

Specials

SMOKED SALMON DIP

House made, fresh dill, lemon zest. Flatbreads. GFO
\$13.90

NY STRIP* SCAMPI

12 oz. Choice Braveheart Black Angus NY Strip. Topped with shrimp scampi. Truffled mashed potatoes and grilled asparagus. \$29.9

NORWEGIAN SALMON* WITH DILL CUCUMBER SAUCE

Certified Sustainable. Broiled with lemon dill cucumber sauce. Garlic whipped potatoes and steamed broccoli. GF
\$22.9

PASTA RUSTICO

Grilled Italian fennel sausage, tomatoes, red onions, penne pasta in a tomato cream sauce. Topped with fresh basil, parmesan and ricotta. GFO VO \$17.9

MILE HIGH PEANUT BUTTER BLAST

Chocolate cake filled with creamy peanut butter mousse drizzled with caramel sauce. \$7.9

BOURBON, BASIL + BLOOD ORANGE BASH

Bulleit Bourbon, basil, blood orange, bitters. \$10

MICHAEL DAVID FREAKSHOW CABERNET SAUVIGNON

Raspberry, plum, and toasted vanilla aromas. Full-bodied, flavors of red cherry, hints of floral and dark fruit with tannins and an oaky finish. Bottle \$45

*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.