

Specials

SOUTHWEST CHILI

Classic house made chili with a slight kick. Topped with cheddar cheese, sour cream and scallions. \$4.9 cup | \$6.9 bowl

BOURBON SALMON*

Organic, certified sustainable, fresh caught. House-made bourbon glaze. Garlic whipped potatoes and steamed broccoli. \$22.9

WILD MAN PORK CHOP*

8 oz. Bone-in pork chop, grilled. Topped with melted fontina cheese and an exotic mushroom cream sauce. Garlic whipped potatoes and STH bacon succotash. GF \$18.9

GRILLED CHICKEN FETTUCCINE ALFREDO

Classic alfredo with a homemade three cheese sauce, sautéed mushrooms and topped with wood grilled chicken. GFO \$17.9

GRANNY SMITH APPLE PIE

Deep dish Granny Smith apples with just the right amount of sugar, cinnamon and a buttery crumb topping. Served warm. \$8.9

- Add a scoop of Vanilla Bean ice cream - \$2 •

FIRESIDE CHAT

Four Roses Bourbon, sweet vermouth, apple cider, fresh juices, orange bitters. \$11

SNOW DAY

Smirnoff Vanilla Vodka, peppermint, cream. \$10

*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 allergies or intolerances.