

Specials

DEVIL'S PASS DIP

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro, flatbreads.

GFO \$14.9

FILET MIGNON* SURF + TURF

7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Jumbo lump crab cake, house-made rémoulade. Garlic whipped potatoes and steamed broccoli. GF

\$45.9

THAI GLAZED AHI TUNA***

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. \$31.9

SEASONAL CATCH: RAINBOW TROUT

Certified sustainable. Choice of topping and two house-made sides. GF \$27.9

SURF + TURF PASTA

Filet mignon*, shrimp, exotic mushrooms, house roasted garlic cream sauce over fettuccine. GFO VO \$27.9

RED VELVET CAKE

Three layer cake with cream cheese frosting and red velvet crumble served with a house-made chocolate-covered strawberry. V \$11.9

LOVE POTION #9

Peach schnapps, prosecco, fresh lime, cranberry juice. \$11
• smooth + sweet •

FRENCH 75

Tanqueray Gin, lemon, rosemary simple syrup, prosecco. \$12
• bright + citrusy •

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