does not affect workforce development.

2023 HOUSE POLITICAL SUBDIVISIONS

SB 2124

2023 HOUSE STANDING COMMITTEE MINUTES

Political Subdivisions Committee Room JW327B, State Capitol

SB 2124
3/16/2023

Relating to meal reimbursement

9:00 AM Chairman Longmuir opened the hearing. Members present: Chairman Longmuir, Vice Chairman Fegley, Rep. Hatlestad, Rep. Heilman, Rep. Holle, Rep. Jonas, Rep. Klemin, Rep. Motschenbacher, Rep. Ostlie, Rep. Rios, Rep. Toman, Rep. Warrey, Rep. Davis, and Rep. Hager.

Discussion Topics:

- Increase meal allowances.
- Amendment

Senator Davison: Introduced the bill. No written testimony.

The hearing closed at 9:12 AM.

Rep. Ostlie moved the amendment 23.0470.02002
Seconded by Rep. Heilman

Representatives	Vote
Representative Donald W. Longmuir	Y
Representative Clayton Fegley	Y
Representative Jayme Davis	Y
Representative LaurieBeth Hager	N
Representative Patrick Hatlestad	Y
Representative Matt Heilman	Y
Representative Dawson Holle	Y
Representative Jim Jonas	Y
Representative Lawrence R. Klemin	Y
Representative Mike Motschenbacher	Y
Representative Mitch Ostlie	Y
Representative Nico Rios	Y
Representative Nathan Toman	Y
Representative Jonathan Warrey	Y

Roll call vote: 13 Yes 1 No 0 Absent Motion carried.

Rep. Motschenbacher moved a Do Pass as Amended and Rerefer to Appropriations.
Seconded by Rep. Warrey

Representatives	Vote
Representative Donald W. Longmuir	Y
Representative Clayton Fegley	Y
Representative Jayme Davis	Y
Representative LaurieBeth Hager	N
Representative Patrick Hatlestad	Y
Representative Matt Heilman	Y
Representative Dawson Holle	N
Representative Jim Jonas	Y
Representative Lawrence R. Klemin	Y
Representative Mike Motschenbacher	Y
Representative Mitch Ostlie	Y
Representative Nico Rios	N
Representative Nathan Toman	N
Representative Jonathan Warrey	Y

Roll call vote: 10 Yes 4 No 0 Absent Motion carried

Carrier: Rep. Heilman

The meeting closed at 9:24 AM

DeLores Shimek, Committee Clerk

March 16, 2023

AA
3-16-23

PROPOSED AMENDMENTS TO SENATE BILL NO. 2124

Page 1, line 8, replace "eight" with "nine"

Page 1, line 11, replace "thirteen" with "fourteen"

Page 1, line 14, replace "twenty-one" with "twenty-two"

Renumber accordingly

REPORT OF STANDING COMMITTEE

SB 2124: Political Subdivisions Committee (Rep. Longmuir, Chairman) recommends **AMENDMENTS AS FOLLOWS** and when so amended, recommends **DO PASS** and **BE REREFERRED** to the **Appropriations Committee** (10 YEAS, 4 NAYS, 0 ABSENT AND NOT VOTING). SB 2124 was placed on the Sixth order on the calendar.

Page 1, line 8, replace "eight" with "nine"

Page 1, line 11, replace "thirteen" with "fourteen"

Page 1, line 14, replace "twenty-one" with "twenty-two"

Renumber accordingly

2023 HOUSE APPROPRIATIONS

SB 2124

2023 HOUSE STANDING COMMITTEE MINUTES

Appropriations Committee Brynhild Haugland Room, State Capitol

SB 2124
3/28/2023

Relating to meal reimbursement

9:30 AM Chairman Vigesaa Called the meeting to order and roll call was taken-

Members present; Chairman Vigesaa, Representative B. Anderson, Representative Bellew, Representative Brandenburg, Representative Hanson, Representative Kreidt, Representative Martinson, Representative Mitskog, Representative Meier, Representative Mock, Representative Monson, Representative Nathe, Representative J. Nelson, Representative O'Brien, Representative Pyle, Representative Richter, Representative Sanford, Representative Schatz, Representative Schobinger, Representative Strinden, Representative G. Stemen and Representative Swiontek.

Members not Present- Representative Kempenich

Discussion Topics:

- Legislatures
- State Employees

Representative Longmuir- Introduces the bill and its purpose.

9:34 AM Chairman Vigesaa Closed the meeting for SB 2124

Committee discussion

Representative J. Nelson Move for a Do Pass

Representative Nathe- Seconds the motion.

Roll call vote;

Representatives	Vote
Representative Don Vigesaa	N
Representative Keith Kempenich	A
Representative Bert Anderson	Y
Representative Larry Bellew	N
Representative Mike Brandenburg	N
Representative Karla Rose Hanson	Y
Representative Gary Kreidt	Y
Representative Bob Martinson	Y
Representative Lisa Meier	N
Representative Alisa Mitskog	Y
Representative Corey Mock	Y

Representative David Monson	N
Representative Mike Nathe	Y
Representative Jon O. Nelson	Y
Representative Emily O'Brien	Y
Representative Brandy Pyle	Y
Representative David Richter	Y
Representative Mark Sanford	Y
Representative Mike Schatz	Y
Representative Randy A. Schobinger	N
Representative Greg Stemen	Y
Representative Michelle Strinden	Y
Representative Steve Swiontek	Y

Motion Carries 16-6-1 Representative Heilman will carry the bill.

9:40 AM Chairman Vigesaa Closed the meeting for SB 2124

Risa Berube, Committee Clerk

REPORT OF STANDING COMMITTEE

SB 2124, as amended: Appropriations Committee (Rep. Vigesaa, Chairman)
recommends **DO PASS** (16 YEAS, 6 NAYS, 1 ABSENT AND NOT VOTING). SB
2124, as amended, was placed on the Fourteenth order on the calendar.

TESTIMONY

SB 2124

Senate Bill 2124 Testimony
Senator Kyle Davison
January 12th, 2023

Good afternoon, I'm Senator Kyle Davison from District 41 representing south Fargo. I am the sponsor of SB 2124 which increases the state per diem for meals from \$35 per day to \$42 per day. The last time the legislature increased the per diem was in 2013. I believe with inflation it's time to consider an increase.

This bill provides approximately a 20 percent increase which I believe is reasonable. In the process of getting co-sponsors, it was suggested to me to build in an automatic increase into the bill, such as how we calculate our current state hotel rate (Federal \$98 less 10%).

The current federal per diem in North Dakota for meals is \$59 per day. If we subtract 10 percent off that number our rate would be around \$53 per day. I thought that was too significant of an increase, but it's something for this committee to consider in your deliberations.

There isn't a fiscal note on this bill because agencies would take these increases out of their current operating expenses. As an appropriator, we've already seen most agencies requesting inflationary increases in their operating budgeting line to address increases in travel and meals.

PASTAS

SUBSTITUTE GLUTEN-FREE RICE NOODLES FOR 2.00

BAKED SPAGHETTI 17.00
 Italian sausage and pepperoni sautéed in olive oil then tossed with spaghetti in a blend of marinara and our creamy Alfredo sauce. Topped with mozzarella then baked. Garnished with shaved Parmesan and chopped parsley.

BAKED RAVIOLI WITH CHICKEN 17.50
 Pulled chicken breast sautéed in olive oil with roasted garlic. Finished in a blend of marinara and house made Alfredo sauce and tossed with cheese stuffed ravioli. Topped with mozzarella then baked. Garnished with shaved Parmesan and chopped parsley.

CAJUN CHICKEN FETTUCCINE ALFREDO 18.50
 Fettuccine noodles tossed in our creamy Alfredo sauce. Topped with a charbroiled Cajun crusted chicken breast. Garnished with shaved Parmesan and chopped parsley.

CHICKEN FETTUCCINE ALFREDO 18.00
 Fettuccine noodles tossed in our creamy Alfredo sauce. Topped with a grilled chicken. Garnished with shaved Parmesan and chopped parsley. Substitute Sautéed Shrimp

BUFFALO MAC N CHEESE 17.00
 Crispy chicken tenderloins, julenned and tossed in Tavern buffalo sauce. Set on a bed of cheesy cavatappi noodles. Finished with crispy bacon crumbles and chopped green onions.

ENTREES

SPICY GINGER SEARED TUNA 19.50
 A wild-caught yellowfin tuna fillet lightly coated in sesame seeds then pan-seared rare. Sliced and set atop a bed of jasmine rice. Accompanied by spicy sesame ginger sauce and cool Asian slaw.

NEW ORLEANS SHRIMP TCHOUPITOULAS 21.00
 Jumbo shrimp skewered crusted with Cajun spices and charbroiled. Set on a bed of crispy potatoes sautéed with andouille sausage, mushrooms, green onion, and a blend of seasonings. Finished with Tavern béarnaise sauce.

CHICKEN SKEWERS 19.00
 Cilantro lime marinated chicken breast skewered with fresh red onion, green and red bell pepper. Charbroiled and served over a bed of jasmine rice and topped with house made Alfredo sauce, diced red and green bell peppers.

GRILLED SHRIMP & SCALLOP SKEWER 23.00
 Jumbo shrimp and scallops skewered with fresh red and green bell pepper. Charbroiled and served over a bed of cilantro rice with a house made shrimp sauce, diced red and green bell peppers.

SMOTHERED GRILLED MEATLOAF 17.00
 Taverns special recipe meatloaf, chargrilled and smothered in bourbon onion sauce. Topped with a blend of shredded cheeses, crispy onion strings and crispy bacon crumbles. Accompanied by garlic mashed potatoes.

PAN SEARED NORWEGIAN SALMON 21.00
 Norwegian salmon pan-seared and finished with our Tavern butter. Set on a bed of jasmine rice and topped with our Tavern slaw.

TAVERN FISH & CHIPS 18.00
 A generous portion of wild-caught filet of cod dipped in our Tavern butter and lightly fried for a crispy crust. Served with seasoned waffle fries, coleslaw, fresh lemon, and house made tartar sauce.

NAKED FILET 28.00
 Center cut 8 oz. tenderloin of beef seasoned and grilled to perfection. Served with maple bacon brussels sprouts and a choice of garlic mashed potatoes or oven-roasted rosemary potatoes. Accompanied with Tavern béarnaise sauce.
 Try it Oscar style for 3.00

LEMON BEURRE BLANC JUMBO SHRIMP 21.00
 Jumbo shrimp coated in herb breadcrumbs and oven baked. Set on a bed of lemon cream beurre blanc sauce, with saffron accented jasmine rice, sliced lemon, and fresh herbs.

ADD A CUP OF OUR HOUSE MADE SOUP, SIDE HOUSE SALAD, OR SIDE CAESAR SALAD FOR 3.50

DESSERTS

CHOCOLATE CAKE 10.00
 Rich chocolate cake topped with whipped cream.

CHEF BUILT BURGERS

SUBSTITUTE A GLUTEN-FREE BUN FOR \$2.00

All burgers served with your choice of waffle fries, coleslaw, house made chips, or garlic mashed potatoes. Add on a top of onion, side house salad, or Caesar salad for 2.50.

TAVERN STYLE BURGER

A half-pound fresh Angus beef seasoned and grilled to perfection. Topped with four-bean chili BBQ, smoked Gouda, and crispy smoked bacon. Served on a grilled stadium bun with shredded lettuce and garlic aioli. **14.90**

THE WIDOWMAKER

A half-pound fresh Angus beef seasoned and grilled to perfection. Topped with melted cheddar, caramelized onions, Philly beef, sautéed mushrooms, cheesy jalapeno, and crispy onion strings. Served on a grilled stadium bun with leaf lettuce and garlic aioli. **17.00**

SUBSTITUTE AN IMPOSSIBLE™ BURGER FOR \$2.00

All burgers served with your choice of waffle fries, coleslaw, house made chips, or garlic mashed potatoes. Add on a top of onion, side house salad, or Caesar salad for 2.50.

BREAKFAST BURGER

A half-pound fresh Angus beef seasoned and grilled to perfection. Topped with cheddar, crispy smoked bacon, and a fried egg. Served on a butter-toasted croissant bun. **15.50**

CHICKEN BRIE BURGER

A fresh ground, seasoned chicken burger grilled to perfection. Topped with Swiss cheese, balsamic red onion jam, and crispy smoked bacon. Served on a toasted potato-roll with spring greens. **15.00**

BUILD-YOUR-OWN BURGER

STARTING AT \$3.00

PICK 1 BURGER

1/2 lb Angus
Angus Family
House Made Chicken Burger
Impossible™ Burger (2.00)

PICK 1 BREAD

Handmade Bun
Herb-Tortilla
Wheat Bread
French Loaf
Honey Wheat Tortilla

PICK 1 CHEESE

Habermas Jack
Smoked Gouda
Monterey Jack
Five Cheese Cheddar
Sharp Pepper Cheese

Swiss
Mozzarella
Swiss
American
Cheddar
Feta

PICK 4 TOPPINGS

Cheesecake
Shred Pickles
Salsa
Wheat Sprout
Leaf Lettuce
Tortilla

Shred Jalapenos
Shred Onions
Salsa
Sour Cream
Shred/Lettuce
Raw Onion

ADD MEATS/NON-MEATS

1.50 EACH
Shred Shrimp
Braised Peppers
Mashed Potatoes
Sautéed Mushrooms
Shred Spinach

ADD SAUCES

Hot Egg
Aioli
Caramelized Onions
Sautéed Peppers
New York
Sauce

SIGNATURE DIPPING SAUCES

CREAMY INDIAN GARLIC
CHEESE JACKFRUIT
SWISS TARTAR (2.50)

NEW YORK
SAUCE
NEW YORK
SAUCE

SANDWICHES

All sandwiches served with your choice of waffle fries, coleslaw, house made chips, or garlic mashed potatoes. Add on a top of onion, side house salad, or Caesar salad for 2.50.

FRENCH DIP

Slow roasted beef shaved thin and stacked high on grilled French loaf with melted Monterey Jack and garlic aioli. Served with rosemary garlic au jus. **16.50**

TAVERN FISH SANDWICH

A generous fillet of wild-caught Canadian haddock dipped in tavern butter and light bread. Served on a grilled herb focaccia with shredded iceberg lettuce. Accompanied by house made tartar sauce. **15.50**

GRILLED CHICKEN WRAP

Shred grilled chicken breast, marinated tomatoes, spring greens, and shredded mozzarella tossed in avocado ranch dressing. Served in a warm honey wheat tortilla. **14.50**

SMOKEHOUSE SIRLOIN SANDWICH

Shred sirloin in our Smokehouse BBQ marinade. Served on the flattop and served on butter-toasted French loaf with cheese sauce, freshly prepared coleslaw, and crispy onion strings. **17.50**

SOUTHERN FRIED CHICKEN SANDWICH

Southern-style breaded chicken breast, topped with melted habermas jack cheese. Served on a grilled stadium bun with shredded lettuce, sliced tomato, and house made creamy coleslaw. **16.00**

REUBEN

Tender shaved corned beef topped with sauerkraut, melted Swiss cheese, and house made Russian dressing. Served on grilled New York rye. Also available with shaved turkey. **15.50**

TAVERN'S GRILLED CLUB

Roasted turkey and crispy smoked bacon with freshly sliced tomato, leaf lettuce, melted Monterey Jack, American cheese, and garlic aioli. Served on a grilled country white. **17.00**

LONDON SIRLOIN SANDWICH

House marinated tender sirloin, seared on the flattop and served on butter-toasted French loaf with braised onion sauce and crispy onion string. **17.50**

GRILLED GYRO ON NAAN

Lamb beef gyro with shredded iceberg lettuce, freshly sliced tomato, red onion, cucumber planks, crumbled feta, and Tzatziki sauce. Served on a warm naan. **15.50**

RUFFALO CHICKEN WRAP

Grilled chicken tossed in buffalo sauce with shredded iceberg lettuce, blue cheese crumbles, habermas jack, jalapeno ranch dressing, crispy wheat strips, and sliced tomatoes. Served in a warm flour tortilla. **14.00**

FISH TACOS

Wild caught fillet of cod, lightly battered and golden fried, served in warm flour tortillas with fresh coleslaw cabbage slaw, chile lime sour guacamole, and crisp salsa. Accompanied by jalapeno rice, pico de gallo, and Substitute Bang Bang Shrimp. **16.50**

Please have any food allergies or special dietary restrictions, please notify your server and we will do our best to accommodate you. All items are made in our kitchen with the exception of our gluten-free items, which are made in a dedicated facility. © 2018 The Tavern. All rights reserved. The Tavern has certain medical conditions.

PA

SUBSTITUTE

BAKED SPA

Italian sausage on spaghetti in a bowl with mozzarella, topped with chopped parsley.

BAKED RAVI

Puffed chicken breast in a blend of marinara cheese stuffed ravioli with shaved Parmesan.

ENT

SPICY GINGER

A wild caught yellowtail sea bream served with spicy sesame ginger.

NEW ORLEANS

Jumbo shrimp skewers on a bed of crispy potato, green onion, and a hot sauce.

CHICKEN SKEW

Chicken skewers marinated in a blend of spices and topped with bell peppers, rice and topped with hot sauce.

GRILLED SHRIM

Jumbo shrimp and scallops. Charbroiled and made shrimp sauce, olive oil.

SMOTHERED GR

Tavern special recipe with onion sauce. Topped with strings and crispy bacon potatoes.

DESS

BUILD-YOUR-OW

Topped marshmallows, New York Cheesecake, and your favorite ice cream.

RASPBERRY DOG

Raspberry infused Cheesecake doughnuts and fresh whipped cream.

KEY LIME PIE

House made Key Lime pie with fresh fruit.

Please have any food allergies