

Specials

CRAB-STUFFED MUSHROOMS

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

COWBOY SURF + TURF

12 oz. USDA Choice Braveheart Black Angus Beef® hand-cut NY strip*. Topped with seared shrimp and house-made cowboy butter. Garlic whipped potatoes and steamed broccoli. GF \$42.9

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.