

Specials

LOBSTER BISQUE

Cream, lobster knuckle meat, parsley. \$15.9

FRIED CALAMARI**

Fresh, lightly breaded, pepperoncini. Tomato sauce. GF \$15.9

WILD MAN PORK CHOP*

8 oz. bone-in, grilled. Topped with melted fontina cheese, exotic mushrooms and a gorgonzola cream sauce. Garlic whipped potatoes and STH bacon succotash. GF \$26.9

BOURBON-GLAZED SALMON

Certified sustainable. House-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. GF \$26.9

RED ROCK SHRIMP PASTA

Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sun-dried tomatoes, mushrooms, artichoke hearts and Kalamata olives. Topped with feta and parmesan. GFO HH VO \$21.9

HUEVOS RANCHEROS**

Corn tortilla, black bean puree, chorizo, handcrafted guacamole, tomatoes, ranchero sauce, feta, two eggs*. GF \$13.9

• Only available during Sunday Brunch •

3-LAYER CHOCOLATE CAKE

Layered with smooth, dark chocolate ganache paired with melba sauce, whipped cream, mint, and a strawberry. V \$9.9

BAKED IRISH APPLE

Tullamore Dew Irish Whiskey, fresh-pressed apple cider, lemon, cinnamon. \$12

• bold + spicy •

APPLE CRISP

Fresh-pressed apple cider, cinnamon, ginger beer, lime. \$9

• sweet + spicy •

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.

**All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, dairy, fish, and shellfish.