

# Specials

## CRAB-STUFFED MUSHROOMS

Roasted mushrooms, jumbo lump crab meat, lemon butter. GF  
\$12.9

## SOUTHWEST RIBEYE\*

12 oz. USDA Choice Braveheart Black Angus Beef®, chili-glazed  
and char-grilled. Garlic whipped potatoes and southwest corn.  
\$36.9

## TRUFFLE BUTTER NY STRIP

12 oz. USDA Choice Braveheart Black Angus Beef®. Topped  
with house-made black truffle whipped butter. Garlic whipped  
potatoes and grilled asparagus. GF \$45.9

## SEASONAL CATCH: FLOUNDER

Certified sustainable. Choice of topping and two house-made  
sides. GF \$23.9

## MILE-HIGH PEANUT BUTTER BLAST

Chocolate cake filled with creamy peanut butter mousse  
drizzled with caramel sauce. V \$9.9

## PRICKLY PEAR MARGARITA SPRITZER

Exotico Reposado Tequila, orange liqueur, fresh juices, soda.  
\$12

## BOURBON FLIGHT

Four Roses Bourbon Single Barrel, Woodford Reserve,  
Jefferson Reserve, Elijah Craig Small Batch. \$15

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or  
eggs may increase your risk of foodborne illness, especially if you have  
certain medical conditions. \*\*Fried items assume cross contamination  
with some or all of the following allergens: poultry, shellfish, sesame, fish,  
and dairy. Please inform your server of any intolerances or allergies.